

# Starters

## *Warm Salad of Langoustine, & Seared Shetland King Scallops*

*Asparagus, Sea Greens & Bobby Beans*

*White Balsamic Dressing*

*£14.95*

## *Wellington of 'George Cockburns' Award Winning Haggis & Isle of Mull Cheddar*

*Drambuie, Mushroom & Paprika Cream Sauce*

*£12.95*

## *Caramelised Onion & Glazed Goats Cheese Tartlet*

*Rocket & Roasted Beetroot Salad*

*£9.95*

## *Oven Baked Orkney Brown Crab Mornay*

*With Panko & Parmesan Crumb Topping*

*Crusty Roll & Butter*

*£12.95*

# Main Courses

## *Pan Roasted Gressingham Duck Breast*

*Duck Fat Potatoes  
Purée of Root Vegetables  
Buttered Bobby Beans  
Grand Marnier & Orange Sauce  
£24.95*

## *Highland Venison Tenderloin*

*Butter Roasted & Served with Tain Blue Murder Mash  
Root Vegetable Purée  
Buttered Green Vegetables  
Red Wine Jus  
£26.95*

## *Grilled Centre Cut Fillet of Beef*

*Potato Lyonnaise  
Roasted Beetroot  
Buttered Green Vegetables  
Port Wine Sauce  
£29.95*

## *West Coast Lobster Risotto*

*Brandy Bisque Dressing  
Buttered Sea Greens  
£29.95*

## Sides

*Seasoned Chunky Chips £3.95*

*Rocket, Plum Tomato & Herb Salad £3.50*

# Classic Desserts

## *Freshly Baked Chocolate Fondant*

*Movenpick Vanilla Ice Cream*

*Amaretto Crumb*

*(Allow 15 minutes)*

*£7.50*

## *Struy Inn Sticky Toffee Pudding*

*Dark Muscavado Sauce*

*Vanilla Ice Cream*

*£6.95*

## *Three Scoops of Movenpick Vanilla Ice Cream*

*Caramel Sauce & Wafer Curls*

*£6.95*

## *Platter of Scottish Cheeses*

*Served with Celery, Grapes & Biscuits*

*£8.95*

## *Ultimate Finish*

*We stock a range of Malts, Brandies, Ports & Liqueurs  
To Compliment Your Meal*

*Lavazza Coffees - From £2.75*

*Pot of Loose Leaf Tea - £2.50 per person*