



**ROYAL MARINE HOTEL**  
RESTAURANT & SPA  
Brora • Scotland

*Guests on Dinner Inclusive Rates  
have an allowance of £30 per person,  
this is non-transferable*

**STARTERS**

**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 rich red onion marmalade and  
oatcakes  
**£6.95**

**Whole Petit Camembert**

gently baked and served with a rich caramelized  
apple and sultana chutney and served with sesame seed  
ciabatta  
**£7.95**

**Braised Rabbit and Smoked Pancetta Balotine**

enhanced with local black pudding and smoked leeks  
served with an orange, sweet pearl pepper and  
balsamic onion salad  
**£7.95**

**“Our Own” Lemon and Dill Cured**

**Salmon Gravavlax**

served with pickled fennel, caper berries and  
a lemon crème fraiche  
**£8.95**

**Classic Caesar Salad**

crisp baby gems, anchovies, croutons and Parmesan  
bound in a Caesar dressing  
**£5.95**

**SIDES**

<b>Market Vegetables</b>	<b>£3.00</b>
<b>Boiled Potatoes</b>	<b>£3.00</b>
<b>Chunky Chips</b>	<b>£3.00</b>
<b>Onion Rings</b>	<b>£3.00</b>
<b>Garlic Bread</b>	<b>£3.00</b>
<b>House Salad</b>	<b>£3.00</b>

*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*

**MAINS**

**Chump of Sutherland Lamb**

truffle infused and served with braised red cabbage,  
creamy clapshot mash, fine green beans and  
a rich onion and thyme red wine jus  
**£19.95**

**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**

**Braised Moray Pork Belly**

carved over a warm salad of egg noodles,  
mangetout, red onion and chilli  
finished with a rich Ramen broth  
**£17.95**

**Lightly Poached Potato Gnocchi**

tossed with beetroot, candied tomato and  
a sun-dried tomato pesto  
**£11.95**

**Breast of Chicken**

pan roasted breast of chicken wrapped in pancetta and  
served with crunchy ratatouille, sage buttered potato and  
fine green beans  
**£17.95**

**Collop of Beef Clynelish**

char-grilled medallion of Scottish beef fillet served with  
confit potato, quenelle of Grants haggis, green beans and  
a creamy whisky sauce  
**£25.95**

**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**

*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/Vegetables – Munro’s Tain*

*Meat – Robert Grant, S Grant*

*Fish – A.G Campbells, Highland Fish*