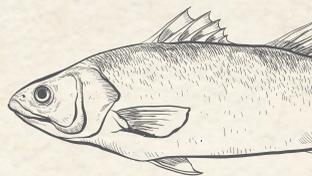


# MARKET MENU



2 COURSES 17.95 | 3 COURSES 19.95

## STARTERS

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

**Isle of Mull Scallops** with curried cauliflower puree, Coriander oil, peas and toasted coconut (*gf*)  
(£3 supplement)

**Tain Minger** with soused apple, fresh brambles, walnuts, rocket & vinaigrette (*v*)

**Speyside Black Pudding Fritters** with whisky marmalade and citrus dressed leaves

**Smoked Mackerel Pate** with rhubarb chutney and wholemeal toast

## MAINS

**Ardnamurchan Estate Braised Wild Venison Stew**

slow cooked in red wine with mushrooms, potatoes and roots

**Caley 3 Hop Beer Battered Haddock** with skinny fries and chunky tartare sauce

**45 Day Dry-Hung Speyside 10oz Sirloin Steak** with skinny fries, confit tomato, flat cap mushroom and peppercorn sauce (£5 supplement)

**Rhubarb and Green Lentil Curry** with basmati rice, grilled flatbread, toasted cashews and fresh coriander (*v*)

**Breast of Free-Range Chicken** with a truffle and honey mustard cream, mash and roast roots (*gf*)

**Market Seafood Bisque** in a spiced tomato, orange and tarragon broth served with garlic sourdough

## DESSERT

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

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

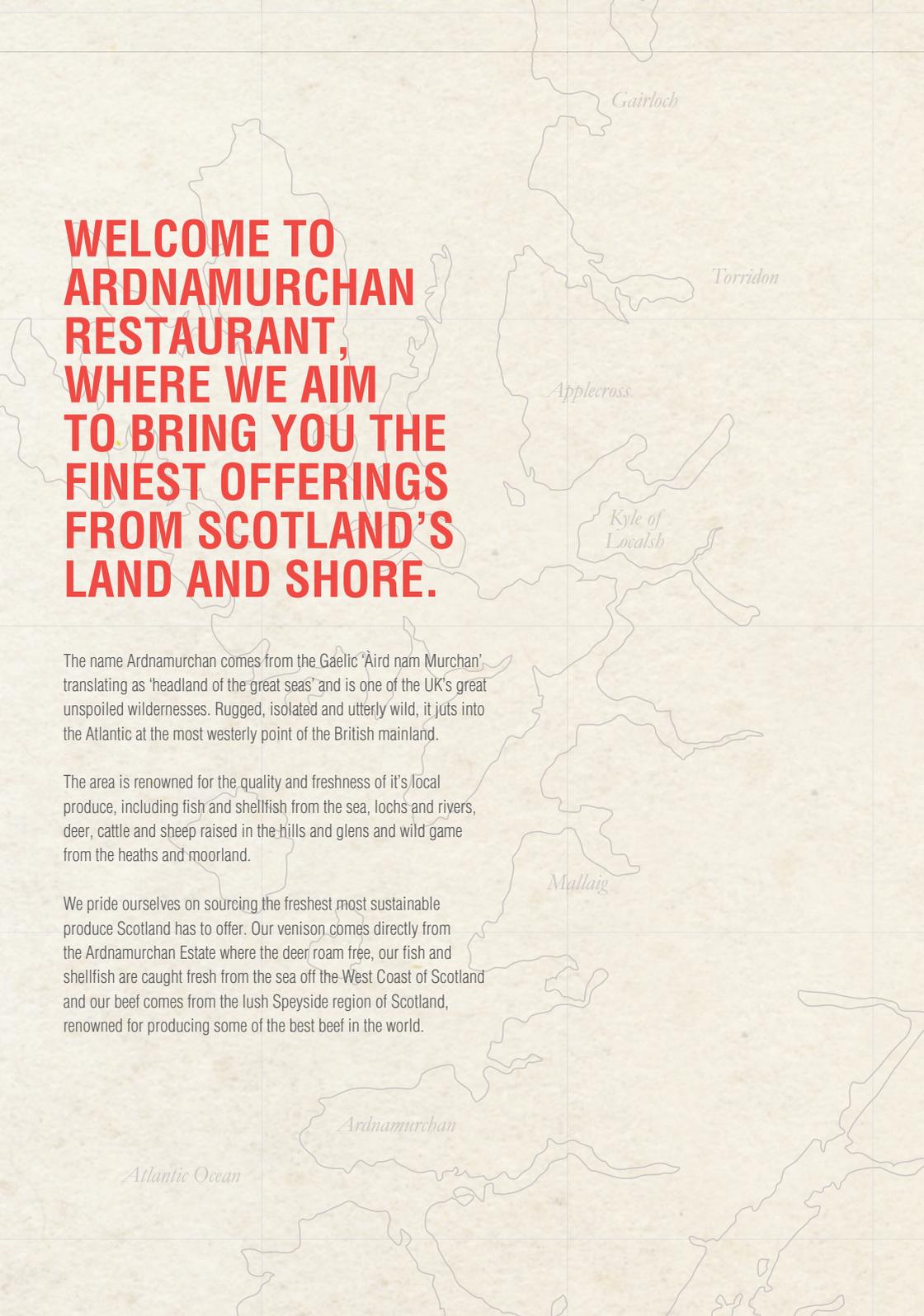
**Scottish Cheese Board** of Isle of Mull cheddar, Hebridean Blue cheese, Tain Minger and Connage Clava served with rhubarb chutney and oatcakes (*v*) (£2 supplement)

**Ice cream** served with traditional shortbread (*v*)

**Sorbet** and fresh Scottish berries (*v, gf*)

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

**Ardnamurchan**  
SCOTTISH RESTAURANT & BAR



# 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.