

# C O N S E R V A T O R Y

## À LA CARTE MENU

STARTER & MAIN £35 | THREE COURSES £43

### STARTERS

#### CHEF'S SOUP OF THE DAY

bread roll (v, df, gfa)

#### HERITAGE BEETROOT SALAD

whipped sour cream - dill & horseradish  
yellow beetroot purée - salsify crisps (v, dfa)

#### NATIVE BROWN CRAB & SMOKED HADDOCK RISOTTO

piccalilli purée - bombay crunch (gfa)

#### SALT & PEPPER SQUID & LANGOUSTINE **£5 supplement**

chilli splash - cucumber & bean sprout salad

#### BUTTERNUT SQUASH, TRUFFLE AND CHESTNUT MILLE-FEUILLE

chestnut cylinder - tamarind caramel (ve, gfa)

#### LAYERED WILD DUCK & PHEASANT TERRINE **£4 supplement**

duck liver parfait - mandarin & sauternes caramel  
pickled red Belgian endive - sourdough wafer (gfa)

### MAIN COURSES

#### COD & POTTED SHRIMP

cauliflower - romanesque - almonds (gfa)

#### GAMMON & PINEAPPLE

smoked pork loin - morteau sausage farci  
pineapple chutney - pommes dauphine - jus roti (gfa)

#### SMOKED SALMON PAVE

cucumber noodles - roe butter - fish crackling (gf)

#### GUINEA HEN **£5 supplement**

riesling poached breast - creamed morels  
braised leg coq au vin (gf)

#### TASTING OF BEEF -

#### FILLET, BLADE, OXTAIL **£10 supplement**

black garlic ketchup - spinach gratin - red wine jus (gfa)

#### CELERIAC TURNOVER

remoulade - burnt apple purée -  
parsley & hazelnut pesto - vegetable demi-glace (ve, gf)

### FROM THE GRILL

#### 28 DAY MATURED 8OZ RIBEYE STEAK

from Grants of Strathspey **£3 supplement** (gf, df)

#### 28 DAY MATURED 8OZ SIRLOIN STEAK

from Grants of Strathspey **£3 supplement** (gf, df)

#### 1/2 CORN FED CHICKEN

BUTTERFLIED (gf, df) £4 supplement

#### GRILLED PLAICE

SERVED OFF THE BONE (gf, df)

#### VEGETABLE MIXED GRILL (ve)

All grill items served with  
confit plum tomato - flat mushroom  
charred white onions - side of fries (gf, df)

### SIDES **£4.50 supplement**

#### PINK FIR POTATO, HERB VINAIGRETTE (ve)

#### ROASTED ROOT VEGETABLE WITH HAZELNUT PESTO (ve)

#### BLACK ISLE IPA ONION RINGS (v, gfa, dfa)

#### ICEBERG WEDGE SALAD WITH RANCH DRESSING, BLUE CHEESE (v)

#### STEAMED GREENS WITH CHIMICHURRI & PUMPKIN SEEDS (ve)

### SAUCES **£4 supplement**

#### MARMITE STEAK SAUCE

#### CAFE DE PARIS with anchovies

#### CHIMICHURRI

#### PEPPERCORN

### FOOD ALLERGIES & INTOLERANCES

before ordering please speak to a member of our staff about your requirements and we will cater accordingly.

v - Vegetarian df - Dairy Free gf - Gluten Free ve - Vegan dfa - Dairy Free Available gfa - Gluten Free Available

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### DESSERTS

CHOCOLATE MARQUISE  
chantilly cream - chocolate décor

WHITE CHOCOLATE &  
RHUBARB PANNA COTTA  
oat crumble

VANILLA CRÈME BRÛLÉE  
homemade shortbread

STICKY TOFFEE PUDDING  
caramel sauce - vanilla ice cream

HIGHLAND CHEESE PLATTER **£7 supplement**

Tain 'Minger' - Morangie brie  
Tain cheddar - Strathdon blue  
chutney - highland oatcakes (gfa)

### COFFEE

CAPPUCCINO **£3.90**

LATTE **£3.90**

FLAT WHITE **£3.90**

AMERICANO **£3.90**

ESPRESSO **£3.90**

IRISH COFFEE **£7.15**  
with Tomatin whisky

We are proud to feature the best of locally produced fayre from Inverness and the Scottish Highlands.

Our executive chef, Geoff Malmedy, has created each dish with creative style and a true passion for food so that you can enjoy an unforgettable fine dining experience.

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