

STAG MENU £36/£41

STARTERS

Stornoway Black Pudding Fritters

apple & sage mousse, candied bacon, pickled bramble salad

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 & squash salad, wholemeal toast*

Honey Goats Cheese Crostini

Tunlop Dairy goat's cheese, Scottish heather honey, pickled fennel, orange, sesame and rocket salad (v)*

Ardnamurchan's Own Haggis, Neeps and Tatties

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



MAINS

Grilled Isle of Skye Landed Langoustines (£6 supplement)

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

Roast Red Pepper & Tomato Risotto

kale crisps, scurvy grass oil, roasted tenderstem broccoli, almond tuile* (v,va)

Ardnamurchan Estate Braised Wild Venison Stew

slow cooked in red wine with mushrooms, potatoes and roots

Breast of Free Range Chicken

with Scottish heather honey, truffle and wholegrain mustard cream, buttered mash & roasted sand carrots (gf)

45 Day Dry-Hung Speyside 7oz Fillet Steak (£8 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

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

Arran Dairies Raspberry Sorbet with fresh Scottish berries (v,vg,gf)

Chocolate Orange and Blackberry Bread and Butter Pudding with vanilla ice cream (v)

Milk Chocolate Panna Cotta with Scottish berry compote (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

PHEASANT MENU £35/£40

STARTERS

Cullen Skink

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

Honey Goats Cheese Crostini

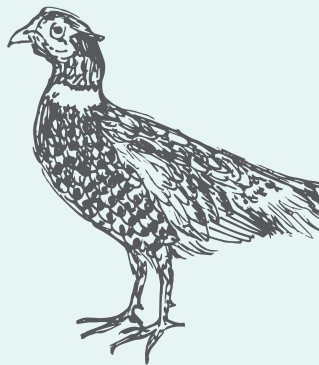
Dunlop Dairy goat's cheese, Scottish heather honey, pickled fennel, orange, sesame and rocket salad (v)*

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

Carrot Orange & Tarragon Tart

Bute Island vegan feta, smoked almonds, citrus gel, sweet potato fries, pickled squash and mixed leaf (vg)

Pan Fried Shetland Coley

Glen Grant venison chorizo croquette, buttered samphire, lobster bisque, tenderstem broccoli

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 and 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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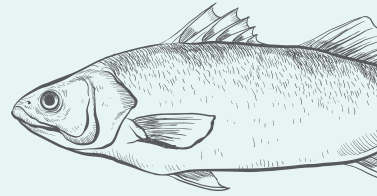
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Ardnamurchan

SCOTTISH RESTAURANT & BAR

FISH MENU £29/£34



STARTERS

Soup of the Day

freshly made and served with crusty sourdough (vg)*

Honey Goats Cheese Crostini

Dunlop Dairy goat's cheese, Scottish heather honey, pickled fennel, orange, sesame and rocket salad (v)*

Stornoway Black Pudding Fritters

apple & sage mousse, candied bacon, pickled bramble salad

Hand Dived Barra Scallops (£3 supplement)

pear gel, haggis crumb, scallop roe crisp*

MAINS

Breast of Free-Range Chicken

with Scottish heather honey, truffle and wholegrain mustard cream, buttered mash & roasted sand carrots (gf)

Roast Red Pepper & Tomato Risotto

kale crisps, scurvy grass oil, roasted tenderstem broccoli, almond tuile* (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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Ardnamurchan

SCOTTISH RESTAURANT & BAR