

smaller

Camargue rice salad, red onion, olives, sun-dried tomatoes & herbs	9.50
Cannellini, feta, peach, cherry tomato, coriander & red onion salad	9.50
Soup & seeded fiber malt	7.50
Smoked mackerel & beetroot pate with oatcakes	10.50
Ullapool smoked salmon, fennel jam, horseradish crème fraîche	14.00
Lamb koftas & tzatziki	11.50
Great Glen venison salami, crowdie, brambles, granola	12.00
Cauliflower wings, chilli & soya glaze	10.50
Langoustines, salsa verde, lemon mayo	19.50
Tempura monkfish bites with tamarind and ginger mayo	16.00

bigger

8oz Sirloin, cherry tomatoes, fries, rocket, peppercorn or garlic & parsley butter	31.00
Aultbea black pudding hash, chorizo, poached egg, sriracha mayo, pea shoots	14.00
Harissa roasted vegetables, quinoa, coconut & tahini dressing, dukkah	14.50
Halloumi burger, sweet chilli sauce, salad, fries	15.00
Smash beef burger, gouda, treacle onions, streaky bacon, fries	17.50
Risotto, spinach, pea & mint	15.00
Buttermilk chicken, ranch, salad, pickles & flatbread	15.00
Haddock & chips, pea smash, tartare sauce	21.00
Steak ciabatta, dolcelatte, peppers & chimichurri	16.00
Roast pepper, charred courgette & feta open sandwich, green goddess purée	14.50
Caesar salad with chicken & bacon	18.50

snacks

Lemon & sage almonds	5.25
Chorizo bites	4.50
Rye bread with dill & goats cheese butter	7.50
Skin on fries	4.50
House salad	5.50
Mac n cheese	7.50

Please let us know of any allergens.

We can cater for gluten free & dairy free diets, just speak to your server. All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.