



## Starters

\*\*\* *Specials* \*\*\*

Crispy Calamari  
Organic Saffron Aioli  
£6.50

Pea and Pancetta Soup  
Pea's Pudding  
£5

Home Smoked Organic Loch Duart Salmon  
Pickled Cucumber, Herb Crème Fresh Add Osetra Caviar (£3.50 per gram)  
£9.50

Country Style Iron Age Pork Terrine  
Homemade Chutney and Oatcakes  
£8

## Mains

\*\*\* *Specials* \*\*\*

Highland Wagyu Beef Burger  
Beef Dripping Chips, Homemade Truffle Ketchup  
£19.50

Homemade Wild Garlic Pesto Spaghetti  
Courgette, Lemon and Aged Parmesan  
£12.95

Highland Venison Pie  
Locally Foraged Forest Mushrooms, Pancetta and Red Wine  
£14.95

Mallaig Cod  
Borlotti Beans, Samphire, Paprika, Venison Chorizo, Artichoke and Lemon Butter Sauce  
£18

\*\*\*

Duo of Seasonal Vegetables and Potatoes £5  
Beef Dripping Chips £3

## Desserts

Strawberry Eton Mess  
£6.50

Dark Chocolate Tart, Peanut, Salted Caramel  
£6.50

Selection of Three Scottish Cheeses  
Homemade Chutney, Oatcakes  
£8

If you suffer from any allergies, please discuss your requirements with us. Due to presence of some ingredients used in the kitchen we can not guarantee that a dish is completely free from all Allergens/specific ingredients.



We support our local businesses:

Iain Stewart Fish

Great Glen Charcuterie

Lochaber Larder

Glen Spean Brewing Co

Pixel Spirits Distillery

If you suffer from any allergies, please discuss your requirements with us. Due to presence of some ingredients used in the kitchen we can not guarantee that a dish is completely free from all Allergens/specific ingredients.