

Sunday Roast Menu

12.00 - 18.00

One Main Course - £22.95

Two Courses - £30

To Start

Carrot & red lentil soup (v,ve,gf)

Scottish smoked haddock Cullen skink, sourdough crouton

MacSween haggis croquettes, beetroot puree, whisky mayonnaise, granny smith apple

Pan seared west coast scallops, MacSween black pudding, parsnip puree, pickled pear (£6 supplement)

Mains

Munro Butchers roast rump of beef, goose fat roast potatoes, maple glazed roast carrots & parsnips, Tain cheddar cauliflower cheese gratin, homemade Yorkshire pudding, red wine jus

Roast cornfed chicken supreme, goose fat roast potatoes, maple glazed roast carrots & parsnips, Tain cheddar cauliflower cheese gratin, homemade Yorkshire pudding, tarragon jus

Salt baked celeriac steak, herb roast potato fondant, maple glazed roast carrots & parsnips, vegan cauliflower cheese gratin, red onion jus (ve)

Sides

Skinny Fries £3.50 / Truffle & Parmesan Fries £5.00 / Garden Salad £3.50

Cromarty Ale Battered Onion Rings £4.00 / Bakery Sourdough & Homemade Butter £3.50

(Please make our team aware of any allergies or any specific dietary needs as we can adapt certain dishes to suit your needs)

