

CONSERVATORY

LUNCH MENU

12.00-2.00pm

TWO COURSES - £27.00

THREE COURSES - £32.00

STARTERS

SOUP OF THE DAY

garlic croutons

FISHCAKE

salad leaves - tartare sauce

HAM HOCK & CARROT TERRINE

sourdough tuille - caramelised onion chutney

MAIN COURSES

PORK CHEEKS

potato rosti - creamed green beans - kale -
roasted shallot - pork jus

GRILLED SALMON

potato gratin - roast root vegetables -
tenderstem broccoli - warm butter sauce

ROAST BEETROOT WELLINGTON

potato gratin - roast root vegetables - tenderstem broccoli
- salsa verde

STRATHSPEY SIRLOIN STEAK £7.95 supplement

confit plum tomato - flat mushroom - side of fries

DESSERTS

CHOCOLATE CHEESECAKE

vanilla cream

ETON MESS

fresh strawberries

STRATHDON BLUE CHEESE

grapes - oatcakes

LOUNGE MENU

SEEDED HONEY GOAT CHEESE ROULADE £12

BATTERED SCOTTISH HADDOCK £19

chips - peas - tartare sauce - lemon (df)

KINGSMILLS BEEF BURGER £18

6 oz beef burger - crispy bacon - cheddar cheese - chips

ROAST LEMON GARLIC & THYME CHICKEN LEG

£22

chorizo - white bean cassoulet - sauerkraut fennel pickle -
soft herbs (gf, dfa)

KING PRAWN LINGUINI £21

OR VEGETARIAN £18

cherry tomatoes - spinach - garlic & chilli oil (df)

CROQUE MONSIEUR £17

fat cow cheese - honey roast ham - julienne fries

CHICKEN CAESAR SALAD £18

or CAESAR SALAD £14

anchovies - soft boiled egg - parmesan - croutons - bacon
caesar dressing

28 DAY MATURED FROM DONALD RUSSELL

10OZ SIRLOIN STEAK £36

10OZ RIBEYE STEAK £42

8OZ CENTRE CUT FILLET STEAK £47

all steaks are served with confit plum tomato - flat
mushroom - charred white onion - side of fries (gf, df)

RASPBERRY & CHOCOLATE FUDGE CAKE £10

marinated raspberries

HIGHLAND CHEESE PLATTER £15

tain 'minger' - morangie brie

tain cheddar - strathdon blue

chutney - highland oatcakes (gfa)

FOOD ALLERGIES & INTOLERANCES

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