

C O C K T A I L S

ALL £12

NEGRONI - sophisticated, spicy & warm
campari - sweet vermouth - gin

OLD FASHIONED - timeless, smooth and refined
bourbon - sugar - bitters

MANHATTAN - elegant, rich and iconic
rye whiskey - sweet vermouth - bitters

ESPRESSO MARTINI - dark, bold and energising
vodka - coffee liqueur - sugar syrup - espresso

FRENCH MARTINI - romantic, charming and sweet
vodka - chambord liqueur - raspberry puree - pineapple juice

APEROL SPRITZ - long and refreshing
aperol - prosecco - soda

PINA COLADA - tropical, creamy and fun
white rum - coconut liqueur - coconut milk - pineapple juice

SEX ON THE BEACH - tantalising, vibrant and refreshing
vodka - peach schnapps - orange - cranberry

MOJITO - refreshing, feisty and cool
white rum - mint - lime - soda - sugar syrup

PORNSTAR MARTINI - seductive and refreshing
vodka - passionfruit liqueur - passionfruit - pineapple - prosecco

BLUE LAGOON - striking, fresh & tempting
vodka - blue curacao - lemonade

PINEAPPLE BLOOM - enticing, creative and charming
elderflower liqueur - white rum - pineapple juice

DAIQUIRI - elegant, strong and fruity
strawberry or raspberry - rum - lime juice - fruit liqueur

BLOODY MARY - spicy and robust
tomato juice - vodka - lemon - worcester - bitters - seasoning

COSMOPOLITAN - classic, sophisticated and short
vodka - cranberry - orange liqueur - sugar syrup

BELLINI - pampering, fruity and fresh
prosecco - strawberry puree

SIGNATURE COCKTAIL

HIGHLAND MIST - exclusive, decadent and smoky
tomatin malt whisky - elderflower liqueur - chambord - lime
rosemary smoke - sugar syrup

L O U N G E

SERVED FROM 12NOON |
LAST ORDERS 10.30PM

BAR MENU

CHEF'S SOUP OF THE DAY £6.50
bread roll (v, df, gfa)

CROQUE MONSIEUR £17
fat cow cheese - honey roast ham - julienne fries

BATTERED SCOTTISH HADDOCK £19
chips, peas, tartare sauce, lemon (df)

KINGSMILLS BEEF BURGER £18
6 oz beef burger, crispy bacon, cheddar cheese, chips

LAMB KOFTAS £18
aubergine dip - tzatziki - giant couscous tabbouleh - pitta bread
(dfa,gfa)

HOT SMOKED SALMON SALAD & CRUSHED AVOCADO
ON TOASTED SOURDOUGH £18
OR VEGETARIAN £16
fennel coleslaw - cherry tomato - lime & red chilli vinaigrette
(df,gfa)

KING PRAWN LINGUINI £21
OR VEGETARIAN £18
cherry tomatoes - spinach - garlic & chilli oil (df)

FROM THE GRILL

LAMB BARNESLEY CHOPS £31

28 DAY MATURED 8OZ SIRLOIN STEAK £30
from Grants of Strathspey

CORNFED CHICKEN £29

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

DESSERTS

PRALINE CHOCOLATE BROWNIE £10
hazelnut mousse - lemon sorbet

HIGHLAND CHEESE PLATTER £15
chutney & highland oatcake (gfa)

*Food Allergies & Intolerances - before ordering please speak to a
member of our staff about your requirements and will cater accordingly.*
v - Vegetarian df - Dairy Free gf - Gluten Free ve - Vegan
dfa - Dairy Free Available gfa - Gluten Free Available

L O U N G E

SERVED FROM 12NOON |
LAST ORDERS 10.30PM

SANDWICHES

- Hand Carved Honey Roast Ham £8
- Scottish Smoked Salmon & Cream Cheese £8
- Rare Roast Sirloin of Beef & Horseradish £8
- Coronation Chicken £8
- Mull Cheddar & Red Onion Chutney (v) £8
- Tuna & Red Onion Mayonnaise £8
- Free Range Egg Mayonnaise (v) £8

All above sandwiches are deep filled served on white or brown farmhouse bread served with hand cooked crisps.
Gluten free bread is available on request.

AFTERNOON TEA

Served between 2pm and 5pm

Our chef's prepare our selection daily with fresh, seasonal produce - please note that the below menu is a sample. For today's selection of sandwiches and sweets, please ask a member of our team

FINGER SANDWICHES

CORONATION CHICKEN
SMOKED SALMON AND CREAM CHEESE
EGG MAYONNAISE AND WATERCRESS

SWEET TREATS

FRESHLY BAKED SCONE
served with strawberry jam & cream
MILLIONAIRE SHORTBREAD
STRAWBERRY TARTLET
RHUBARB CHEESECAKE
FRENCH MACARONS

Classic Afternoon Tea
£19.95

Bubbly Afternoon Tea
£26.95

We can offer vegan, gluten free and dairy free alternatives to our afternoon tea on request

Served with tea or coffee & complimentary top ups. Our coffee is an exclusive blend sourced from Inverness Coffee Roasting

W I N E

BY THE GLASS

CHAMPAGNE	125ml	175ml	250ml	Bottle
Sarcey Champagne	11.00			66.00
Sylvoz Prosecco le Colture	7.45			36.00

WHITE

Pinot Grigio , Italy	5.60	8.00	10.45	29.50
Domaine de M-L, France	5.70	8.25	11.30	34.00
Viognier, France	4.75	7.00	9.70	29.00
Ana Sauvignon Blanc	6.20	9.25	12.35	37.00
Petit Ballon Blanc, France	4.85	7.25	9.70	29.00
Chablis, France	9.30	13.00	17.30	52.00
Chardonnay, Chile	4.85	7.00	9.70	29.00

ROSE

La Brouette Rose, France	4.85	7.25	9.70	29.00
--------------------------	------	------	------	-------

RED

Bainskloof Merlot	5.60	8.00	10.45	35.00
Pinot Noir, NZ	8.50	12.75	17.05	51.00
Cabernet Sauvignon	5.70	8.25	10.65	31.00
Malbec, Argentina	5.70	8.25	10.65	31.00
Shiraz, Chile	4.85	7.25	9.70	29.00
Rioja Crianza	6.85	9.65	13.65	39.00