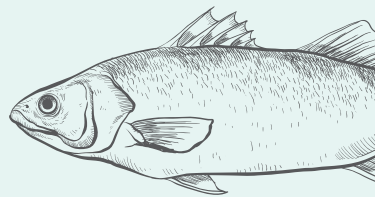


## 2 COURSES £29 / 3 COURSES £34



### STARTERS

#### **Soup of the Day**

freshly made and served with crusty sourdough (vg)\*

#### **Honey Goats Cheese Crostini**

blackmount Errington goats' cheese with a pear and walnut balsamic salad (v, u)

#### **Mother's Pride Crumb Haggis Bon Bons**

apple and pickled cucumber salad, whisky ketchup

#### **Hand Dived Barra Scallops** (£3 supplement)

caramelised onion & truffle puree, smoked bacon crumb and crispy leeks (gf)\*

### MAINS

#### **Breast of Free-Range Chicken**

with Scottish heather honey, truffle and wholegrain mustard cream, buttered mash & roast broccoli (gf)

#### **Loch Lomond Foraged Girolles and Chestnut Risotto,**

truffle, lemon & rocket drizzle, chestnut pangratatto\* (v, va)

#### **Ardnamurchan's Own Haggis, Neeps and Tatties**

with Auchentoshan whisky cream (also available with vegetarian haggis/vegan option)

#### **Ardnamurchan Estate Braised Wild Venison Stew**

slow cooked in red wine with mushrooms, potatoes and roots

### DESSERT

#### **Sticky Toffee Pudding**

with candied pecans and vanilla ice cream (v)

#### **Ice Cream**

served with traditional shortbread (v)\*

#### **Kintyre Coffee & Orange Tiramisu**

infused with Beinn An Tuirc coffee & orange liqueur, chocolate soil, toffee sauce (v)

#### **Sorbet**

and fresh Scottish berries (v,vg,gf)

(\* - gluten free adjustable (u) - contains unpasteurised cheese

(v) - vegetarian (vg) - vegan (va) - vegan adjustable

Please inform your server if you have any allergies.

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

## Ardnamurchan

SCOTTISH RESTAURANT & BAR

## 2 COURSES £32 / 3 COURSES £37

### STARTERS

#### **Cullen Skink**

soup of peat smoked haddock, leek, onion, potato and cream\*

#### **Honey Goats Cheese Crostini**

blackmount Errington goats' cheese with a pear and walnut balsamic salad (v, u)

#### **Ardnamurchan's Own Haggis, Neeps and Tatties**

with Auchentoshan whisky cream *(also available with vegetarian haggis/vegan option)*

#### **Crispy Soy Marinated Barra Squid**

horseradish mayonnaise, pickled samphire and red chilli salad



### MAINS

#### **Ardnamurchan Estate Braised Wild Venison Stew**

slow cooked in red wine with mushrooms, potatoes and roots

#### **Beetroot and Bute Island Vegan Feta Tart**

rocket, crushed hazelnut, caramelised onion puree, pickled squash, mixed leaves with sweet potato fries (vg)

#### **Pan Seared Fillet of Cod**

black pudding mash, samphire, scallop roe cream, lobster bisque

#### **45 Day Dry-Hung Speyside 10oz Ribe Eye Steak** (£6 supplement)

served with skinny fries, grilled mushroom, confit tomato

*choice of sauce: (Peppercorn / Hebridean Blue Cheese Butter slice / Auchentoshan Whisky Cream / Garlic Chive Butter / Barra Gin Béarnaise)*

### DESSERT

#### **Scottish Cheese Board**

Kintyre cheddar, Hebridean Blue, Blackmount Errington goats' cheese & Connage Clava served with fig chutney & oatcakes (v,u)\*

#### **Cranachan with Glayva Whisky Liqueur**

honey, fresh raspberries & caramelised oats (v)

#### **Pear & Cranberry Crumble**

with dairy free vanilla ice cream (v, vg)

#### **Ice Cream**

with traditional shortbread (v)\*

*(\*) - gluten free adjustable (u) - contains unpasteurised cheese*

*(v) - vegetarian (vg) - vegan (va) - vegan adjustable*

*Please inform your server if you have any allergies.*

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

# Ardnamurchan

SCOTTISH RESTAURANT & BAR

## 2 COURSES £35 / 3 COURSES £40

### STARTERS

#### **Cullen Skink**

soup of peat smoked haddock, leek, onion, potato and cream\*

#### **Tobermory Fish Co. Smoked Salmon and Smoked Trout**

horseradish and dill cream, pickled cucumber and wholemeal toast\*

#### **Ardnamurchan's Own Veggie Haggis, Neeps and Tatties**

with Auchentoshan whisky cream (v, va)

#### **Mothers pride crumbed Black Pudding fritters**

redcurrant chilli jam, mixed leaf salad



### MAINS

#### **Grilled Isle of Skye Landed Langoustines**

with garlic and chive butter, skinny fries, rocket and lemon (gf)

#### **Beetroot and Bute Island Vegan feta Tart**

crushed hazelnut, caramelised onion puree, pickled squash, mixed leaves (v,vg)

#### **45 Day Dry-Hung Speyside 7oz Fillet Steak**

served with skinny fries, grilled mushroom, confit tomato and peppercorn sauce  
(£5 supplement)

#### **Breast of Free-Range Chicken**

with Scottish heather honey, truffle and wholegrain mustard cream, buttered mash & tender stem broccoli (gf)

### DESSERT

#### **Sticky Toffee Pudding**

with candied pecans and vanilla ice cream (v)

#### **Chocolate Orange and Blackberry Bread and Butter Pudding**

with vanilla ice cream (v)

#### **Milk Chocolate Panna Cotta**

with Scottish berry compote (v)

#### **Arran Dairies Raspberry Sorbet**

with fresh Scottish berries (v,vg,gf)

(\* - gluten free adjustable (u) - contains unpasteurised cheese

(v) - vegetarian (vg) - vegan (va) - vegan adjustable

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# Ardnamurchan

SCOTTISH RESTAURANT & BAR