

11.95 FOR TWO COURSES (STARTER AND MAIN)

STARTER

SOUP **V** **G**

Celeriac, apple, walnut and thyme soup 4.75

SALMON **G**

Hot smoked salmon with lemon crème fraîche and oatcakes 6.50

DUCK **G**

Smoked duck breast, lavender roasted potatoes, charred salsify with lemon and sesame seeds, honey and Glen Moray port cask whisky glaze 6

SALAD **V** **G**

Avocado, red quinoa, orange segments, green apple salad 5.50

HUMMUS **V** **G**

Hummus with crudités and grissini 5.50

MAIN

TAGLIATELLE **V**

Home made tagliatelle pasta in a basil and hazelnut pesto with roasted aubergines, caramelised onions and tomato sauce 8

add parmesan 2

add grilled chicken breast 3

MACARONI **V**

Macaroni with a creamy Scottish cheddar cheese sauce, crumb topping and served with toasted garlic bread 8

RISOTTO **V** **G**

Beetroot risotto, balsamic beetroots, rocket, shiitake mushrooms 8

add parmesan 2

add grilled chicken breast 3

CAULIFLOWER STEAK **V** **G**

Zaatar spiced marinated cauliflower steak, tahini sauce, charred sweet potato, side salad 8.50

STEAK SANDWICH **G**

6oz Flat Iron steak cooked medium-rare, sliced and served on potato bread with caramelised onions and house Spey Valley mustard 11 (supplement £2)

LUNCH SPECIAL

Any starter with SEA BASS **G**

Baked sea bass fillet with herb butter, charred lemon, pickled fennel and a side salad 16.95

SIDE ORDERS

LEMON BUTTER TIGER PRAWNS **G** 7GARLIC MUSHROOMS **G** 3HOME MADE BEEF DRIPPING CHUNKY CHIPS **G** 4BEEF DRIPPING CHIPS AND CHEESE **G** 4CHILLI AND SMOKED PAPRIKA BEEF DRIPPING CHIPS **G** 4

WILTED SPINACH 3

GARLIC BREAD 3

SIDE SALAD 4

Please note:

Optional add-ons are charged on top of the set price.

Please advise staff before you order if you have a food allergy, or require allergen information on menu items.

V VEGETARIAN **V** VEGAN **V** CAN BE VEGAN**G** GLUTEN FREE **G** CAN BE GLUTEN FREE