



# ***DINNER MENU***

## ***(1-5 diners)***



***2 courses from £34.50, 3 courses from £41.25***

*any specific allergies or food intolerances we can supply allergen information-but please do inform us of them before ordering!*

## ***ENTREES***

### ***Baked Fearn Abbey Salad***

*ewes' Brie; dressed celery, frozen grapes, pea shoots & walnuts; white truffle croutons; rowanberry jelly*

### ***Grapefruit Morangie***

*chargrilled with Demerara sugar & malt whisky*

### ***Woodland Potage***

*mushroom & herb soup; mint yoghurt*

### ***Eggs Caledonia***

*Brachan Orach & Rost [cured & smoked salmons];*

*Hollandaise sauce; quail egg; spring onion*

## ***4 Oysters [120g+] au Naturel***

*Grilled with either butter or a Tain Cheese*

## ***Iced Oystercatcher Bloody Mary***

*celery; spicy tomato & vodka frappe; 3 oysters; iceberg lettuce*

## ***Oysters Carnegie or Thermidor***

***[\$3.50 extra]***

*4 baked oysters - spinach; lobster & Tabasco sauce; oatmeal; silver leaf*

*or brandy, cheese & Dijon mustard cream sauce; breadcrumb crust*

## ***Lobster Veloute [\$5.25 extra]***

*cream of lobster soup; white truffle oil; toasted almonds*

## ***Scallops Royal Lochnagar [\$3.50 extra]***

*seared king scallops; haggis; clapshot; coral dust; malt whisky cream sauce*

## ***Monarch o' the Glen Parfait***

*smooth venison liver pate with Agen prune; pea & hazelnut garnish*

## **PLATS PRINCIPAUX:**

## ***Gratinated Spinach Stovies***

*creamy spinach, onion & potato; cheese & mustard crust*

## ***Walnut Haggis***

*oatmeal, vegetable & walnut pudding; clapshot; bramble gravy; rowanberry jelly; pickled walnut*

## ***Sea Trout & Oysters***

*poached in a chicken maritime broth*

## ***Megrin Sole Meuniere***

*floured & butter-fried with lemon & parsley; Sauce Tartare*

## ***Paupiettes of Sole***

### ***Companion [£7.25 extra]***

*steamed & rolled megrim sole with lobster; plankton & seaweed crumb; lobster sauce*

### ***Grilled Lobster in its Shell [£7.50 extra]***

### ***Lobster Colcannon [£7.50 extra]***

*garlic-buttered lobster; creamed cabbage, horseradish & mashed potato with spring onion; crisp fried kale*

### ***Shellfish Thermidor [£7.75 extra]***

*lobster, oysters & scallops baked in a brandy cheese & Dijon mustard cream sauce with a breadcrumb crust*

### ***Lobster Bouillabaisse [£9.50 extra]***

*Provençal-style lobster soup/stew; cheese; croutes; rouille*

# *Lamb by the Beach [£4.75 extra]*

*crushed black pudding, haggis, onion, pea, potato & tomato;  
seared lamb loin; sauteed samphire; vermouth gravy*

# *Stalker's Potato & Vegetable Pie*

*horseradish, oatmeal, parsnip, pea & potato mash on braised  
venison,  
carrot & shallot in bramble gravy; served with sticky pickled red  
cabbage*

# *Barbary Duck Leg Confit*

*with an orange & whisky gravy & a walnut skirlie*

## **ACCOMPAGNEMENTS:**

*[£4.00 per table serving]*

*Duck Fat Chipped Potatoes  
&/or Celery, Grape & Walnut  
Salad*

*&/or Petit Pois a la Francaise*

*peas; pea shoots; lettuce; onion; sugar; vegetable stock*

*&/or Sauteed Almond, Broccolini  
& Tomato*

# SAVOURIES:

## *Angels on Horseback*

*3 grilled oysters in bacon; sauteed samphire*

## *Smoked Mousse [mackerel &/or salmon]*

*on horseradish-flavoured buttered toast with blanched samphire*

## *Tain Cheese Platter [£8.50 extra]*

# DESSERTS:

## *Atholl Calders Glace*

*fried "drawer" porridge; honey, oatmeal & whisky; Orkney Original ice cream; raspberries*

## *Banana Bread Pudding*

*with Butterscotch sauce & Pina Colada ice cream*

## *Braw, Bricht, Berrie Biscuit*

*crackle crunch; frozen blueberries; meringue crumb; raspberries; strawberry crowdie ice cream; shortbread*

## *Canele au Marzipan aux Abricots*

*apricot marzipan dumplings in Disaronna; hazelnut praline ice cream*

# *Creme Brulees*

*plain, coffee, rhubarb & ginger crumble or with fruit*

## *Ile de Skye Pudding*

*soft meringue on a Drambuie custard cream  
with almond brittle & rowanberry jelly*

## *Sweet-Tasting [£12.75 extra]*

*apricot marzipan dumpling; coffee creme brulee; Drambuie floating island;*

*raspberry Atholl Brose; rhubarb crumble; strawberry crowdie ice cream & shortbread;*

*whisky chocolate; white chocolate nougat mousse N.B. really for sharing & please order early!*

## *White Chocolate Nougat Ice*

*with a warm whisky dark chocolate pot*

*or Purely Banana or Yoghurt*

## *Fruit Ice Cream*

*at £2.75 per scoop*

## **CAFES/THESES/TISANES:**

**served with Scottish sweetmeats**

***Cafetiere [per guest] £3.75***

*blended Arabicas or decaffeinated Columbian*

***Teapot [per guest] £3.75***

*black, green, oolong, white or herbal*

## ***Continental Cups £3.95***

*caffè latte, cappuccino or espressos*

## ***Estate Coffee [per guest] £4.25***

*Brazilian Arabica Santos NY SCR2/3 17/18 SS*

*Columbian Arabica Condor Medellin Supremo*

*Costa Rican Arabica TUJ San Marcos de Tarrazu*

*Indonesian [Java] Arabica Lintong Grade 1 A Zamrud*

*or Kenyan Arabica AA Gethembwini Estate*

## ***Hot Milk & Chocolate Callets***

***£4.50***

## ***Affogato al Caffè "Corretto"***

***£5.25***

*ice cream drowned by an espresso with a dash of liqueur or spirit*

## ***Irish-style Coffees £6.75***

*cream-layered coffee with a liqueur or a spirit*

## ***Aurora Borealis £8.50***

*flaming Highland Park; sweetened long espresso*

*lightly-whipped cream; orange zest*

## **MENU ENFANT:**

***2 courses @ £14.50, 3 courses @***

**£18.25**

***Frozen Grapes & Cheese Cubes***

***Heinz Tomato Soup***

*served with white truffle croutons & seeds etc.*

***Smoked Salmon Toasts***

*smoked salmon slices & spread; croutes*

***Fried or Steamed Sole***

***Scallop Skewer; Garlic Butter***

***Wagyu Beef Burger; Brioche Bun***

*with cherry tomatoes, iceberg lettuce, pickled onions & garlic  
Mayonnaise*

***Beef Steak Mince, Onion & Peas  
in Gravy***

***Ice Cream Palette***

*ice cream, inclusions & toppings*

***Portmahomack Mess***

*hazelnut praline, raspberries & whipped cream*

# ***Banana Chocolate Fondue***