



To Start

Scotch Vichysoisse Soup (V) (Leek & Potato with Scotch Whisky) - £8

Roast Red Pepper & Cherry Tomato Soup (V) - £8

Main Course

Tawes of Rothes Lightly Spiced Pulled Pork - £22

Slow Cooked Shoulder of Marinated Pork with Lemon Roast Potatoes and a Radish, Apple and Mint Slaw

Country House Platter - £27 per person (Can be made for 1 or 2 to share)

Pork & Herb Sausage Roll, Coronation Chicken Terrine, Scottish Cured Meats, Balvenie Whisky Smoked Salmon, Duo of Local Cheese, Mixed Olives & Artichokes, Homemade Chilli Jam and Rhubarb & Whisky Chutney, Freshly Baked Bread

Caramalised Red Onion, Sweet Potato, Harissa & Coriander Pithivier (V) - £20

Baked Sweet Potato with Harissa Spices, Slow Cooked Onions and Coriander Wrapped in Puff Pastry, Lemon Roast Potatoes and a Radish, Apple and Mint Slaw

Fish Platter - £25 per person (Can be made for 1 or 2 to share)

Smoked Mackerel and Apple Pate, Crab & Leek Tart, Orkney Rollmop Herring, Marinated Prawns, Balvenie Whisky Smoked Salmon, Crispy Fish Goujons, Tarter Sauce and Freshly Baked Bread

Dessert

Sarah's Homemade Sticky Toffee Pudding with Butterscotch Sauce and Mackies Vanilla Ice Cream - £9

Cheese Board - 3 Scottish Cheeses, Mixed Fruit & Nuts, Homemade Chilli Jam, Rhubarb & Whisky Chutney, Nairn Oatcakes - £15

Our meats are sourced from Tawes of Rothes Butcher & Great Glen Charcuterie. Our Cheese and Antipasti Vegetables come from the Spey Larder in Aberlour. Our Fish is delivered to the House by Fred's Fish of 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.