

these prices apply when ordering your main course
from the GREEN section below
Note that supplements apply to some dishes

One Course £7.95

Two Courses £8.95

(choose either a starter OR pudding with one main course)

Add a third course for £5.25

these prices apply when ordering your main course
from the BLUE section below
Note that supplements apply to some dishes

One Course £9.95

Two Courses £10.95

(choose either a starter OR pudding with one main course)

Add a third course for £5.25

these prices apply when ordering your main course
from the PURPLE section below
Note that supplements apply to some dishes

One Course £13.95

Two Courses £14.95

(choose either a starter OR pudding with one main course)

Add a third course for £5.25

CHOOSE ANY ONE STARTER

CHEF'S SOUP OF THE DAY

served with crusty bread & butter

SEAFOOD TOMATO PASSATA SOUP

blended mussels, salmon, & prawns bound in a thick tomato passata

CLASSIC PRAWN COCKTAIL (£1.50 Supplement)

north atlantic prawns in creamy marie-rose dressing on a bed of salad

LEMON RISOTTO

with an onion and shallot coulis

CRISPY POTATO SKINS & CREAM CHEESE

served with chimichurri salsa & garlic mayonnaise

CHICKEN LIVER PATÉ (95p Supplement)

tasty and smooth paté served with crusty bread

HAGGIS, NEEPS & TATTIES

traditional combination with a whisky onion sauce

SEASONAL GREEN LEAF SALAD

trio of leaves with garden vegetables in vinaigrette dressing

ITALIAN GARLIC BREAD

toasted rustic bread with napoli sauce & melted mozzarella

SWEET CHILLI CHICKEN SKEWERS (£1.50 Supplement)

coated in hot chilli sauce with a hot garlic chutney

JAPANESE-STYLE PANKO CUTLETS

breaded cutlets with a herbed & spiced vegetable stuffing served on a pear & walnut salad, served with a sweet garlic relish & soy sauce

CAJUN BREADED MUSHROOMS

with garlic mayonnaise and spicy salsa

FRESH HONEYDEW MELON

with fresh strawberry, orange segments & raspberry coulis

BREADED BRIE & CHUTNEY

chutney made with red currants & sweet mangoes

TEMPURA OF TIGER PRAWN (£1.75 Supplement)

5 tiger prawns accompanied by a thai soy & ginger relish

FAMOUS STICKY TOFFEE PUDDING (95p Supplement)

with lashings of hot treacle sauce & vanilla ice cream

ICE CREAM & BANANA EXPLOSION

trio of ice cream with pistachios & belgian chocolates in a brandy snap basket

EXOTIC MALIBU PINEAPPLE

coconut ice cream, coconut flakes with malibu on roasted pineapple

CHOOSE ANY ONE PUDDING

BABA AU RHUM CAKE

infused in a dark rum syrup served warm with vanilla ice cream

FRESH FRUIT WITH HOME-WHIPPED CREAM

finished with a raspberry coulis

CRÉME BRULÉE

served chilled with a caramelised top and our own shortbread

MAIN COURSES

BEEF STEAK PIE (£1.25 Supplement)

cooked in a rich gravy topped with puff pastry lid, served with chips & peas

HAGGIS, NEEPS & TATTIES

traditional combination with a whisky onion sauce

CHICKEN & MUSHROOM

in a creamy white wine sauce topped with a puff pastry lid, served with chips & peas

FRESH FLAKED SALMON SALAD

flaked salmon, rocket, potatoes in a olive tapenade dressing

BROCCOLI & BLUE CHEESE PASTA

in a cream sauce over penne pasta

THAI GREEN CURRY CHICKEN OR VEGETABLE

served with a timbale of rice

GREEN PEA & MUSHROOM RISOTTO

in thyme infused cream sauce with parmesan cheese

HERBED VEGETABLE TEMPURA SALAD

with soy & ginger dipping sauce on trio leaf salad with peppers, tomatoes, cucumber, celery & carrot in oil & vinegar dressing

PESTO CHICKEN FILLET PASTA

creamy pesto sauce over penne pasta with toasted garlic bread

NORTH SEA HADDOCK & CHIPS (95p Supplement)

in guinness batter, with chunky chips, peas & charred lemon

CRISPY CHICKEN GOUJONS SALAD

with coleslaw on a trio leaf salad with peppers, cherry tomatoes, cucumber, celery & carrot salad in oil & vinegar dressing

SPIRAL SAUSAGE & BUTTER MASH

with sautéed onions, rosemary wine jus & crispy onion rings

GLENMORANGIE CHICKEN

in a malt whisky cream & onion sauce served with rice & vegetables

CRUMB MUSHROOM ARRABIATA

in a garlic, tomato & red chilli pepper sauce over penne pasta topped with five breaded mushrooms with toasted garlic bread

TENDER BEEF CURRY

CHICKEN TIKKA MASSALA OR VEGETABLE CURRY ALSO AVAILABLE
cooked in a traditional rich indian gravy served with a timbale of rice, fruit chutney & crispy popadum

GRILLED MINUTE STEAK 180g (£1.95 Supplement)

with onion rings, grilled mushrooms, roasted cherry tomatoes & chips

LAMB SHANK (£1.95 Supplement)

in a rich rosemary jus on herbed mash with vegetables

SEAFOOD RISOTTO

tiger prawns with blended mussels, salmon, squid & prawns in a green pea risotto with toasted garlic bread

CHICKEN BALMORAL

chicken breast stuffed with haggis, in a creamy whisky onion sauce, served with herb butter mash & vegetables

BACON 'KILTED' HADDOCK

in french mustard & wine, baked gently, wrapped in smoked bacon with butter mash & vegetables

GOAT'S CHEESE & BRIE SIZZLER

grilled goat's cheese & breaded brie with apple and roasted vegetables with rice & hot, sweet onion chutney

SCOTTISH SALMON FILLET

on a bed of asparagus & mash with chive butter sauce & vegetables

CHARRED RIBEYE STEAK 225G (£2.95 Supplement)

with onion rings, grilled mushrooms, roasted cherry tomatoes & chips

GRILLED GAMMON STEAK

topped with fried egg & pineapple, served with chips & peas

SANDWICHES

CHIPS · COLESLAW · SALAD

FRESHLY MADE

served cold on thick soft white or wholemeal bread
with chips, coleslaw & green leaf salad

TOASTED

served toasted on thick soft white or wholemeal bread
with chips, coleslaw & green leaf salad

SMOKED CHEESE & PICKLE £6.95

CHEESE & TOMATO £7.50

PRAWN MARIE ROSE £7.95

SLICED HAM & SCOTTISH CHEDDAR £7.75

BRIE, HAM & SWEET CHUTNEY £7.75

TUNA RED ONION MAYO £7.50

CORONATION CHICKEN £7.75

SMOKED SALMON & CREAM CHEESE £7.95

CHARRED VEGETABLES & HOUMOUS £7.95

PICNIC CHEDDAR £6.95

MATURE CHEDDAR & RED ONION £7.75

SERRANO HAM & CHEDDAR CHEESE £8.50

BRIE, TIGER PRAWN & HOT SWEET JAM £8.95

MOZZARELLA, PESTO & TOMATO £8.25

GOUDA CHEESE, GRILLED PEPPERS & ROCKET £8.95

SMOKED SALMON & FRENCH BRIE £8.50

GOATS CHEESE, ROCKET & SWEET ONION

MARMALADE £8.25

BEEF STEAK CHEESE MELT £11.95

tender beef steak cubes with bell peppers wrapped in a wheat flour tortilla topped with a plum tomato ragu & red cheddar cheese then oven baked served with chips, coleslaw, salad, pickled gherkins & onion rings

GRILLED PANINIS

chips, coleslaw & green leaf salad

CHEDDAR & NEAPOLITAN SAUCE £6.95

served with chips, coleslaw & green leaf salad

SWEET CHILLI CHICKEN TIKKA £9.25

served with chips, coleslaw & green leaf salad

CHICKEN FILLET, BACON, LETTUCE & TOMATO £9.95

served with chips, coleslaw & green leaf salad

HAM, MOZZARELLA & PINEAPPLE £9.95

served with chips, coleslaw & green leaf salad

MINUTE STEAK, FRIED EGG & MOZZARELLA £11.95

served with chips, coleslaw & green leaf salad

CHICKEN, BACON & CREAM MUSHROOM £9.95

served with chips, coleslaw & green leaf salad

PANKO VEGETABLE CUTLETS WITH CHEDDAR £8.95

served with chips, coleslaw & green leaf salad

CHORIZO, MOZZARELLA & RED ONION £9.25

served with chips, coleslaw & green leaf salad

TOASTED WRAPS

CHARGRILLED CHICKEN £7.95

served with chips, coleslaw & mixed salad

HALLOUMI, VEGETABLES & HOUMOUS £7.95

served with chips, coleslaw & mixed salad

CHARGRILLED BEEF STEAK £9.95

served with chips, coleslaw & mixed salad

SWEET CHILLI TIGER PRAWNS £9.25

served with chips, coleslaw & mixed salad

CHICKEN TIKKA £8.50

served with chips, coleslaw & mixed salad

Cheese & WINE OR PROSECCO

GRAND CHEESE PLATTER FOR TWO

Including a full selection of

CHEDDAR, STILTON, CABOC
BRIE, GOUDA & SMOKED CHEESES

Served with Celery, Grapes, Apples, Olives,
Houmous, Mixed Crackers, Scottish Oat Cakes
and a Sweet Mango & Fruit Dip

WINE OR PROSECCO FOR TWO

A choice of either

ONE 200ML BOTTLE OF PROSECCO PER PERSON
OR ONE LARGE GLASS OF WINE PER PERSON*

Choose your Wine from a selection of over
20 Wines served only by the glass excluding
Champagnes, Sparkling Wines
& Cellar Wines

All for £18.00
For Two People

*Large glass of Wine 250ml



Please ask your server for our Gluten Free & Vegan Menu

Lunch & Early Dinner Menu served every day between 11.30am and 6.00pm. No discount or reduction on price applies to the Lunch & Early Dinner Menu, this includes hotel residents 20% discount voucher or any other package voucher

We want you to enjoy ASH every time. If you have any comments please speak to the manager or write to :The Royal Highland Hotel, Academy Street, Inverness, IV1 1LG Or Email info@royalhighlandhotel.co.uk

The Cheese & Wine (or Prosecco) offer is not in conjunction with any other offer, no discount vouchers are applicable, not to form part of any special offers including 321 dinner deal or over 55s dinner deal or hotel resident discounts, not to form part of dbb packages

Please Note : Due to the presence of nuts in some products there is a small possibility that nut traces may be found in any of our menu items along with eggs. Please inform your server if you have any allergies or special dietary requirements

Our prices all include VAT. Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more