

Welcome to the Tongue Hotel

A hearty taste of the Highlands.....

Locally Sourced - Produced with Pride

Please make allergies known! Note our salad dressing contains mustard seeds

Starters

Homemade curried parsnip(V) (GF/DF avail) £5.50

Crusty bread

Perthshire ox cheek, confit carrot and hazelnut terrine £7.50

Remoulade, homemade tomato chutney and oatcakes

Chorizo chicken and mushrooms bruschetta (DF/GF avail) £9.50

Cherry tomatoes, black olives, red onion and basil salsa

North coast smoked haddock and leeks fishcakes (GF avail) £9.50

Lemon mayonnaise, crispy leaves

(Available as mains £15.50)

North Coast Trio (DF/GF avail) £9.50

Hot and cold smoked salmon, smoked mackerel pâté, cherry tomato and rocket and dill pesto,

Salt baked beetroot hummus (V/Ve/DF) (GF avail) £7.50

Roasted vegetables, pine nuts, sesame seeds and sourdough

Shetland Moules Mariniere (DF/GF avail) £10.50

White wine cream, crusty bread

(Also available as mains with frites £16.50)

Main Courses

10oz Black Isle sirloin steak (GF) (DF avail) £24.50

Roasted tomato, onions and mushrooms, pepper sauce and hand cut chips

Pan fried duck breast (GF) £18.50

Dauphinoise potato, carrot and ginger puree, pickled heritage carrots and raspberry jus

Maple glazed pressed pork belly (GF) £18.50

Butternut squash and thyme risotto, parmesan shavings and pan jus

Fillet of north coast sea bream (GF) £18.50

Crushed new potatoes, kohlrabi, cauliflower puree and kale

Garlic polenta cakes (V/GF) £16.50

Black olive tapenade, sundried tomatoes, rocket

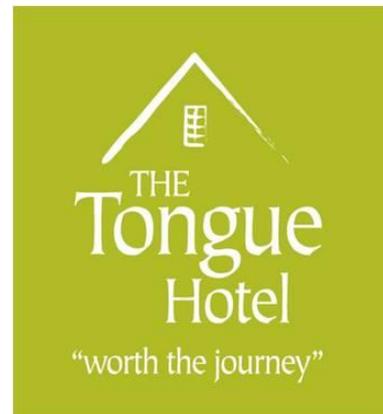
Italian style aubergine, olive and caper stew (GF/DF/V/Ve) £15.50

Cous cous, toasted almonds

Traditional Fish supper (GF/DF avail) £13.50

Beer battered north coast haddock, chips, garden peas, homemade tartare sauce

(Bread crumb and GF breadcrumb also available)



food and drink

Tongue Hotel burgers/sliders (GF/DF avail) £13.50

Choose from:

Ground Highland beef burger with bacon,

Vegetable and quinoa burger or

Cajun chicken slider

Brioche bun, tomato, baby gem, chilli relish and chips

Add cheese £1.00

Campbeltown cheddar, Ullapool smoked, Morangie brie, Blue murder

Chefs Choice!

BBQ style pulled pork, homemade slaw and Campbeltown cheddar slider

Hand cut chips, salad

Sides

House salad (Ve, V, GF, DF)

£3.95

Chips (Ve, V, GF, DF)

£3.95

Garlic bread (Ve, V, GF)

£3.95

Children's Dishes

Vegetable and fruit crudités available for the *tiny tots!*

£3.50

For the wee ones (A small portion suitable for under 10's) 2 courses

£6.95

North coast haddock goujons, chips and peas (GF/DF avail)

Smoked haddock fishcake, chips, peas and mayonnaise (DF avail)

Pasta Bolognese, garlic bread (DF and GF avail - takes time!)

Scottish chicken breast, sautéed new potatoes, roast vegetables, gravy (GF/DF avail)

Garlic bread pizza with tomato and cheese, salad (GF avail)

Plus Free vanilla or chocolate ice cream cone with sprinkles!

To Finish

Milk chocolate and Italian meringue gateaux

£6.50

Strawberry cream, honeycomb and chocolate soil

Warm pecan pie

£6.50

Homemade vanilla ice cream

Banoffee Pie

£6.50

Prosecco macerated berries

Sticky date pudding

£6.50

Butterscotch sauce, vanilla ice cream

Selection of ice-creams

£5.95

Homemade ice creams and shortbread

Choose 3 scoops.... Vanilla, strawberry, white chocolate, milk chocolate, ginger,

espresso, pecan (contains nuts) Strawberry sorbet

Highland cheese selection (GF avail)

£8.50

Tongue Hotel oatcakes and chutney

LIQUEUR COFFEE Choose from below – or suggest your own!

£5.95

Highland Coffee Scottish blended whisky

Jacobean Drambuie Liqueur

Irish Cream/Cream Delight Bailey's cream Liqueur

Caribbean Tia Maria Liqueur

£15.50
food and drink

