



Evening Menu 2024

Selection of Freshly Prepared Sandwiches with a Bowl of Homemade Soup £12.

PLATTERS

Our platters are designed for two people to share but can be adapted to the number in your party from 1 to 12.

Add a bowl of Homemade soup as a starter or to go with your platter for £6

Charcuterie Platter £35

Selection of Scottish Cured Meats, Coronation Chicken Terrine, Sausage Rolls, Balsamic Onions, Pickles, Fresh Salad, Homemade Whisky & Rhubarb Chutney, Piccalilli & Warmed Bread.

Fish Platter £35

Smoked Mackerel and Apple Pate, Crab & Leek Tart, Orkney Rollmop Herring, Marinated Prawns, Cured Atlantic Salmon, Crispy Fish Goujons, Dressed Leaf Salad & Warmed Bread.

Vegetarian Platter £30

Roast Vegetable Salad, Marinated Olives, Sun-Blush Tomatoes, Garlic, Cumin and Lemon Hummus, Sweet Potato, Caramelised Onion and Harissa Rolls, Sweetcorn Fritters with Cumberland Relish, Marinated Artichokes, Warmed Bread.

Cheese Platter £25

A Selection of 3 Locally Sourced Cheeses with Dried Fruit and Nuts, Homemade Whisky Chutney, Chilli Jam, Oatcakes and Warmed Bread.

Mixed Platter £40

A generous selection chosen from all of the items listed above.

Dessert

Sarah's Homemade Sticky Toffee Pudding with Butterscotch Sauce and Mackies Vanilla Ice Cream £8

Our meats are sourced from Great Glen Charcuterie and East Coast Cured. Our Cheese and Antipasti Vegetables come from the Spey Larder in Aberlour. Our Fish is delivered to the House by Fred's Fish, Buckie.

All of our dishes may contain allergens. Please make us aware of any dietary requirements. We will do our best to accommodate. Please note, due to seasonal variations some of the items on this menu may change from time to time.