



We work closely with our suppliers to enable fresh Scottish produce to be used in our menu. When we cannot find Scottish produce, we search for British. Below is some information about the suppliers we use:

Breckenridge founded in 1973 by James Breckenridge and now run by the McDonald family for the past 20 year supplies us with all our fruit and vegetables.

Letterfinlay is a family run Specialist Food business located in Fort William. They supply us with our meat, Hot and Cold Smoked Salmon (smoked in their smokehouse), Venison and Cheeses.

Children:

Children's menu are available on request. Suitable for wee ones under 10.

Groups:

If you would like to split your bill please make sure you do this at the end of your meal

Food Allergies:

We have Gluten Free, Dairy Free Vegetarian and Vegan options

- **For all food allergies and intolerances please speak to our staff about your requirements before placing your order.**

Allergy Information

We will always do our best to reduce the risk of cross-contamination, however we cannot guarantee that allergens may not have been introduced during another stage of the food-chain process or, even accidentally, during preparation as we do not have a separate kitchen to prepare allergen-free items. Therefore, we cannot accept any liability in this respect and politely ask that guests with severe allergies assess their own level of risk and consume dishes at their own risk.

SOMETHING LIGHT

Soup of the Day (gfo,v) served with Artisan Bread	£6.95
Mixed Olives (df,gf,v,ve)	£4.50
Hummus, Olives & Artisan Bread (df,v,ve)	£5.75
Artisan Bread, Garlic & Rosemary Olive Oil and Balsamic Vinegar (df,v,ve) with Mixed Olives (df,v,ve)	£2.95 £5.75
Highland Venison Terrine (df,gfo) served with Scottish Oatcakes and Redcurrant Jelly	£7.50
Ross Bay Mackerel, Black Pepper and Lime Pate (gfo) served Scottish Oatcakes and mini-Gherkins	£7.50
Smoked Mussels served chilled in Oil (df,gfo) served with Artisan Bread	£7.50

TASTER BOARDS

Scottish Cheese and Venison Board (gfo) Highland Venison Terrine, Great Glen Venison Salami, Scottish Soft Cheese, Scottish Cheddar Cheese Served with: Redcurrant Jelly, Tomato Chutney, Grapes, Petit Salad and Scottish Oatcakes	£19.50
Scottish Fish Board (dfo,gfo) House made Ross Bay Mackerel, Black Pepper and Lime Pate, Cold-Smoked Smoked Salmon, Hot Smoked Salmon, Smoked Mussels served chilled in Oil Served with: Pickled Cucumber Shavings, Crème fraiche, Mini Gherkins, Petit Salad and Scottish Oatcakes	£19.50
Vegetarian board (df,gfo,v,ve) Humous, Olives, Sunblaze Tomatoes, Sunblaze Gilled Peppers, Borettane Onions in Balsamic Vinegar Served with: Cherry Tomatoes, Mini Gherkins, Petit Salad and Scottish Oatcakes	£17.25

MAINS

Hand Battered Fillet of Cod with Chips (dfo) served with Peas and Tartar Sauce	£17.50
Whole-tail Breaded Galloway Scampi (dfo) served with Chips, Peas and Tartar Sauce	£17.50
Crayfish and Smoked Salmon Salad (gf) served on a bed of Mixed Salad and Marie-Rose Sauce	£17.50
Aberdeen Angus Beef & Ale Pie with Puff Pastry Crust (dfo) served with Chips and Roasted Vegetables	£17.00
Chicken Curry (gf) served with Steamed Basmati Rice, Mango Chutney and Poppadom	£17.00
Beef Chilli (dfo,gf) served with Steamed Basmati Rice, Tortilla Chips and Sour Cream	£17.00
Asparagus and Broad Bean Risotto (v,gf) topped with Rocket and Scottish Cheese Crisp, finished with a Balsamic Reduction	£15.00
Sweet Potato, Chickpea and Spinach Curry (df,gf,v,ve) served with Steamed Basmati Rice, Mango Chutney and Poppadom	£15.00

SOMETHING SWEET

Sticky Toffee Pudding (gf,v)	£8.00
served with Butterscotch Sauce and Mackie's Vanilla Ice Cream	
Chocolate Brownie Torte (gf,dfo,v,veo)	£8.00
served with Mackie's Vanilla Ice Cream	
Passion Fruit and Mango Cheesecake (gf,v)	£8.00
served with Berries and Mackie's Vanilla Ice Cream	
Two Scoops of Mackie's Ice Cream (gf,v)	£5.75
check today's flavours. Have it plain or add a sauce: Chocolate, Strawberry, Toffee	
Platter of Scottish Cheeses (gfo,v)	£12.00
Selection of three Scottish Cheeses (one soft, one blue, one hard) served with Grapes, sliced Apple, Tomato Chutney and Scottish Oatcakes	

ALCOHOLIC DESSERTS

Affogato (gf,dfo,v,veo)	£9.25
Two scoops of Mackie's Vanilla Ice Cream, a shot of Espresso (decaf available) and a shot of Liqueur - Amaretto, Baileys, Cointreau, Tia Maria	
Iced Highlander (gf,v)	£9.00
Mackie's Vanilla Ice Cream mixed with 'Glayva' (A Scottish Liqueur made from a blend of Scottish Whiskies, Spices, Almonds and Honey)	

HOT LIQUID DESSERTS

GAELIC OR IRISH COFFEE	£8.35
Coffee with either Famous Grouse or Jameson Irish Whiskey topped with cream	
LIQUEUR COFFEE	£8.35
Coffee with your choice of liqueur topped with cream	
Tia Maria, Grand Marnier, Cointreau or Bailey's Irish Cream	
LIQUEUR HOT CHOCOLATE	£8.35
Hot Chocolate with your choice of liqueur topped with cream	
Tia Maria, Grand Marnier, Cointreau or Bailey's Irish Cream	
HOT TODDY	£7.95
Famous Grouse, Crabbie's Green Ginger Wine, Honey, Lemon and Hot Water	

