



HIGHLANDS

Cullen Skink Garam masala cream, smoked haddock, parsnip and chives	8
Arancini Truffle and white cheddar	9
Arran Goat Cheese Mixwd greens, pickled beetroot, barley and black walnuts	10
Spicy Lentils Poached duck egg, pork sausage and arugala	11
Curried Vegetable Bridies Ayshire tomato and fennel seed chutney	11
Lamb Sausage Roll Creamy Harrisia Dip	12
Chicken Liver Pot Toasted oat bread and whisky macerated prunes	12
Mustard and Dill Steamed Mussels Garlic and cream	13
Lump Crab Cake Homemade tar tar and upland cress salad	13/26
House Cured Loch Duart Salmon Micro mustard, brown bread, butter, black pepper, capers and lemon	14
½ dozen Oysters Served Raw with shallot thyme mignonette	15
Scallops and Bacon Brioche bun, bib lettuce, tomato, horseradish aioli and chips	19
Beef Cheek, Mushroom and Ale Pie New potatoes, baby carrots and parsley	20
Pan Seared Skate Wing Butternut squash, hazelnuts, snow peas brown butter and lemon	21
Roast Pheasant Mustard mash, Stornaway black pudding, garlic spinach, bread sauce and red currant jelly	22