

# CELEBRATION

*Fresh from Scotland's larder*



## STARTERS

**Soup of the Day** freshly made and served with crusty sourdough (v)

**Grilled North Uist Landed Langoustines** with garlic and chive butter, rocket and lemon (gf)

**Vegetarian Haggis Falafel** with kohlrabi, shallot, pickled carrot and scotch bonnet jam (v,gf)

**Ardnamurchan's Own Haggis, Neeps And Tatties** with Auchentoshan 12yr old whisky sauce  
(also available with vegetarian haggis/vegan option)

**Tobermory Fish Co. Smoked Trout and Smoked Salmon** with fig chutney, pink grapefruit, capers, shallots and toasted wholemeal bread

## MAINS

**Breast of Free Range Chicken** with a truffle and honey mustard cream, mash and tender stem broccoli (gf)

**Red Onion, Leek and Smoked Arran Cheddar Quiche** with a confit tomato, shaved fennel and caper salad (v)

**Scottish Salmon Fillet** with tartare hollandaise, roast new potatoes and grilled tenderstem

**45 Day Dry-Hung Speyside 9oz Sirloin Steak** with hand cut chunky chips, confit tomato, flat cap mushroom and peppercorn sauce (£5 supplement)

**Ardnamurchan Estate Venison Pave** with pink peppercorn cream, roast carrots, pickled blackberries and clapshot

## DESSERT

**Sticky Toffee Pudding** with candied pecans and vanilla ice cream (v)

**Scottish Cheese Board** of Isle of Mull cheddar, Hebridean Blue cheese, Isle of Arran brie and whipped Goats cheese served with fig chutney and oatcakes (v)

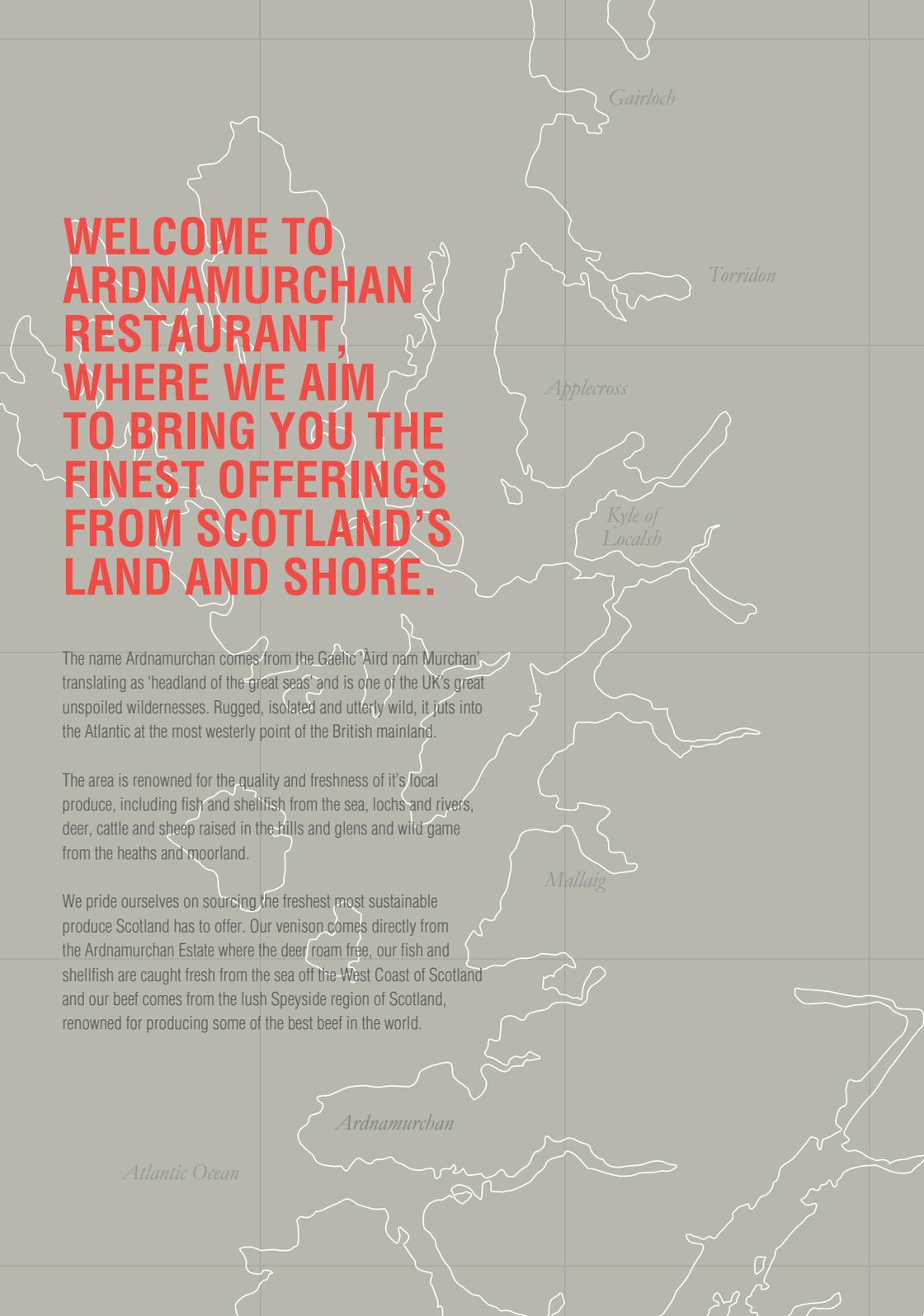
**Cranachan** with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats (v)

**Chocolate and Walnut Brownie** with raspberry compote, butterscotch sauce and vanilla ice cream (v,gf)

**Ardnamurchan**

SCOTTISH RESTAURANT & BAR

If you have any dietary requirements please inform your server as dishes can be altered where possible.



# WELCOME TO ARDNAMURCHAN RESTAURANT, WHERE WE AIM TO BRING YOU THE FINEST OFFERINGS FROM SCOTLAND'S LAND AND SHORE.

The name Ardnamurchan comes from the Gaelic 'Aird nam Murchan' translating as 'headland of the great seas' and is one of the UK's great unspoiled wildernesses. Rugged, isolated and utterly wild, it juts into the Atlantic at the most westerly point of the British mainland.

The area is renowned for the quality and freshness of its local produce, including fish and shellfish from the sea, lochs and rivers, deer, cattle and sheep raised in the hills and glens and wild game from the heaths and moorland.

We pride ourselves on sourcing the freshest most sustainable produce Scotland has to offer. Our venison comes directly from the Ardnamurchan Estate where the deer roam free, our fish and shellfish are caught fresh from the sea off the West Coast of Scotland and our beef comes from the lush Speyside region of Scotland, renowned for producing some of the best beef in the world.