



Recommended Aperitifs

Vermouth, Campari or The Queen Mothers *favourite tippie* Dubonnet
Enjoy a long glass, poured over ice with lemonade, ginger ale or soda
Sherry , Amontillado or Tio Pepe - The perfect appetizer
Or perhaps a Scottish Gin and Tonic, choose from Hendricks or Blackwoods from Shetland

Starters

Cream of Locally Foraged Mushroom Soup £4.25
Served with chunky bloomer bread

Duo of Smoked Duck and Chicken £7.50
Kinloch Smoked Duck and Caithness Chicken served cold, on a bed of crisp salad leaves.
Finished with a sweet red onion marmalade
Malbec, La Rareza 2006, Mendoza, Argentina

Seared Hand Dived Scallops with Stornoway Black Pudding £6.50
Finished with a tomato and garden herb vinaigrette
Crozes Hermitage, Etienne Barret, Rhone Valley, France

Prawn and Smoked Salmon Salad £6.95
North Atlantic prawns and Kinloch hot smoked salmon bound in a lime and chilli dressing,
Served with crisp salad leaves
Crozes Hermitage, Etienne Barret, Rhone Valley, France

Main Courses

Slow Braised Kinloch Venison Shank £17.95
Served on a winter vegetable and juniper broth
Cabernet Merlot, La Doutelle 2007, Vin de Pays d'Oc, France

Roasted Tomato and Clava Brie Tart £11.95
Served with a balsamic dressed root vegetable salad and a split warm whole meal muffin
Muscadet Sevre et Maine Vieilles Vignes Foliette, 2008, Loire Valley France

Scrabster Landed Smoked Haddock £11.95
Grilled Haddock, encrusted with tomato and Caithness cheese crumbs
Served with market vegetables and your choice of potatoes
Verdelho, Don Cristobal 2008, Mendoza, Argentina



Char Grilled Mey Selections Prime Caithness Beef

8oz Sirloin Steak Garni

£19.50

8oz Ribeye Steak Garni

£17.50

Served with vine cherry tomato, thyme roasted shallots and thick hand cut chips

Merlot, Red Earth 2004, Adelaide Plains, Australia

Smoked Salmon Tagliatelle

£14.50

Kinloch smoked salmon with tagliatelle in a creamy white wine, garlic and pink peppercorn sauce.

Topped with fresh parmesan cheese shavings.

Muscadet Sevre et Maine Vieilles Vignes Foliette, 2008, Loire Valley France

Desserts

Warm Homemade Chocolate Brownie

£5.75

With homemade vanilla pod ice cream

Poached Hotel Garden Apples

£5.75

Picked from the hotel garden and oached apples in red wine served with a spiced syrup

Dream of Rob Roy

£5.25

Caramel ice cream served with a toffee sauce and homemade shortbread

Highland Fine Cheeses

£6.95

Served with Mey selections oatcakes and Caithness grown fruit chutney.

or

£10.95

to share

Recommended Dessert Wines and Digestifs

Cuvee St Jean Minervois, *Southern France*

Sweet and delicate with fragrant aromas of raisins, orange peel, toffee and cinnamon.

Port Quinta do Noval, *Portugal*

Remy Martin Fine Champagne Cognac

Courvoisier Napoleon Cognac

Tea, Coffee and Coffee Liqueurs

Deluxe blends of tea including fruit and herbal teas

£1.60

Douwe Egberts Coffee choose from; Espresso, Americano, Café Latte or Cappuccino.

£1.60 - £2.00

Liqueur Coffee

£3.60

Malt Whisky

Treat yourself! Please ask your waitress for our complete whisky listing.