

## Starters

Mozzarella, Chive, Basil & Cashew Nut Pesto, Tomato & Crostini £11.5 (V)  
(GF) (N)

Venison Broth, Carrot, Peas & Parsnip £13.5 (GF)

Blackpudding & Haggis Bon Bons, Wholegrain Mustard & Whisky Mayo  
£13

West Coast Salmon Gravlax, Dill, Sea Salt, Orange, Quail's Egg, Hearth  
Potato Salad £14.5 (GF)

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## Mains

Roast Brisket of Highland Beef, Roast Tatties, Yorkshire Pudding, Swede,  
Carrot and Gravy £20 (G|F)

Roast Loin Of Pork, Freshly Caught Haggis, Apple Sauce, Roast Potatoes,  
Swede and Carrot £19.5 (G|F)

Honey Roast Gammon, Roast Potatoes, Swede and Carrot, Honey &  
Mustard Sauce £19 (G|F)

Scrabster Landed Fish & Chips £20 (GF)

Biryani Rice Arancini, Yogurt Paneer, Indian Spiced Velouté, Mango,  
Coriander & Yogurt New Potatoes £19.5 (V) (GF)

Sticky Chilli Chicken, Parsnip Slaw, Hand Cut Chips £20 (GF)

Our Butcher's 8oz Highland Beef Steak Cut Of The Day, Parsley, Shallots &  
Garlic Mushrooms, Tomatoes In Balsamic, Onion Rings, Hand Cut Chips  
£32.5 (G|F)

Complement your Steak with a Handmade Sauce @ £4

Pink Peppercorn / Whisky & Mushroom / Blue Cheese & Pancetta Lardons

Brodie Burger-Hearth Handmade Beef & Venison Burger, Lardons,  
Remoulade, Cheese, Lettuce, Tomato, Crispy Onions, Pickle & Chips £19.5  
(GF) Add Freshly Caught Haggis £1.5

Sticky Toffee Pudding, Tuille, Vanilla Ice Cream, Toffee Sauce £10 (GF)

“Culbin Forest” 70% Belgium Chocolate, Cherry Compote, Kirsch Brandy  
Cream, Cherry Poached Kirsch £10.5

\*Cherry contains stone\*

Sunday Sundae! Ice Cream, Toffee Sauce, Choco Bits £10 (N)

Affogato “Drowned In Coffee” Vanilla Ice Cream, Shot Of Hot Espresso,  
A Tipple (25ml) Glavya/ Kahlua or Amaretto £10.5 (GF)

Hearth Cheese Board for 1 £13 (GF)

for 2 £17 (GF)

**A balanced selection of interesting Scottish Cheeses with a wee nod to Norway, which is sure to spark debate!** Our Cheeses are accompanied with Quince, Grapes, Homemade Chutney and a selection of Crackers.

Accompany your Cheese Board with a Glass of-  
ROYAL TOKAJI LATE HARVEST, 2017 HUNGARY

An award-winning Hungarian dessert wine with apricot, honey, orange marmalade and sweet spice notes. The Late Harvest accentuates the characteristic concentrated fruit flavours of Royal Tokaji, with a smooth and silky texture and balanced sweetness delivering a delicious long finish.

By the Glass 50 ml £5.5

Remy Martin VSOP- A fine Champagne Cognac (25ml) £7.50 (40% ABV)

Taylor’s Late Bottled Vintage Port (50ml) £5.50 (20% ABV)

Limoncello (25ml) £4.25 (25% ABV)

Provenance: We have further extended our ties to the most local producers to ensure even fresher ingredients that are found, foraged, fished and farmed in Moray and the Highlands.

Fish: Duncan Fraser, Skipper Steven Clarke of the Caledonia III; Skipper Norman of the Aquila INS 108, Sutherlands of Portsoy and Amity Fish

Beef: Munro’s of Dingwall; Fraser Bros, and MacBeth’s of Forres

Game: Our Local Ghillie; and Simpson Game

Cheese: George Mews, Connage Dairy

Haggis, Blackpudding, Chicken & Pork: Campbell’s Prime Meat

Fruit & Vegetables: Allarburn Farm, Wester Hardmuir Farm, and The Old Mill Inn Garden

We take immense pride that all our stocks & sauces are made from scratch in-house. In addition, all our butchery is done by hand by our Chefs.