

Mains

## Starters To Share

CHARCUTERIE & CHEESE PLATTER	£22.00	FRESH LOSSIEMOUTH HADDOCK	£17.50
Crowdie Soft Cheese, Scottish Cheddar, Iberia Black Pudding		Served classically as Fish & Chips with Smashed	
Prosciutto Crudo Ham, Milano Salami, Coppa - Dry Cured Poi	·k,	Peas	
Pickles & Dips	£6.50	COQ AU VIN PIE	£16.95
WHITE BEAN, GARLIC & ARTICHOKE DIP  Crostini, Radish	10.50	With Boulangère Potatoes, Green Beans	
Crostini, Nadisii		& Red Wine Jus (Red Wine, Chicken, Mushroom	
CHICKEN LIVER MOUSSE	£6.50	& Bacon)	6.4
CHEF ENHANCED OLIVES	£4.95	HIGHLAND CHEESEBURGER	£16.50
	-4.3)	A Custom Blend Patty with House Dressing and	
OLIVE TEMPANADE	£5.50	Hand-Cut Chips	
		HOT SMOKED SALMON NIÇOISE	£14.95
Starters		With Baby Green Beans, Potato, Greek Olives, Tomato,	
		Shallots, French Vinaigrette	
HIGHLAND & ISLANDS	£8.50	10oz DRY AGED HIGHLAND RIB-EYE	£29.95
Haggis & Black Pudding with Toasted Sourdough	10.50	Served With Garlic Butter Mushrooms and	
riaggis o Black radaing with rousted soundary!		Hand-Cut Chips	
SPICED POTTED BROWN SHRIMP	£8.75	D .	
Served with Warm Crostini	20.//	Desserts	
served with warm crostim			
CHEF'S CAESAR SALAD	£7.95	MIXED BERRY CRUMBLE	£5.75
Served with Vegetarian Parmesan (+ £5 with		with Home-Made Vanilla Ice Cream	
grilled chicken)			
MIXED MUSHROOM BRUSCHETTA	£8.25	STICKY TOFFEE PUDDING	£5.75
		With Toffee Sauce and Home-Made Ice Cream	

Served on Toasted Sourdough Bread