



DINNER MENU

Friday & Saturday, 5.30pm - 9.00pm

WEE PLATES

Haggis pops - £5.5

Deep-fried, crispy nuggets of haggis coated in breadcrumbs - served with Red Jon sauce

Vegan pulse pops (vegan) - £5.5

Deep fried crispy nuggets of vegan happiness with Rubies ketchup

Balvenie smoked salmon - £11

Sourdough bread, whipped butter & lemon

TASTING BOARDS

East coast cured charcuterie board - £19

Sloe gin venison salami, air dried ham & cured belly pork, highland fine cheese pesto, grebiche mayonnaise, grilled sourdough, olives & capers

Shin Falls smoked Scottish fish board - £25

Balvenie smoked salmon, Arbroath smokies & smoked mackerel pate, buttered sourdough, herb & gem lettuce salad, tarragon mayonnaise, soft boiled hens eggs

Highland fine cheese board (v) - £23

Isle of mull cheddar, Morangie brie & Strathdon blue, Orkney oatcakes, seasonal chutney, celery & fresh grapes

Taste of Scotland - £23.5

Sloe gin & venison salami, Isle of Mull cheddar, Balvenie smoked salmon, buttered sourdough, soft boiled hens eggs, oatcakes, seasonal chutney celery & fresh grapes

BUTCHER'S CUTS

OUR SPECIALITY

See board for available sizes

Macduff's rib-eye steak & chips

8oz - £29 / 10oz - £36

A favourite cut for a very good reason

Venison chateaubriand & chips

8oz - £32 / 10oz - £39

The fat, buttery soft end of the fillet, cooked to you specification

MAINS

Venimoo burger & chips - £13

Beef patty, venison patty, cheese, béarnaise & caramelised onions - served in a seeded bun

Add candied bacon for £2.5

Venison topside steak & chips - £15

A melt in your mouth 200g cut of Ardgay Game's finest venison

Add béarnaise for £2

Bloody roots burger & chips (vegan) - £12.5

Macswen veggie haggis patty, beetroot ketchup, vegan cheesy fondue, soyannaise, ripped parsley & dill salad - served in a poppy seed bun

Fish & chips - £13

Crispy fried haddock tail served with homemade tartare sauce, chips, minty mushy peas & fresh lemon

Wild bowl with salmon - £13

Sea buckthorn diced salmon, super-grains, green bean salad, miso, lime & sesame, kimchee, Asian dressing & puffed barley

DESSERT

Black Isle dairy ice cream - £1.5 per scoop

Sticky toffee pudding - £6.5

Deep fried Mars bar sundae - £6

Deep fried Mars bar bites with Black Isle dairy salted caramel ice cream & whisky toffee sauce

SIDES

Chips - £3.5

Mac & cheese (v) - £4

Leafy salad - £3

SAUCES

Béarnaise - £2

Red Jon - £2

FOOD PRODUCERS



COD
Boy John, North Sea

CRAB
Orkney

SALMON
Alban Denton, Loch Duart salmon

VENISON - RED, ROE, SIKA DEER
Ruaridh Waugh, Ardgay Game,
Bonar Bridge

PORK
Andrew Bridgeford, Petley Farm
(near Portmahomack)

CHEESE
Highland Fine Cheese, Rory Stone, Tain

COLD PRESSED RAPESEED OIL
Robert Mackenzie, Culisse Farm, Tain

ICE CREAM
Black Isle Dairy

HAGGIS
(WILD & EXTREMELY DANGEROUS)
Charlie Munro, Munro's, Dingwall

LAMB
Charlie Munro, Munro's, Dingwall

BLACK PUDDING
Charlie Munro, Munro's, Dingwall

VEGGIE HAGGIS
Macsween, Edinburgh

BEEF - HIGHLAND, SHORTHORN,
ANGUS, GALLOWAY CATTLE
Macduff Beef, Dumfries & Galloway

SEA BREAM
North Atlantic Ocean

SMOKED SALMON
Inverawe

