

BY THE GLASS

Select wines served in measures of 125ml, 175ml, 250ml and 375ml

Vintages are always subject to change but our team will do everything they can to help you with your wine selection

SPARKLING

		125ml	175ml	250ml	375ml
		£	£	£	£
6	<i>Parini Slim Prosecco, Italy NV</i>	6.00			
7	<i>Villa Conchi Brut Reserva, Cava, Spain, NV</i>	6.00			
8	<i>Prosecco Extra Dry, Casa Sant Orsola, Italy NV</i>	6.00			

CHAMPAGNE

1	<i>Delamotte Champagne, Le Mesnil Sur Oger NV</i>	8.50			
2	<i>Piper-Heidsieck Brut NV</i>	8.50			

WHITE

20	<i>Sauvignon Blanc, Lofthouse, Marlborough, New Zealand 2016</i>	4.75	6.75	9.30	13.50
27	<i>Chardonnay, The Manor, Nederburg, Western Cape, South Africa 2017 (dry)</i>	3.75	5.25	7.25	10.50

ROSE

11	<i>Petit Ballon Rose, Cotes De Gascogne, Plaimont, France 2016</i>	3.75	5.25	7.25	10.50
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RED

52	<i>Shiraz, The Manor, Nederburg, Western Cape, South Africa 2016</i>	3.75	5.25	7.25	10.50
55	<i>Rioja, Belezos Bodegas Zugober, Crianza 2014</i>	6.50	9.15	12.95	19.00

INGLIS RESTAURANT

The emphasis of this menu is creating the highest quality dishes using the best local produce.

Our food contains allergens, if you are concerned about food allergens, please ask one of our associates prior to ordering.

STARTERS

Soup of the Day

Cromarty Bakery Bread

Mussels mariniere

White wine creamy sauce, toasted bread

Pomegranate & quinoa salad

Chargrilled courgette ribbons

Chicken & pistachio terrine

Tomato chutney, mixed leaves



Chargrilled pork loin*Savoy cabbage, celeriac pressed, black pudding bonbon***Baked cod***Red pepper puree, baby artichokes, pan fried potato gnocchi***Vegetable stir fry***Pickled ginger, basmati rice, soy vinaigrette***8oz Char Grilled Sirloin Steak £6 supplement***Grilled Tomato ~ Flat Mushroom ~ Watercress ~ Chips***Sauces:** *Peppercorn, Arran Mustard or Béarnaise £2.50 supplement***Raspberry & prosecco jelly***Fresh raspberries & lemon confit salad***Dark chocolate torte***Double cream ice cream***Sticky Toffee Pudding***Vanilla Ice Cream ~ Caramel Sauce***Cheese Selection £4 supplement***Morangie Brie ~ Strathdon Blue ~ Connage Gouda**Grapes ~ Chutney ~ Oatcakes***Two Courses £25****Three Courses £30**

Cockburns Ruby Port - 50ml - £3.20

Sandeman L.B.V. Port - 50ml - £3.75

Martell VS Cognac - 25ml £3.20

Martell V.S.O.P Cognac (10 -12 yrs) 25ml - £4.50

Golden amber in colour. On the palate a touch of vanilla and a smooth complexity of dry fruit with a hint of sweetness. Beautifully balanced.

Martell X.O Cognac (40-45yrs) 25ml - £12.05

Aromas of gingerbread, dry fruits, orange marmalade and lemon zest. A supremely complex Cognac, full of flavour with hints of almond & vanilla and an exquisitely long aftertaste.

Highland Coffee, *Tomatin Legacy*

Irish Coffee, *Tullamore D.E.W*

Irish Cream Coffee, *Baileys Irish Cream*

French Coffee, *Grand Marnier*

Café Royale, *Martell V.S.*

Italian Classico, *Ameretto*

£6.10

Caffé Corretto, *Sambuca*

Calypso Coffee, *Tia Maria*

Seville Coffee, *Cointreau*

Skye Coffee, *Drambuie*

American Coffee, *Makers Mark*

Friar's Coffee, *Frangelico*