

Andersons Menu

In addition to our menu, we also have daily starter, main and dessert specials!

Starters

Soup of the Day

£

Homemade Soup of the Day with Freshly Baked Bread

Homemade Chicken Liver Parfait

£

Homemade Chicken Liver Parfait, Smoked Bacon Jam, Pear Gel, Toasted Homemade Brioche

Tempura Battered Calamari

£

Tempura Battered Calamari, Fresh Mango, Pickled Cucumber Noodles, Toasted Sesame Seeds, Chilli Coriander Salsa

Toasted Goats Cheese

£

Toasted Goats Cheese, Roasted Beetroot, Fresh Fig and Pea Shoot Salad, Pine Nuts, Pedro Ximenez Vinaigrette

Tartiflette

£ Available as Main: £13.95

Traditional Alpine Dish of Sautéed Potatoes, Smoked Bacon, Garlic, Caramelised Onions, Creme Fraiche and Reblechon Cheese.

Main Courses

Roasted Butternut Squash, Chestnut and Sage Risotto

£ Add Chicken or Fresh Salmon: £3.50

Roasted Butternut Squash, Chestnut and Sage Risotto, Crispy Shallots, Fresh Parmesan, Rocket

Andersons Homemade Burger of the Day

£

Andersons Homemade Burger of the Day, Toasted Brioche Bun, House Relish, Melting Cheese (Blue or Cheddar) Handcut Chips, Pickles, Onion Ring, Charred Corn (available without the bun): Today's Burgers – Angus Steak Burger – Honey Root Veg, Quinoa and Black Onion Seeds

Pan Fried Fillet of Scottish Cod

£

Pan Fried Fillet of Scottish Cod, Smoked Haddock and Parsley Mash, Warm Garlic Butter Sauce with Tiger Prawns, Chorizo and Mushrooms, Cavalo Nero

Bourbon Glazed Rack of Pork Ribs

£

Bourbon Glazed Rack of Pork Ribs, Charred Corn, House Slaw and Handcut Chips

6oz Highland Venison Haunch Steak

£

Served with Béarnaise or Green Peppercorn Sauce: Handcut Chips, Seasonal Leaves

8oz 28 Day Dry Aged Balliefurth Sirloin Steak (Nethy Bridge)

£

Served with Béarnaise or Green Peppercorn Sauce: Handcut Chips, Seasonal Leaves

Pan Roasted Breast of Guinea Fowl Stuffed with Smoked Haggis and Thyme

£

Pan Roasted Breast of Guinea Fowl Stuffed with Smoked Haggis and Thyme, Wrapped in Pancetta Clapshot Rosti (potato, turnip, chives), Drambuie Peppercorn Sauce

Today's Pies

£

Today's Homemade Pie with a Puff Pastry Lid , Served with Skinny Fries or Mash and Fresh Vegetables: Highland Beef and Cairngorm Ale or Fish Pie Topped with a Cheddar and Herb Crumb

Desserts

Dessert of the Day

£

For Dessert of the Day, Please Check in House Special Menu of the Day.

Andersons Sticky Ginger Sponge Pudding

£

Served with Hot Butterscotch Sauce and Our Homemade Vanilla Ice Cream

Affogato

£

A Liqueur, A Scoop of Ice Cream, An Espresso

Dessert Wine and Cantuccini Biscuits

£

A Glass of Dessert Wine of Your Choice and Cantuccini Biscuits

Scottish Cheese Board

£

Scottish Cheese Selection: Clava Brie, Blue Murder and Malt Whiskey Cheddar.

Andersons Homemade Ice Creams

Per Scoop: £2.50

Selection of Homemade Ice Creams

10% Service Charge Added to Tables of 8 or More

Please Note This is Only a Sample Menu “updated on 11 October 2018”