

Spring Lunch Menu

smaller dishes

soup of the day, sourdough (v, gfa)	£7
chicken noodle broth	£11
Loch Broom oysters mignonette (3) (gf)	£10
prawns in chilli & garlic oil, (df,gfa) toasted sourdough	£12
charred aubergine & smoked chilli dip, confit cherry tomatoes, tortilla chips (v,gf)	£10
Highland lamb koftas, (df) bulgar wheat salad, mint yoghurt dressing	£12
charcuterie board (serves 2): chorizo, salami, pastrami, Morangie brie, Manchego, sundried tomatoes, olives, cornichons, wholegrain mustard, toasted bloomer	£22

sides

jalapeno roasted carrots, macadamia mole	£6
masala baked cauliflower (v,gf)	£7
petit pois a la Francaise (gf)	£7
buttered new potatoes (gf,dfa)	£5
truffle & parmesan skinny fries (gf)	£6
twice-cooked hand-cut chips (v,gfa)	£5

main plates

Provençal spring vegetable pie, (vg) herb potatoes, Denburn Farm asparagus	£22
Speyside smoked brown trout, (df,gfa) watercress salad, soft boiled egg, olives, croutons	£17

nan bread sandwiches

served with poppadoms, spiced onions, mango chutney & salad	
curried chicken fillet	£15
spiced tofu, tomato & ginger chutney	£14

burgers

Hong Kong style sweet potato burger, pickled pineapple salsa, baby gem, beef tomato, red onion, sourdough bun, twice-cooked hand-cut chips (v,gfa)	£18
OBI beef burger, Cajun sauce, beef tomato, pickled red onion, gherkin, brioche bun, twice-cooked hand-cut chips	£19

extra toppings £2.50 each:

caramelised onions (v)	fried egg (vg)
bacon	Monterey Jack (vg)
Strathdon Blue (vg)	vegan cheddar (v)

Sunday roast

(only on Sunday lunchtimes)

roast rump of beef, or roast chicken, slow roasted & glazed carrots, braised cabbage, corn on the cob, roast potatoes, Yorkshire pudding, gravy (gfa)	£19
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desserts

key lime pie, spicy margarita sorbet	£9
chocolate ale cake, (gf) muscovado cream	£9
mango & coconut rice pudding, rum syrup (v,gf)	£9
rhubarb & custard trifle (gf)	£9
trio of Scottish cheeses with chutney, grapes, biscuits (vg)	£12

(v) = vegan (vg) = vegetarian (gf) = gluten free (gfa) = gluten free available (df) = dairy free
Changes can be made to accommodate most dietary requirements. Please ask your servers about any allergies.