

# MENU A - STAG

## 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

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.

# MENU B - PHEASANT

## 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 Ribeye 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)\*

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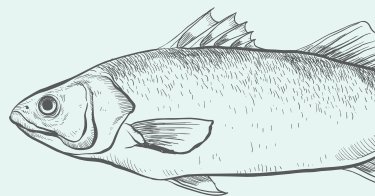
(v) - vegetarian (vg) - vegan (va) - vegan adjustable

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# MENU C - FISH

## 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)

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

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