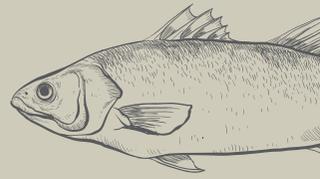


PRE-THEATRE



2 COURSE 15.95 | 3 COURSE 18.95

STARTERS

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

Isle of Mull Scallops with Black pudding and apple puree, apple, radish, peashoots and peas (*£3 supplement*)

Whipped Goats Cheese with almond thyme granola, smoked beetroot, mint & lime dressed peashoots (*v*)

Stornoway Black Pudding Fritters with bacon & cranberry jam

Smoked Chicken And Duck Leg Rillettes, toasted sourdough, celeriac remoulade and cornichons

MAINS

Sustainable Seafood chowder: market fish, mussels and potatoes in a smoky cream and onion bisque

Red Onion, Leek and Smoked Arran Cheddar Quiche

with a confit tomato, shaved fennel and caper salad (*v*)

45 Day Dry-Hung Speyside 9oz Sirloin Steak with hand cut chunky chips, confit tomato, flat cap mushroom and peppercorn sauce (*£4 supplement*)

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

Ardnamurchan Estate Braised Wild Venison Stew redcurrant and red wine reduction with mushrooms and sybies

Roast wild halibut, lemon caper butter, green beans and new potatoes (*gf*)

DESSERT

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

Milk Chocolate Panna Cotta, dulce de leche, demerara shortbread and chocolate soil (*v*)

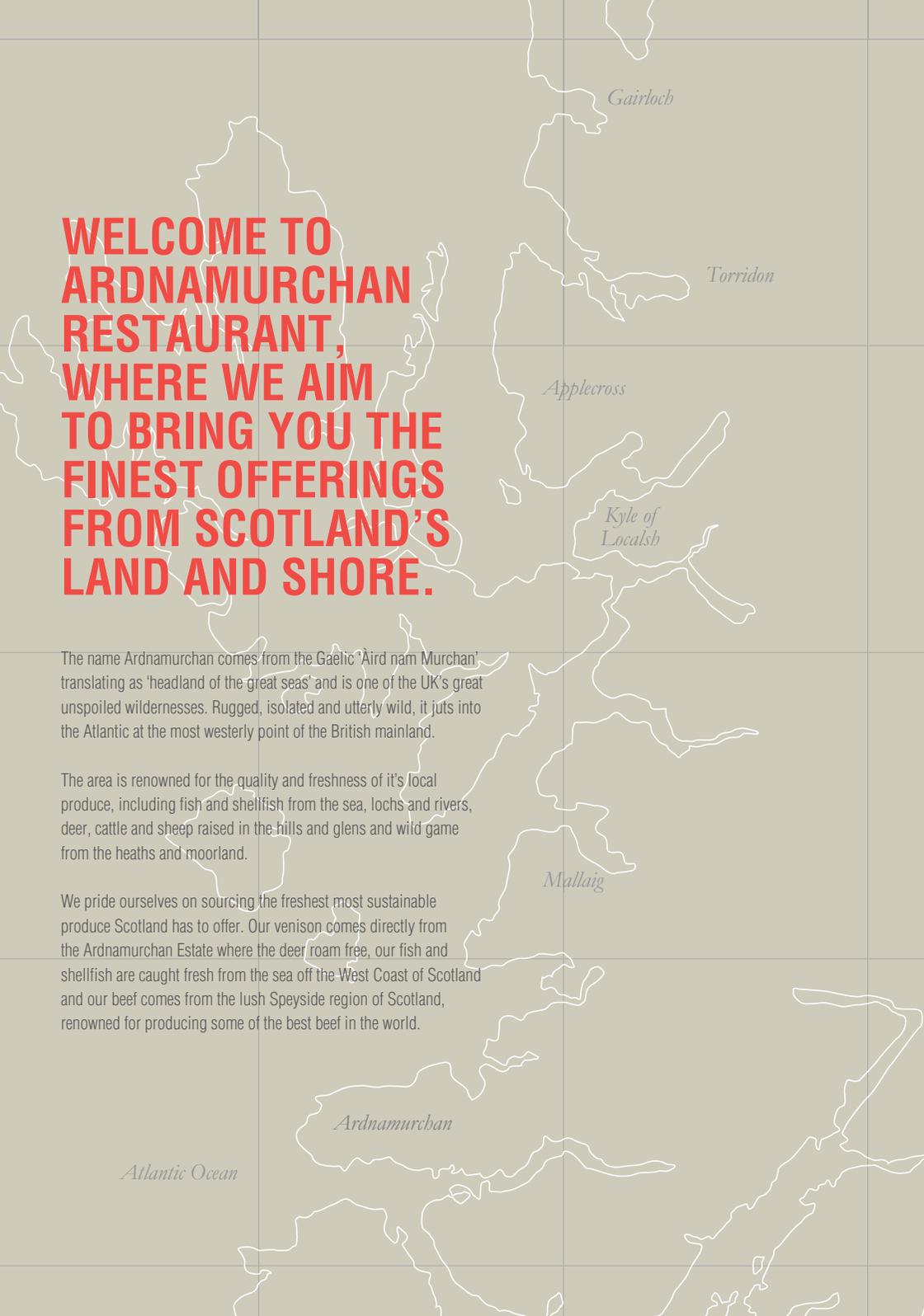
Scottish Cheese Board of Isle of Mull cheddar, Hebridean Blue cheese, Isle of Arran brie and whipped Goats cheese served with fig chutney and oatcakes (*v*)

Homemade Sorbet with fresh Scottish berries (*v*)

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.