



### STARTERS

**Chef's Soup of The Day, (v)**

Toasted Sour Dough & Butter - £5.95

**Gin Cured Salmon, Toasted Sour Dough**

Wild Garlic Butter & - £9.00

**Goats Cheese Bon-Bon (v),**

Celeriac Remulade, Pickled beetroot Pear, Cherries, Candied Walnuts - £9.00

**Wild Haggis Bon-Bon,**

Whisky and Tattie Aioli & Spiced Neep Relish - £6.00

### MAINS

**Wild Highland Venison Steak,**

Braised Red Cabbage, Creamy Dauphinoise, Baked Apple & Red Wine and Cherry Sauce - £21.50

**Roasted Chicken Supreme,**

Pea's, Asparagus wrapped in Prosciutto Ham, Wild Garlic pesto, Parmesan, crispy gnocchi - £16.50

**Spinach & Ricotta Tortellini,**

Roasted red pepper sauce, Artichoke, Asparagus, Parmesan, Rocket - £14.95

**Traditional North Atlantic Haddock,**

Hand Cut Chips, Garden Pea's, Tartar Sauce - £17.50

**Scottish Steak Beef Burger,**

Smoked Bacon, Morangie Brie, Tomato, Red Onion Relish, In A toasted Brioche Bun, With Hand Cut Chips & Side Salad - £15.25

### DESSERTS

**Devils Staircase Gin Brownie**

Brewed merely 20 metres away, our own Devils Staircase Gin is used to flavour our Triple Chocolate Brownie , Candied Hazelnuts, Spiced Crème Fraîche - £7.00

**Handmade Ice cream**

Our own Ice cream recipes, 2 Scoops paired with Chocolate Sauce, In-house Tablet & Honeycomb  
Please ask our servers what flavor's we have available - £6.00

**Highland "Bruni"**

Our take on an Orkney Ginger Bread, inspired by the Norse that landed in Orkney nearly 1200 years ago who stayed for nearly 500 years sharing their ingredients and recipes, infused with our own Pixel Spirits Rum!  
Served warm with Rhubarb Ice cream & Home made Custard - £7.00

**Highland Fine Cheese Board Selection**

A Fine Selection of Highland Fine Cheese From Tain, Homemade Oat Cakes & Seasonal Chutney - £11.95

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE SPEAK TO MEMBER OF OUR STAFF BEFORE ORDERING**