MAIN MENU

Glentanar

STARTERS

SOUP OF THE DAY (V)

Served with locally baked crusty bread and sea salt butter

HAGGIS SAMOSAS

£7.95

£6.50

Crispy parcels of haggis, neeps and tatties served with a fruity whisky dip

CURED SEA TROUT

'PASTRAMI'

£11.95

Home cured sea trout, lemon gel, chive cream, croutons

CURED LOCAL

CHARCUTERIE

£13.95

A selection of sliced cold meats, pickles, chutney, mixed olives, farmhouse bread

SALT BAKED BEETS (VG)

Textures of Scottish beetroot, vegan feta, hazelnut crumb, raspberry vinaigrette

BURRATA BOMB (V)

£9.50

£8.95

Breaded exploding ball of mozzarella with a creamy centre with basil pesto, spicy Napoli sauce and Rocket

BLACK PUDDING

& HAM HASH

Stornoway black pudding and ham hash, poached egg, crispy onions, whisky pepper sauce

SMOKED HADDOCK

ARANCINI

(vg) Vegan

£8.95

£9.95

Spiced crispy smoked haddock risotto balls, curried mayonnaise, mango and chilli

MAINS

FEATHERBLADE OF BEEF £18.95

Braised blade of Scotch beef in local ale, creamy mashed potato, glazed carrot, shallot and crispy onions

SEAFOOD RISOTTO

£18.95

Smoked salmon and tomato risotto, tempura Scottish langoustines, Shetland mussels, tiger prawns, samphire

VEGAN CHESTNUT MUSHROOM WELLINGTON (VG) £15.95

Baked wellington, kale, sautéed new potatoes, heritage carrots, red wine sauce

HAKE AND CHORIZO CASSOULET

Pan fried hake fillet, chickpea, chorizo and spinach cassoulet, salsa verde

SLOW COOKED SCOTTISH LAMB RAGU

Slow cooked rich Lamb tomato ragu, butternut squash, red pesto, pappardelle pasta, Parmesan

ABERDEEN ANGUS BURGER

£15.95

Locally sourced beef burger in a brioche bun served with baby gem lettuce and tomato with seasoned skin on fries

Add on - American burger cheese // Bacon // Pastrami // Grilled onions £1.50 each

CHICKEN CAESAR SALAD £14.95

Grilled chicken breast, baby gem lettuce, parmesan, marinated anchovies, croutons and Caesar Dressing

BEER BATTERED HADDOCK

£17.95

Classic hand battered fish and chips in local beer batter, chunky chips, caper mayonnaise and mushy Peas

Add on - Chip shop curry sauce £1.95

WHISKY TREACLE **CURED STEAK FRITES**

Prime Scotch beef steak marinated in whisky and treacle, served with seasoned skin on fries, bearnaise sauce and dressed watercress

FLAT IRON (80Z)

£18.95

£14.95

RIBEYE (100Z)

£28.95

ESCALOPE OF CHICKEN £15.95

Breaded chicken escalope, grilled tenderstem, seasoned skin on fries, brown butter aioli

SUPERFOOD SALAD (VG) £11.95

Quinoa, roasted vegetables, pomegranate, mixed leaves, citrus dressing, nuts and seeds

DESSERTS

VEGAN CRANACHAN

£6.95 VG CHEESECAKE

Vegan cheesecake, toasted oats, whisky gel, raspberry

STICKY TOFFEE PUDDING (V)

£6.95

Homemade sticky toffee pudding, vanilla pod ice cream, treacle butterscotch sauce

BAKED APPLE TERRINE £6.95

Granny Smith apple terrine, salted caramel ice cream, biscuit crumb, toffee sauce

> DARK CHOCOLATE TORTE (V)

£6.95

Dark chocolate truffle torte, Chantilly cream, honeycomb

ICE CREAM (V)

£4.95

Selection of ice creams and sorbets - ask your server for today's selection

CHEESE

£8.95

Selection of Scottish and British cheeses, oat cakes, honey, grapes and chutney

SIDES

SSeasoned skin on fries (vg) Chunky chips (vg) $Mashed\ potato\ (v)$

Onion rings (v)

Dressed house salad (v)

ALL £3.50

FLATBREADS

Hand stretched sourdough oval flatbread with your choice of topping:

HERITAGE TOMATO

£18.95

£17.50

mushrooms, mozzarella,

SPICY N'DUJA

Chorizo, Prosciutto, N'duja sausage, mozzarella, $chilli\ oil$

Roquito peppers, heritage tomatoes, torn burrata, balsamic, rocket

TRUFFLED WILD MUSHROOM £14.95

White sauce base, wild parmesan, rocket and truffle