



LUNCH MENU

Monday - Friday, 11am - 5pm

FROM THE COUNTER

Venison & pork sausage roll - £3.5

Grants of Tain Scotch pie - £5.95
With leafy salad

Grants of Tain haggis pie - £5.95
With leafy salad

Grants of Tain mac & cheese pie (v) - £5.5
With leafy salad

Homemade soup & chunky sourdough (vegan) - £5.75

Wild bowl (vegan) - £8
Super grains, green beans, miso, lime, sesame,
Kimchee, Asian dressing & puffed barley
+ Sea buckthorn diced salmon - £5

BLT bap - £6.5
Nairn streaky bacon, shredded gem lettuce,
mustard mayo & sliced tomato - served in a
granary & sunflower seed bap

Hot smoked salmon seeded roll - £6.95
Hot smoked Scottish salmon, sweetcorn & basil
cream cheese, mixed leaves - served in a brown
multi-seeded roll

Egg mayo & mustard cress
cholla roll (v) - £5.95
Chopped egg mayo, mustard cress & cracked
black pepper - served in a sesame cholla roll

Chips - £3.5

HIGHLAND AFTERNOON TEA

£28 for 2 people sharing

Sandwiches - salmon, BLT, egg mayo

Warm fruit scones served with
fruit preserves & clotted cream

Bakery item of your choice

Pot of tea or coffee

Upgrade to gin - £35 for 2 people
Upgrade to bubbles - £39 for 2 people

TASTING BOARDS for two

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

KIDS

Wee bairn happy meal - £5
Cheese or egg mayo sandwich, yoghurt,
fresh fruit, juice box & wee surprise

Half mac & cheese pie & leafy salad - £3.5

Half Scotch pie & leafy salad - £3.5

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

PLEASE ORDER AT THE TILL

FOOD PRODUCERS



COD
Boy John, North Sea

CRAB
Orkney

SALMON
Alban Denton, Loch Duart salmon

VENISON - RED, ROE, SIKKA 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

SEA BREAM
North Atlantic Ocean

SMOKED SALMON
Inverawe

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