

Talk OF THE Trench

Talk OF THE Town

We are delighted to welcome you to “Talk of the Town”, a restaurant that celebrates timeless taste and distinctive flavour.

Overlooking the glistening waterfront, Talk of the Town established in 1968 in Bombay, earned its fame for more than just its legendary Continental and Indian cuisine. It was a place where conversations lingered long after the final course was cleared, and the city’s famous swayed to live music amidst an unforgettable atmosphere.

We bring to Inverness the spirit and memories of the original Talk of the Town. Our menu is a thoughtful homage, blending delicious classics, global favourites and traditional flavours rooted in Indian heritage. Enhanced by the finest quality of Scottish ingredients, from succulent meats to locally sourced produce, each dish is prepared with heart, and served in an atmosphere as enjoyable as the food itself.

We invite you to pull up a chair, savour your meal and discover how we became the talk of the town, a destination for truly unforgettable experiences.

Appetisers and Soups

🍷 SHRIMP COCKTAIL MARIE ROSE	16.00
Served with a homemade cocktail sauce	
🍷 CRAB, ASPARAGUS AND AVOCADO SALAD	22.00
Tossed in a grapefruit dressing	
🌱 WALDORF SALAD	13.00
Crisp apples, celery, walnuts and red grapes, served with a creamy dressing	
🍷 TAI CHIEN CHICKEN	13.00
Wok tossed Oriental chicken breast with sweet peppers, spring onions and dried red chillies	
🍷 GALOUTI KEBAB	18.00
Authentic lamb mince kebabs with spices, served with mint and coriander chutney	
🌱 HARA BHARA KEBAB	12.00
North Indian patties with potatoes, peas and spinach, served with mint and coriander chutney	
CULLEN SKINK	12.00
Traditional Scottish soup with smoked haddock, potatoes and onions, served with a slice of sourdough	
🌱 MULLIGATAWNY	11.00
A spiced lentil curry soup garnished with rice, served with a lemon wedge	



Tandoor

A traditional tandoor is a clay oven. It is probably the most versatile kitchen equipment in the world. One cannot make a decent Indian bread without one, nor can one savour the popular kebab. Tandoori cuisine is now an international culinary sensation. It has helped to popularise Indian cuisine around the world.

The foundation of tandoori kebabs lies in the marination of food for several hours, in an exotic mixture of yoghurt, cream, ginger, chillies, coriander and other aromatic spices and herbs, before being roasted in the tandoor. The finished kebabs are succulent and a treat for the gourmet.

KEBABS

🍷 SALMON TIKKA	22.00
Tandoori spiced salmon pieces, served with mint and coriander chutney	
🍷 CHICKEN TIKKA	13.00
Tandoori spiced chicken pieces, served with mint and coriander chutney	
🍷 MULMULY KEBAB	13.00
Succulent minced chicken and cheese kebabs, served with mint and coriander chutney	
🌱 CHARGRILLED BROCCOLI FLORETS	11.00
Broccoli marinated with yoghurt and garlic, topped with toasted pine nuts, served with mint and coriander chutney	
🍷 PANEER TIKKA	16.00
Tandoori spiced Indian cottage cheese, red onions and sweet peppers, served with a mint and coriander chutney	

ROTIYAN

🌱 NAAN	3.50
🌱 BUTTER GARLIC NAAN	4.50
🌱 KULCHA	3.50
Soft North Indian flatbread topped with onion seeds	
🌱 LACHHA PARATHA	3.50
A flaky Indian tandoori flatbread	
🌱 TANDOORI ROTI	3.50
A flatbread made with whole wheat flour	



Prices include VAT.
A discretionary 10% service charge will be added to your bill.

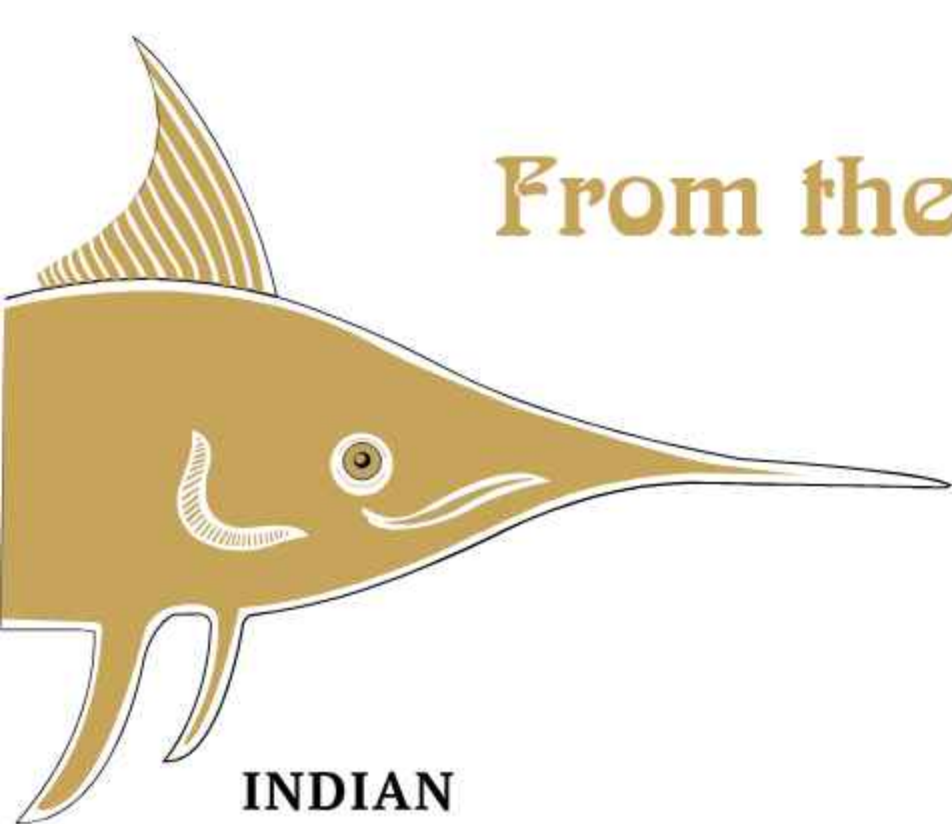
FOOD ALLERGIES AND INTOLERANCES: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

- 🌱 Vegetarian Dishes
- 🌱 Vegan Dishes
- 🍷 Gluten Free Dishes
- 🍷 Black Sheep Signature Dishes

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From the Sea

From the Farm

INDIAN

- Ⓢ **KING PRAWN MOILEE**..... 25.00
Prawns cooked in coconut milk, turmeric, mustard and curry leaves, served with steamed rice or naan
- Ⓢ **AMRITSARI MACHI**..... 25.00
Fish cooked Punjabi style, served with steamed rice or naan

CONTINENTAL

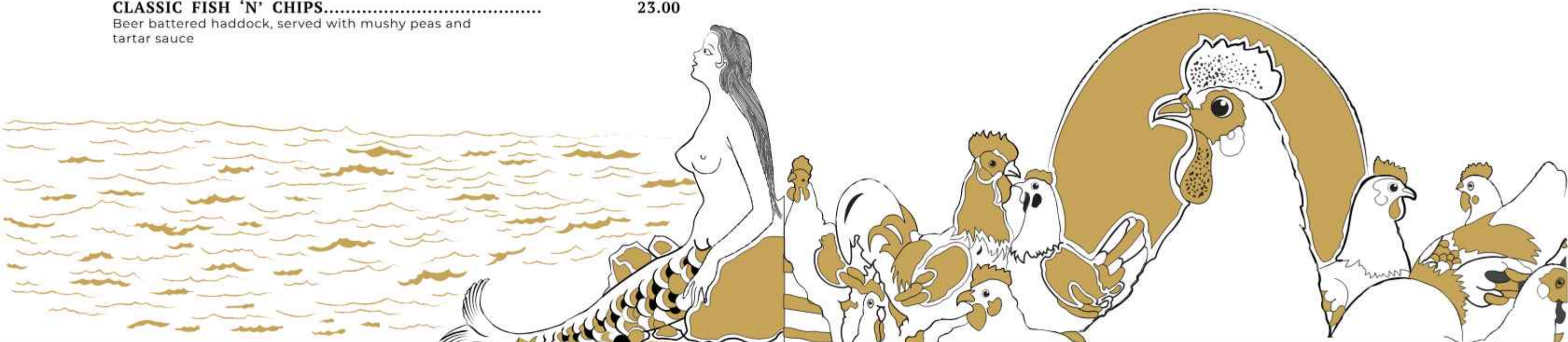
- SOLE MEUNIÈRE**..... 45.00
Sole, pan-fried in butter and topped with a lemon caper butter sauce, accompanied with a pea shoot salad
- PAN-SEARED SALMON**..... 26.00
Seared salmon with sautéed spinach and mussel white wine emulsion, served with parsley potatoes
- SPAGHETTI ALLO SCOGLIO**..... 28.00
Spaghetti with a selection of seafood, tossed in tomato ragout
- CLASSIC FISH 'N' CHIPS**..... 23.00
Beer battered haddock, served with mushy peas and tartar sauce

INDIAN

- Ⓢ **MURG TIKKA MAKHANWALA**..... 24.00
Succulent pieces of chargrilled chicken, cooked in the universally accepted 'Makhni Sauce', served with steamed rice or naan
- Ⓢ **MURG TIKKA MASALA**..... 24.00
Chargrilled chicken in a spicy chilli, onion and tomato gravy, served with steamed rice or naan
- Ⓢ **MURG REZALA**..... 24.00
A Bengali favourite with marinated chicken in a gravy of coconut, cashew nuts and green chillies, served with steamed rice or naan

CONTINENTAL

- CHICKEN A LA KIEV**..... 24.00
Breast of chicken stuffed with herb butter and crumb fried, served with parsley potatoes and green beans
- CHICKEN ESCALOPE PAPRIKA**..... 24.00
Breast of chicken sautéed in butter with sweet peppers, served with a creamy paprika sauce and parsley rice
- CHICKEN MANCHURIAN**..... 24.00
Chicken cooked in an Oriental soya garlic sauce, served with steamed rice
- LEBANESE SHISH TAOUK**..... 26.00
Yoghurt marinated chicken kebabs, served with buttered rice, salad and a garlic dip



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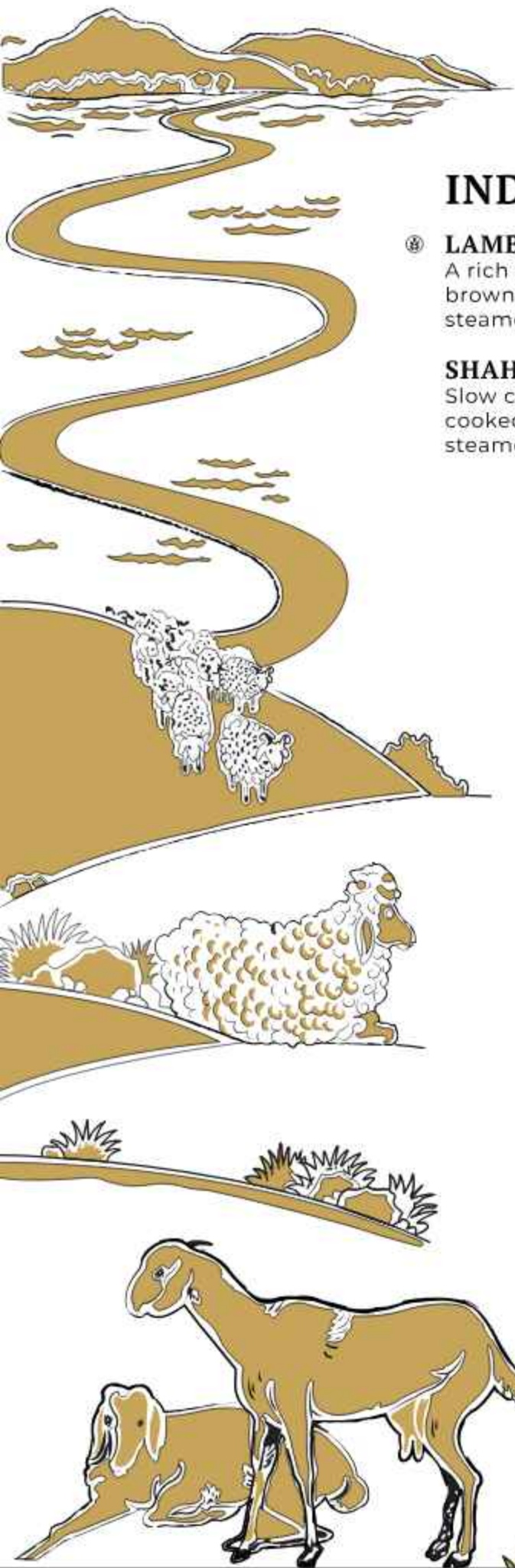
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From the Meadow



INDIAN

- Ⓜ **LAMB ROGAN JOSH.....** **30.00**
 A rich lamb curry made with authentic spices, brown onions and yoghurt, served with steamed rice or naan
- SHAHI BEEF NIHARI.....** **30.00**
 Slow cooked beef short rib and marrow cooked with spices, served with steamed rice or naan

CONTINENTAL

- HAGGIS NEEPS 'N' TATTIES.....** **23.00**
 Traditional Scottish dish of sheep mince, oats and spices, served with swedes, potatoes and a rich whisky sauce
- LAMB BOURGUIGNON.....** **30.00**
 Slow braised lamb in red wine with pearl onions, carrots and mushrooms, served with creamy mash
- GRILLED SCOTCH BEEF SIRLOIN.....** **40.00**
 Served with creamy mash, seasonal vegetables and peppercorn sauce
- CLASSIC BEEF BURGER.....** **22.00**
ADD BACON..... **2.50**
 Chargrilled Scottish beef patty topped with cheese, served with fries and coleslaw

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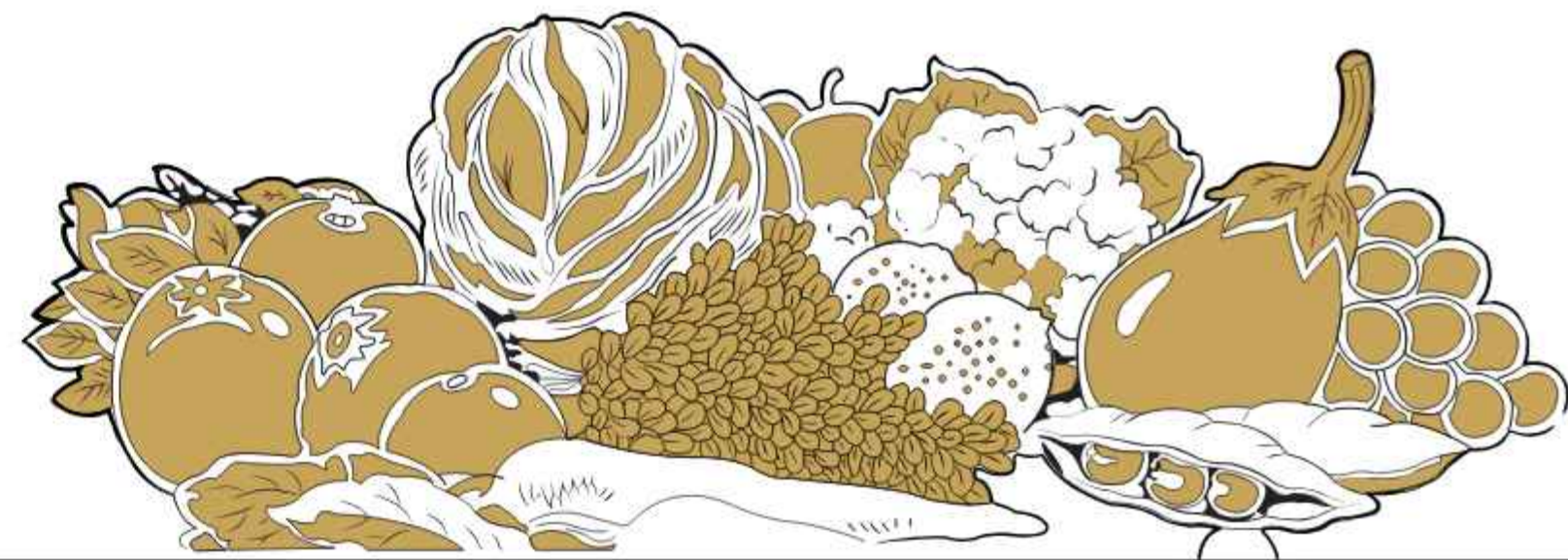
From the Garden

INDIAN

- V Ⓜ **PANEER TIKKA MAKHANWALA.....** **22.00**
 Chargrilled cottage cheese cooked in butter with tomato gravy and cream, served with steamed rice or naan
- V Ⓜ **DAL MAKHANI.....** **21.00**
 North Indian slow cooked black lentil curry, served with steamed rice or naan
- V Ⓜ **KHATTI MEETHI DAL.....** **21.00**
 A sweet and sour yellow lentil curry spiced with mustard seeds, curry leaves and tamarind, served with steamed rice or naan
- V Ⓜ **MUSTARD BHINDI.....** **20.50**
 A Bengali inspired dish of lightly fried okra, cooked with mustard cream, served with steamed rice or naan

CONTINENTAL

- V **AUBERGINE MOUSSAKA.....** **21.00**
 Grilled eggplant and vegetable casserole, layered with a creamy cheese sauce
- V **MACARONI AND CHEESE FLORENTINE.....** **18.00**
 Special macaroni blended with spinach, white sauce and gratinated
- V **TOFU MANCHURIAN.....** **18.00**
 Tofu cooked in an Oriental soya garlic sauce, served with steamed rice



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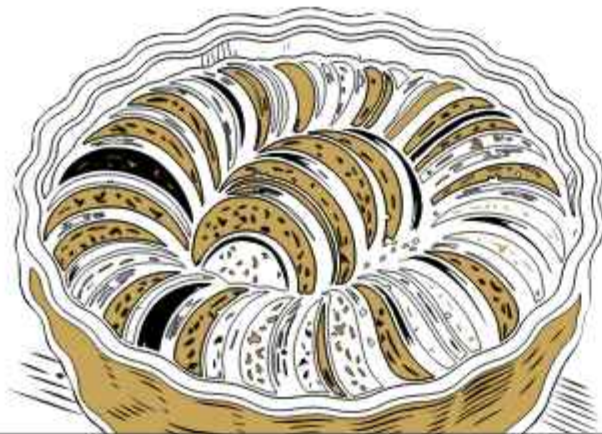
Pride of Basmati

- 🌱 **CHICKEN BIRYANI**..... 25.00
 Basmati rice with spiced chicken, served with raita
- 🌱🌿 **CAULIFLOWER AND POTATO BIRYANI**..... 22.00
 Basmati rice with spiced cauliflower and potato
- 🌱🌿 **PILAF RICE**..... 4.50
 Basmati rice with aromatic whole spices
- 🌱🌿 **SPRING ONION RICE**..... 4.50
 Basmati rice with spring onions, star anise and garlic
- 🌱🌿 **STEAMED RICE**..... 3.00



SIDES

- 🌱🌿 **RATATOUILLE**..... 6.00
- 🌱🌿 **SAUTÉED GARLIC SPINACH**..... 5.00
- 🌱🌿 **PARSLEY POTATOES**..... 5.00
- 🌱🌿 **CREAMY MASH**..... 5.00
- 🌱🌿 **PAPRIKA FRIES**..... 5.00
- 🌱 **MASALA PAPAD**..... 4.00
 A crisp poppadum, topped with chopped spiced onions, tomatoes, chillies and coriander
- 🌱 **POPPADUM**..... 3.00
- 🌱🌿 **RAITA**..... 5.00
 Spiced yoghurt with diced onions and cucumbers



Children's Menu

- 🌱 **FISH FINGERS AND FRIES**..... 10.00
- 🌱 **CHICKEN TENDERS AND FRIES**..... 10.00
- 🌱 **MINI CHEESEBURGER AND FRIES**..... 10.00
- 🌱 **MAC 'N' CHEESE**..... 9.00



Dessert

- 🌱 **SCOTTISH CRANACHAN**..... 12.00
 Scottish traditional dessert with whisky flavoured cream, layered with toasted oats and fresh raspberries
- 🌱 **HAZELNUT CHOCOLATE CRÉMEUX**..... 12.00
 Chocolate cake layered with hazelnut and chocolate ganache
- 🌱 **CRÈME BRÛLÉE**..... 12.00
 A silky vanilla scented custard beneath a crisp topping of caramelized sugar
- 🌱🌿 **AFFOGATO**..... 8.00
 AN ITALIAN CLASSIC!
 Vanilla ice cream with a shot of espresso
- 🌱 **ICE CREAM AND SORBET**..... 8.00
 2 scoops of your choice
 Vanilla / Chocolate / Salted Caramel / Cappuccino / Mango Sorbet
- 🌱 **MINI ICE CREAM CONES**..... 7.00
 3 mini scoops of your choice
 Vanilla / Chocolate / Salted Caramel / Cappuccino / Mango Sorbet
- 🌱🌿 **KULFI**..... 12.00
 Traditional Indian ice cream with roasted almonds and pistachios
- 🌱 **GAJAR KA HALWA**..... 12.00
 Slow cooked grated carrots cooked with sweetened milk, garnished with nuts

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Beverage

MILKSHAKE	6.00
Chocolate / Vanilla / Strawberry	
COLD COFFEE WITH ICE CREAM	6.00
MANGO LASSI	6.00
NIMBU PANI	4.50
Fresh lemon, sugar syrup and rock salt, served with water or soda	
COCA-COLA 330ML	4.50
DIET COKE 330ML	4.50
COKE ZERO 330ML	4.50
SPRITE 330ML	4.50
LEMONADE 200ML	4.00
FANTA ORANGE 330ML	4.50
TONIC WATER 200ML	3.00
SODA WATER 200ML	3.00
LIGHT TONIC WATER 200ML	3.00
FLAVORED TONIC 200ML	4.00
Mediterranean / Aromatic / Elderflower	
GINGER ALE 200ML	4.00
GINGER BEER 330ML	4.50
APPLETISER 275ML	4.50
IRN-BRU 330ML	4.50
RED BULL 250ML	5.00
J2O 275ML	4.50
Orange & Passion Fruit / Apple & Raspberry / Apple & Mango	
JUICE 250ML	4.00
Cranberry / Orange / Apple	
STILL / SPARKLING BOTTLED WATER 330ML	3.50
STILL / SPARKLING BOTTLED WATER 750ML	6.50

COFFEE	
AMERICANO	4.50
CAPPUCCINO	4.50
CAFÉ LATTE	4.50
FLAT WHITE	4.50
ESPRESSO	3.50
DOUBLE ESPRESSO	5.00
CAFÉ MOCHA	4.50



TEA	
ELEMENTOS TEA	4.00
Breakfast Tea / Mallow Earl Grey Citrus Chamomile / Organic Jasmine Dragonwell Green / Spiced Rooibos	
NEWBY TEA	4.00
Assam / Darjeeling	
CUTTING CHAI	5.00
Authentic Indian masala chai	
HOT CHOCOLATE ...	6.50
With marshmallows and cream	



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FOOD ALLERGIES AND INTOLERANCES: All our dishes are prepared in kitchens where nuts, flour etc. are commonly used, so unfortunately we cannot guarantee that our dishes will be free of traces of these products. Olives may contain stones. Fish and meat dishes may contain bones, and all dishes may contain items not mentioned in the menu descriptions. Before you order your food and drinks, please speak to our staff if you want to know about our ingredients.

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