

Desserts...

Dark chocolate tart, malt cream, cherry purée <i>Perfect with a glass of Pedro Ximénez, Spain, Ray Fernando de Castilla</i>	6.45 5.95 (70ml)
Spiced apple and walnut crumble cake, vanilla ice cream <i>Try this with a glass of Emilin Moscatel, Lustau, Spain</i>	6.25 4.55 (70ml)
Whisky mousse, raspberry granita, ginger and almond streusel <i>Aberlour A'Bunadh cask strength</i>	6.45 6.00 (35ml)
Highland crowdie cheesecake, bramble sorbet, honeyed oats <i>Treat yourself with a glass of Brachetto d'Acqua</i>	6.25 5.25 (70ml)
Coconut and white chocolate meringue, pineapple, sesame seeds <i>Complemented by a glass of Muscat de Beaumes de Venise</i>	5.45 6.00 (70ml)

Cheese...

Isle of Mull cheddar, oatcakes, cloutie dumpling, red wine and plum jelly <i>Enjoy the classic combination of cheese and whisky – Auchentoshan 12yr</i>	6.45 4.90 (35ml)
--	---------------------

OR

Choose three from a selection of artisan cheeses, red wine and plum jelly, cloutie dumpling, Orkney bere meal biscuits	8.95
--	------

Anster, Scotland, cow's milk (Unpasturised)

Brinkburn, England, goat's milk (Pasturised)

Ragstone, England, goat's milk (Unpasturised)

Tunworth, England, cow's milk (Pasturised)

Fourme d'Ambert, France, cow's milk (Unpasturised)

*Delectably paired with
Delaforce 10 Year Old Tawny
Or, if you're feeling adventurous, try our Lowlands Whisky Flight*

5.35 (70ml)
9.50

Liqueur Coffee...

Gaelic Coffee	5.25
Café au Drambuie	4.85
Café Royale (Hennessy VS)	5.00
Frangelico Coffee	4.65
Tia Maria Coffee	4.65
Bailey's Coffee	4.95
<i>Many other spirits and digestifs available, let us know your favourite.</i>	

Apéritifs...

Perrier Jouët, Grand Brut, N.V. 125ml 9.95
Belvedere sprit (Belvedere vodka, grapefruit, soda) 6.95
Ubiquitous Bloody Mary 7.45

Open Sandwiches

*Served on Freedom Bakery sourdough with
potato salad and Lochlibo herbs (add soup for £2)*

Inverurie rib eye,
barbecue, sauerkraut, comté 7.65

Smoked mackerel,
beetroot relish, cucumber yoghurt 7.45

Grilled halloumi,
hummus, aubergine chutney 6.95

Nibbles

Spiced nuts..... 2.95
Stoatin' olives..... 2.95
Sourdough and dip..... 3.45
Fish pâté4.45

Sides

Roasted beetroot salad..... 4.45
9-hole beef stovies..... 4.45
Maris Piper mash..... 3.95
Cauliflower, broccoli, parmesan4.45
Whisky sauce1.95
Chips..... 3.95

Lunch

Soup of the moment, with Freedom Bakery sourdough..... 3.95

The Chip's own venison haggis, neeps 'n' tatties..... 7.45/11.95

The Chip's own vegetarian haggis, neeps 'n' tatties6.95/10.95

Butternut squash and crowdie cannelloni,
watercress, chargrilled pears, candied hazelnuts7.45/13.95

Shetland mussels,
white wine, chorizo, syboes and parsley broth6.95/13.95

Ramsay's ham hough terrine,
bread crisps, mustard mayonnaise, cornichons.....6.95

Pan fried mackerel,
scorched cucumber, samphire, dill emulsion.....8.95

Pan fried duck livers,
crispy polenta, red onion jam, labneh..... 8.45

Chargrilled chicken breast fillets,
red quinoa, baby gem, peas, broad beans, roasted red pepper..... 10.95

Roasted cauliflower,
pumpkin seed granola, rosemary oil, Lochlibo herbs.....10.95

Aberdeen Angus Scotch rib eye,
chips, tomato relish, field mushrooms, horseradish aioli27.95

Platters

Gin and orange cured salmon, fish pâté,
parsley and caper fish croquette, Arran oatcakes,
cucumber and caper salsa..... 14.95

Smoked ham hough terrine, ham, lonzino,
sauerkraut, mustard mayonnaise,
freedom bakery, sourdough14.95



Please advise us if you have any dietary restrictions or food allergies.

We will be happy to provide a detailed list of ingredients.

Our menus are subject to seasonal change. Please be aware our game dishes may contain shot.