



The Royal Hotel
CROMARTY

Welcome to the Royal Hotel, Cromarty!

When I joined the Royal in February 2010, I wanted to create a warm, welcoming atmosphere where guests could relax, and enjoy good food, drinks & craic with friends & family.*

As a local farmer's daughter who has since married a fisherman, it will come as no surprise that beef & fish feature heavily on our menus and we are passionate about using fresh, local produce. And why not? The Scottish Highlands – and the seas surrounding it - yield some of the best produce in the world.

We are proud of the relationships we've built with our local suppliers over the years. By buying local and reducing food miles, we support our local economy and improve sustainability, which all helps the environment.

Thank you for joining us today, we hope you enjoy your visit!

Jenny, Alick & Ellie

Our suppliers include...

Cromarty Bakery, Cromarty Brewing Company, Black Isle Brewery, Black Isle Dairy, Caledonian Cider Company, Fraser Bros Butchers, Highland Feather Fresh Eggs, Inverness Coffee Roasting Company, Munros Butchers (Dingwall), Pro-fish, Summerhouse Drinks & Williamsons Food Group. We also buy direct from lots of small distilleries (gin & rum); our favourites include GlenWyvis Distillery in Dingwall and Ice & Fire Distillery in Caithness.

In the summer, our soft fruit comes from Black Isle Berries and whenever available, we use produce from our allotment and farmhouse garden.

(V) – Vegetarian,

(GF) – Suitable for a Gluten Free diet, (Can be GF) – Dish can be modified to be GF,

(DF) – suitable for a dairy free diet, (Can be DF) - Dish can be modified to be GF.

*Craic – Scottish & Irish word for 'fun, enjoyable conversation, a good time'.

If you have any allergies, please inform a member of staff before ordering.

www.royalhotel-cromarty.co.uk 01381 600217

To Start... (some of these dishes can be upscaled to main course size)

Homemade Soup of the Moment £7.50

Served with Cromarty Bakery bread & butter

The Royal's Famous Cullen Skink & Cromarty Bakery Bread £9.50

A traditional soup originating from the East Coast of Scotland, made with smoked North Sea haddock, potatoes, leeks & cream (Can be GF)

Battered Sticky Chicken Tenders £11.50

Marinated in a sweet chilli & honey sauce with dressed salad (Can be GF & DF)

Mushroom Risotto £10.50

Topped with Highland Fine Cheese's Blue Murder & fresh Parmesan & herb oil (GF, V)

Loaded Fries...

Bacon & cheddar cheese £11

Fraser Bros butcher haggis, cheese, chives, ranch dressing £11

Gherkin, mushroom, peppers & tomatoes (V) £11

PLEASE RESIST THE PUPPY DOG EYES!

Please do not feed our dog Ellie. Although she may try to tell you she is starving, she is in fact very well looked after and is on a low-fat diet. Any titbits/leftovers from your meal may harm her health. Ellie is much-loved by her family and her many friends, so please help us to keep her healthy. Thanks!

Lunchtime Lighter Bites... (served 12noon – 2.30pm)

Homemade Macaroni Cheese £12

Served with a dressed salad.

Make it dirty! Add smoked bacon, haggis or blackpudding £2

Toasted ciabatta roll, choose from :

Ross-shire sirloin steak and caramelised red onion £16.50

North Sea homemade haddock fish finger & tartare sauce £14.50

Bacon, lettuce & tomato £13.50

Served with dressed salad and hand-cut chips or skinny fries.

Three-egg Omelette

Served with dressed salad (GF, DF)

Choose your omelette fillings : bacon (GF, DF), tomato (GF, DF), mushroom (GF, DF), cheese (GF), haggis, blackpudding

One filling £11 Two fillings £12 Three fillings £13

Have a look at our starters – they are the perfect size for a lighter bite at lunchtime!

Sides...

Skinny fries £3.50

Hand-cut chips £4.50

Red cabbage slaw £4

Garlic bread £4.50

Battered onion rings £5.50

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The Main Event...

The Royal's Homemade Gourmet Beef Burger £18

*Topped with crispy smoked bacon, Kintyre Applewood smoked cheese & chilli jam.
Served in a brioche bun with celeriac slaw & your choice of hand-cut chips or skinny fries*

Fillet of North Sea Cod £25

Pan-fried fillet of North Sea cod, served with leek, sauté potatoes and a lemon cream sauce

Butternut Squash Wellington £19.50

Butternut squash, green lentil & cumin in filo pastry, tarragon cream sauce, seasonal vegetables & sauté potatoes (V) (Can be DF)

Locally Produced Chargrilled Sirloin Steak £31

*Succulent Black Isle 8oz sirloin steak, cooked to your taste, served with grilled tomato, sauté mushrooms, onion rings & hand-cut chips. (Can be GF)
Peppercorn & Whisky sauce £3.50*

Deep-fried North Sea Haddock £18

Large fillet of battered Scottish haddock, served with hand-cut chips or skinny fries, garden peas, wedge of lemon & tartar sauce.

Golden Fried Whitby Scampi £18

Deep-fried Whitby scampi served garden peas, lemon wedge and hand-cut chips or skinny fries.

Sweet & Sour Chicken Goujons £18

*Strips of battered chicken in a homemade sweet & sour sauce,
served with your choice of Basmati rice or hand-cut chips or skinny fries.*

Roast Silverside of Ross-shire Beef £19.50 (Sundays only)

Slow-cooked beef, served with Yorkshire pudding, roast tatties, seasonal vegetables and a rich roasting gravy – a Sunday favourite!

And check out our Starters – some of them can be upscaled to main course sizes!

To Finish...

The Royal's Sticky Toffee Pudding £8.50

The old favourite returns! Served warm with homemade caramel sauce & Mackie's luxury vanilla ice cream

Mackie's Ice Cream & Sorbet Selection : 1 scoop £3.50, 2 scoops £6, 3 scoops £8.50

Please ask your server for today's selection

Affogato £9.50

Mackie's vanilla ice cream, espresso, with a liqueur of your choice...

Choose from Baileys Irish Cream, Tia Maria, Drambuie, Cointreau, Malibu or Disaronno

Barista coffee from Inverness Coffee Roasting Company...

Latte, Americano, Flat White, Cappuccino, Espresso (oat milk available, just ask)

Liqueur Coffee...

Made with fresh espresso coffee and double cream £8

Choose from...

Gaelic (Drambuie)

Calypso (Tia Maria)

Irish (Jamesons whisky)

Italian (Disaronno)

Seville (Cointreau)

French (Brandy)

Caribbean (Malibu)

Baileys (Baileys Irish Cream)

The Royal's Espresso Martini £9.50

Inverness coffee roasting espresso, vodka, Tia Maria, sugar syrup. Jenny's favourite!

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