

APPETISERS

Soup of the Day

served with crusty bread and butter

Haggis, Neeps & Tatties

a traditional combination with a whisky onion sauce

Crispy Potato Skins **GF**

served with tomato salsa and garlic mayonnaise

Classic Prawn Cocktail **GFO**

juicy north atlantic prawns tossed in creamy marie-rose dressing on a bed of salad, served with toasted garlic bread

Tempura of Tiger Prawns

5 coastal prawns accompanied by a thai soy & ginger relish

Sweet Chilli Chicken Pakora **GF**

north indian style fritters with salad and sweet chilli sauce

ASH SPECIALITIES

Served with Selected Fresh Market Vegetables

Lamb Shank

with a rich rosemary jus on herbed mashed potatoes

Chicken Balmoral

chicken breast stuffed with haggis in a creamy whisky onion sauce, served with butter mash

Thai Green Curry

Vegetarian, Chicken or Tiger Prawn (8)
bamboo shoots with a timbale of rice and crispy popadum

Breaded Mushroom Carbonara

penne pasta in a classic mushroom, bacon and white wine sauce garnished with parmesan cheese & garlic bread

Salmon Fillet **GF**

on a bed of creamy asparagus mash with chive butter sauce

Beef Steak Stroganoff

mushrooms, peppers and onions in a creamy mustard sauce tossed in penne pasta

Kale & Vegetable Fritters

with vegetables in tomato cream sauce & a timbale of rice

TOSSED SALADS

Fresh Flaked Salmon **GF**

flaked salmon, green leaves, potatoes in olive tapenade dressing with toasted garlic bread

Herbed Vegetable Tempura

with soy & ginger dipping sauce on salad leaves with peppers, tomatoes, cucumber, celery & carrot in oil and vinegar dressing served with toasted garlic bread

GF Gluten Free **GFO** Gluten Free Option

Our prices all include VAT. Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more.
*Last food orders: Please ensure complete food orders are placed by 9pm as the kitchen closes promptly.

ALLERGENS

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact. Please notify your server about all food allergies.

While carefully prepared on site, some fish may contain bones.

*Some Dishes Contain Eggs and Dairy



Traditional Roast Turkey with all the festive trimmings!

HIGHLAND FAYRE

Beef Steak Pie

diced steak cooked with mushrooms, celery and carrots topped with a puff pastry lid, with chips & peas

North Sea Haddock & Chips

in guinness batter, with home made tartare sauce, chunky chips, garden peas and fresh lemon

Chicken & Mushroom Pie

in a creamy white wine sauce, topped with a puff pastry lid served with chips and peas

Glenmorangie Chicken **GF**

served with malt whisky & onion sauce with a timbale of rice

Vegetable & Asparagus Pie **GFO**

in a creamy tomato sauce, topped with a puff pastry lid served with chips & peas

Scotch Beef & Cheese Burger

scotch beef slider in a toasted brioche bun with cheddar cheese, salad leaves, tomatoes, red onion, mayonnaise and relish with chunky chips, crispy onion rings and coleslaw

STEAKS

Sirloin Steak 10oz **GFO**

with roast cherry tomatoes, mushrooms, onion rings, chunky chips and coleslaw

Charred Ribeye Steak 8oz **GFO**

with roast cherry tomatoes, mushrooms, onion rings, chunky chips and coleslaw

Peppercorn Sauce or Mushroom & Onion Sauce

PUDDINGS

Baba au Rhum Cake

infused in dark rum syrup served warm with vanilla ice cream

Crème Brulée

with caramelised topping and our own shortbread

Hot Banana Fritter Surprise

with coconut ice cream, coconut flakes and butterscotch

Famous Sticky Toffee Pudding

with lashings of hot treacle sauce & vanilla ice cream

Ice Cream & Banana Explosion

a trio of ice cream served with bananas, raspberry and chocolate sauces

Christmas Pudding
the christmas classic with brandy sauce!