

DESSERTS

<p>Sticky Toffee Pudding home-made sticky toffee pudding served hot with warm butterscotch sauce and vanilla ice cream</p>	<p>£5.95</p>
<p>Banana Steamed Sponge topped with Peanut Butter sauce</p>	<p>£5.95</p>
<p>Oaty Nutty Flapjack with Halkirk Fudge Ice cream</p>	<p>£5.95</p>
<p>Milk Chocolate Mousse rich creamy milk chocolate mousse served with caramelized biscuits</p>	<p>£5.95</p>
<p>Trio of Capaldi's Ice Cream home-made local ice cream from Brora. Please choose from Mint Chocolate Chip, Vanilla, Strawberry or Coconut flavours</p>	<p>£4.95</p>
<p>Additional Scoops of Capaldi's Ice Cream with Desserts</p>	<p>£1.50</p>
<p>Highland Cheese Platter Blue Murder, Howgate Brie and Mull Kintyre cheddar, served with grapes, celery and oatcakes</p>	<p>£7.50</p>

TEAS AND COFFEES

<p>Selection of Coffees – Filter, Cafetiere, Cappuccino, Latte, Espresso Selection of Teas – English, Herbal and Fruit all accompanied by mints</p>	<p>£2.95</p>
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AFTER DINNER DRINKS

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

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

The Royal Marines Very Own Cullen Skink	£6.95
a creamy traditional broth of leeks, potatoes and Golspie smoked haddock	
Home-made Soup of the Day	£4.95
served with a fresh bread roll	
Chicken Liver Pate	£6.95
smooth chicken liver parfait enhanced with double cream and brandy, served with a red onion marmalade and oatcakes	
Whole Petit Camembert	£7.50
gently baked and served with a rich caramelised apple and sultana chutney and served with garlic ciabatta	
Annan Smoked Salmon and cold water Prawns	£7.95
simply served with pickled fennel, caper berries, Marie rose and lemon	
Braised Pork Cheek and Cranberry Balotine	£7.95
enhanced with local black pudding and cashew nuts, served with a sweet pearl pepper and balsamic onion salad	
Nachos	£4.50
baked with Jalapenos, tomato salsa, cheddar cheese and sour cream	
Pickled Baby Beetroot and Local Blue Cheese Salad	£6.95
With shallots, chestnuts, roquette and a parmesan emulsion	

SIDES

Market Vegetables	£3.00
Boiled Potatoes	£3.00
Chunky Chips	£3.00
Onion Rings	£3.00
House Salad	£3.00
Coleslaw	£1.75

Guests on Dinner inclusive rates have an allowance of £25 per person, this is non-transferable

MAINS

Fillet of West Coast Haddock	£14.95
lightly fried in a crisp batter, served with chunky chips, buttered mushy peas and home-made Tartare sauce	
Blade of Scottish Beef	£17.95
feather blade of Scottish beef slow braised in Rogan Josh spices, served with crispy fried lemon and coriander Arancini and a cucumber Riata	
Medallion of Highland Loch Salmon	£16.95
lightly grilled and served with a warm salad of egg noodles, leeks and chilli, julienne of teriyaki vegetables finished with crispy fried son in law egg and a rich Ramen broth	
Lightly Poached Potato Gnocchi	£10.95
tossed with Roquette, sweet pearl peppers, chard courgettes and Parmesan	
The Marine Double	£11.95
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	
Add Cheese	£1.25
Add Bacon	£1.25
Haggis and Beef Sausage Casserole	£13.95
Grants of Golspie haggis and beef sausage with creamed mash, buttered stem broccoli and a rich vegetable, baby onion and pancetta red wine sauce	
Breast of Chicken	£16.95
pan roasted breast of chicken wrapped in Parma Ham and served with crunchy ratatouille, fine green beans and a goats cheese and sun dried tomato glaze	

FROM THE GRILL

All Beef is certified Scotch Beef Club	
Rib Eye 8oz	£22.95
Sirloin 8oz	£23.95
all steaks cooked to your liking and served with grilled tomato, mushrooms, garlic butter, onion rings and chunky chips	
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