

*Guests on Dinner Inclusive Rates  
have an allowance of £25 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

**Smoked Duck**  
Breast of Aylesbury Duck lightly smoked on the premises and  
served with our own homemade Piccalilli and oatcakes  
£7.95

**Whole Petit Camembert**  
gently baked and served with a rich caramelized  
apple and sultana chutney and  
served with garlic ciabatta  
£7.95

**Braised Pork Cheek and Cranberry Balotine**  
enhanced with local black pudding and cashew nuts, served  
with a sweet pearl pepper and balsamic onion salad  
£7.95

**“Our Own” Cured Loch Salmon**  
served with red onion, pickled cucumber, cucumber salsa,  
caper berries and a lemon crème fraiche  
£8.95

**Pickled Baby Beetroot, Chestnuts and  
Local Blue Cheese salad**  
With red onion, wild Roquette and parmesan emulsion  
£6.95

## 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**  
Pan roasted with thyme and garlic served with roasted shallots  
and root vegetables, buttered Kale and a Broad bean and  
tomato concasse red wine sauce  
£19.95

**Medallion of Highland Loch Salmon**  
lightly grilled and served with warm salad of egg noodles, leeks  
and chilli, julienne of teriyaki vegetables finished with a crispy  
fried son in law egg and a rich Ramen broth  
£17.95

**Braised Moray Pork Belly**  
Pan fried and served over local black pudding with cherry  
apples, celeriac puree and a Cider apple emulsion  
£16.95

**Lightly Poached Potato Gnocchi**  
tossed with Roquette, sweet pearl peppers and Parmesan  
£11.95

**Breast of Chicken**  
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  
£17.95

**Deconstructed Beef Wellington**  
Collop of Scottish Beef fillet, Quenelle of crisp local haggis,  
Pancetta crisp, pastry Galette, roast potatoes, buttered stem  
broccoli and a creamy Whisky sauce  
£25.95

## FROM THE GRILL

**All Beef is certified Scotch Beef Club**

**Rib Eye**  
£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 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*