

Starters

Warm Salad of Langoustine, & Seared Shetland King Scallops (D)

Asparagus, Sea Greens & Bobby Beans

White Balsamic Dressing

£14.95

Wellington of 'George Cockburns' Award Winning Haggis & Isle of Mull Cheddar (D- G)

Drambuie, Mushroom & Paprika Cream Sauce

£12.95

Pan Glazed Goats Cheese (D)

Caramelised Onion

Rocket & Roasted Beetroot Salad

£9.95

Oven Baked Orkney Brown Crab Mornay (D- G)

With Panko & Parmesan Crumb Topping

Crusty Roll & Butter

£12.95

**Allergens: Contains Dairy (D) - Contains Gluten (G) – Contains Celery (C)
Can be Gluten Free by request GFR – Can be Dairy Free by Request DFR**

28 Day Dry Aged Steaks

10oz Sirloin

*Grilled to your liking & Served with:
Seasoned Chunky Chips
Roasted Tomato
Sautéed Mushrooms
Green Vegetables
Crispy Onion Garnish
£25.95*

8oz Beef Fillet (D-DFR)

*Pan Seared with Butter & Thyme
Served with Seasoned Chunky Chips
Roasted Tomato
Sautéed Mushrooms
Green Vegetables
Crispy Onion Garnish
£29.50*

Freshly Prepared Sauces (D)

*Crushed Pink Peppercorn & Brandy
Or
Tain Blue Murder Cheese & Chive
£3.95*

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Main Courses

Pan Roasted Gressingham Duck Breast (D- G-C-GFR)

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

Highland Venison Tenderloin (D- G-C-GFR)

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

Pan Roasted Breast of Chicken (D- G-GFR)

*Duck Fat Potatoes
Buttered Seasonal Vegetables
Chestnut Mushroom & Madera Wine Sauce
£22.50*

Crispy Skinned Sea Bass Fillets (D)

*Saffron Potatoes
Paprika Creamed Prawns
Wilted Greens
£26.95*

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Classic Desserts

Freshly Baked Chocolate Fondant (D- G)

Movenpick Vanilla Ice Cream

Amaretto Crumb

(Allow 15 minutes)

£7.50

Struy Inn Sticky Toffee Pudding (D- G)

Dark Muscavado Sauce

Vanilla Ice Cream

£6.95

Three Scoops of Movenpick Vanilla Ice Cream (D- G-GFR)

Caramel Sauce & Wafer Curls

£6.95

Platter of Scottish Cheeses (D- G)

Served with Celery, Grapes & Oatcakes

£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

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