

DESSERTS

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| Sticky Toffee Pudding | £5.95 |
| home-made sticky toffee pudding served hot with warm butterscotch sauce and vanilla ice cream | |
| Lemon and Cornflake Meringue | £5.95 |
| topped with Lemon Curd | |
| Caramel Cheesecake Shortbread | £5.95 |
| Milk Chocolate Mousse | £5.95 |
| rich creamy milk chocolate mousse served with caramelized biscuits | |
| Trio of Capaldi's Ice Cream | £4.95 |
| home-made local ice cream from Brora. Please choose from Mint Chocolate Chip, Vanilla, Strawberry or Coconut flavours | |
| Additional Scoops of Capaldi's Ice Cream with Desserts | £1.50 |
| Highland Cheese Platter | £7.50 |
| Blue Murder, Howgate Brie and Mull Kintyre cheddar, served with grapes, celery and oatcakes | |

TEAS AND COFFEES

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| Selection of Coffees – Filter, Cafetiere, Cappuccino, Latte, Espresso | |
| Selection of Teas – English, Herbal and Fruit | £2.95 |
| all accompanied by mints | |

AFTER DINNER DRINKS

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| Amaretto, Baileys, Cointreau, Grand Marnier, Sambuca, Tia Maria | £3.60 |
| Drambuie, Glayva | £4.50 |
| Selection of Malt Whiskies – see list for full details | from £5.20 |

Our Head Chef, Steven Oglesby and his loyal team, consistently produce exciting and seasonally changing dishes with the emphasis on fresh local ingredients. Here in the Highlands we are blessed with an abundance of quality produce and use the following local suppliers

Fruit and Vegetables – Munro's Tain, Meat – Robert Grant, S Grant, Fish – A. G Campbells, Highland Fish



DINNER MENU

STARTERS

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| The Royal Marines Very Own Cullen Skink a creamy traditional broth of leeks, potatoes and Golspie smoked haddock | £6.95 |
| Home-made Soup of the Day served with a fresh bread roll | £4.95 |
| Chicken Liver Pate smooth chicken liver parfait enhanced with double cream and brandy, served with a red onion marmalade and oatcakes | £6.95 |
| Whole Petit Camembert gently baked and served with a rich caramelised apple and sultana chutney and served with sesame seed ciabatta | £7.50 |
| Annan Sweet Cured Smoked Salmon simply served with red onion, baby capers and lemon | £7.95 |
| Classic Caesar Salad crisp baby gems, anchovies, croutons and parmesan bound in a Caesar dressing | £5.95 |
| Nachos baked with Jalapenos, strips of beef, salsa and cheddar cheese served with sour cream | £7.25 |

SIDES

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| Market Vegetables | £3.00 |
| Boiled Potatoes | £3.00 |
| Chunky Chips | £3.00 |
| Wedges | £3.00 |
| Onion Rings | £3.00 |
| Garlic Bread | £3.00 |
| House Salad | £3.00 |
| Coleslaw | £1.75 |

Guests on Dinner inclusive rates have an allowance of £30 per person,
this is non-transferable

MAINS

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| Fillet of West Coast Haddock lightly fried in a crisp batter, served with chunky chips, buttered mushy peas and home-made Tartare sauce | £14.95 |
| Braised Moray Pork Belly carved over a warm salad of egg noodles, mangetout, red onion and chilli, finished with a rich Ramen broth | £16.95 |
| Medallion of Highland Loch Salmon lightly grilled with a sesame seed crust and served with julienne of teriyaki vegetables, crispy fried son in law egg and aioli | £16.95 |
| Lightly Poached Potato Gnocchi tossed with beetroot, candied tomato and sun-dried tomato pesto | £10.95 |
| The Marine Double locally produced 2x4oz char-grilled burgers served on a toasted brioche bun with lettuce, tomato and mayonnaise, served with onion rings and home-made coleslaw | £11.95 |
| Add Cheese | £1.25 |
| Add Bacon | £1.25 |
| Haggis and Beef Sausages Grants of Golspie haggis and beef sausages with a creamy clapshot mash, fine green beans and a rich onion and thyme red wine jus | £13.95 |
| Breast of Chicken pan roasted breast of chicken wrapped in pancetta and served with crunchy ratatouille, sage buttered potatoes and green beans | £17.95 |

FROM THE GRILL

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| All Beef is certified Scotch Beef Club | |
| Rib Eye 8oz | £22.95 |
| Sirloin 8oz all steaks cooked to your liking and served with grilled tomato, mushrooms, garlic butter, onion rings and chunky chips | £23.95 |
| Creamy Whisky Sauce | £3.00 |
| Brandy and Cracked Black Peppercorn Sauce | £3.00 |



If you suffer from a food allergy or intolerance, please let your waiter or waitress know upon placing your
order, as well as suitability for vegetarians or vegans