

A selection of meals freshly prepared by our chef for your enjoyment. Although individually priced they can be ordered along with the daily specials as part of an inclusive dinner allowance of £25.00

### To begin

**Home Made Fresh soup**  
served with fresh bread  
£4.50

**The Royal Marine's Very Own Cullen Skink**  
a creamy traditional broth of leeks, potatoes and  
Golspie smoked haddock  
£6.50

**Baked Camembert**  
Served with a tomato and pepper chutney and  
toasted ciabatta  
£6.95

**Carpaccio of Aberdeen Scottish Beef Fillet**  
With buttered Asparagus spears, pickled beetroot salad and a  
parmesan and vanilla emulsion  
£7.25

**Chicken Liver Pate**  
smooth chicken liver parfait enhanced with brandy & double  
cream & served with a rich red onion marmalade & oatcakes  
£6.95

**Pan Seared Orkney King Scallops**  
Wrapped in a smoked pancetta and served with a creamy  
garden pea and smoked salmon bisque  
£8.50

**Char Grilled Ripe Galia Melon**  
With a mango and pineapple salsa, raspberry sorbet and a  
balsamic reduction  
£4.95

**Achiltibuie Sweet Cured Smoked Salmon**  
Simply served with dressed herbs, lemon and baby capers  
£7.95

### To Follow

**Collops of Beef Clynelish**  
Char grilled medallion of Aberdeen Angus beef fillet with crisp  
confit potato, quenelle of Grants haggis, steamed vegetables and a  
creamy whisky sauce  
£24.95

**Campbell's of Golspie Fillet of Haddock**  
Lightly fried in either crisp breadcrumbs or a crisp beer batter &  
served with chunky chips, mushy peas &  
homemade tartare sauce  
£14.50

**Pan Roasted Breast of Aylesbury Duck**  
With a confit shredded duck leg and quail egg bon-bon, and a  
spiced walnut sauce  
£18.95

**Cullen Skink Risotto**  
Local poached smoked haddock risotto with leeks, parmesan and  
a crisp potato rosti  
£13.95

**Medallion of North Sea Turbot**  
Lightly grilled and served over lemon crushed new potatoes,  
savoy cabbage, a carrot salad and a beetroot butter  
£18.95

**Feather Blade of Scottish Beef**  
Slow braised with red wine, herbs, root vegetables and pancetta  
served with steamed vegetables and crisp croquette potatoes  
£15.95

**Rack of Sutherland Lamb**  
Roasted with a herb butter crust and served with a roast garlic,  
new potato and redcurrant and pink peppercorn sauce  
£18.95

**Steaks from the Char Grill**  
Rib Eye 8oz - £19.95  
Sirloin Steak 8oz - £22.95  
Gammon - £13.95  
cooked to your liking with grilled tomato, mushrooms, onion  
rings and garlic butter  
and served with either chunky chips or salad

To enhance your Steak why not try one of our  
homemade sauces - £3 each

Creamy Whisky sauce  
Brandy and Cracked Black Peppercorn  
Additional Vegetables and Potatoes  
Chunky Chips  
House Salad