

STARTERS

GARLIC FLAT BREAD £3.95 with cheese	£4.50
PASTOURMA Cypriot char-grilled spicy beef sausage	£6.95
HALLOUMI FRIES with sweet chilli sauce	£6.95
HIGHLAND CLASSIC PRAWN COCKTAIL	£7.95
AVOCADO & PRAWN COCKTAIL	£8.95
Fresh prawns, creamy avocado and crisp lettuce to create this retro cocktail starter	
SALT & PEPPER CALAMARI, TARTRE SAUCE	£8.95
PAN FRIED TIGER PRAWNS, BUTTERY GARLIC WHITE WINE SAUCE	£9.95
CRISPY BREADED MUSHROOMS WITH SIRACHA MAYO	£5.95
CHICKEN LIVER PATE, ONION MARMALADE, TOAST	£5.95
SOUP OF THE DAY (Ask your server for details)	£4.95

MAINS

HIGHLAND BURGER	£14.95
Freshly ground beef burger, char-grilled, finished with cheese, iceberg lettuce, tomato and served in a brioche bun with house sauce and fries	
CHICKEN MILANAISE	£17.95
Panko crumbed chicken breast topped with garlic butter, over Linguine in tomato sauce	
BRAISED MEDITERANEAN LAMB SHANK	£26.95
With a rich, red wine gravy over creamy mashed potato and vegetables	
FRIED CALAMARI	£19.95
Coated in a salt & pepper seasoned flour & deep fried, with tartare sauce & chips	
LAMB CUTLETS	£24.95
Char-grilled with chips	
SALMON	£15.95
Baked salmon, creamy mash and garlic spinach with a hollandaise swipe	
CHICKEN SOUVLAKI	£15.95
Grilled cubes of chicken breast, onion & peppers, served with rice	
BBQ PORK RIBS	£16.95
With a sticky BBQ sauce, served with fries	
CHICKEN A'LA CREME	£15.95
Chicken breast, white wine and mushroom sauce, with rice and vegetables of the day	

Our Steaks - 32 Day Dry Aged Beef

All our steak dishes are served with a tomato & mushroom garnish and thick cut chips

PRIME RUMP 10oz	£19.95
SIRLOIN STEAK 10oz	£26.00
FILLET STEAK 8OZ	£29.95
RIBEYE STEAK 10oz	£28.95
T-BONE STEAK	£31.95

SAUCES: PEPPERCORN £3.50 / MUSHROOM £3.50

FILLET STEAK AU POIVRE	£32.95
Peppercorn crusted fillet, with a creamy peppercorn & cognac pan sauce	
FILLET STEAK DIANE	£32.95
Pan fried fillet in a classic sauce comprised of mushrooms, cognac and cream	
TORNADO ROSSINI	£34.95
Fillet steak, on toasted brioche, topped with pate and a Madeira sauce	
CHATEAUBRIAND	£62.95
The prized cut from the fillet head. Deliciously soft & tender, its served best medium rare. Ideal for two to share	

Steak Preparations

Rare 45°- 50° Sealed outside while centre juices warm throughout	Medium Rare 55°- 60° Centre is very red, slightly brown toward the exterior.	Medium 60° - 65° Centre is light pink, outer portion is brown.	Medium Well 65° - 70°. Brown from edge to edge with slight pink centre.	Well Done 70°+ Very firm with little Brown throughout
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Sides.

THICK CUT CHIPS, TRIPLE COOKED	£3.75
TRUFFLE OIL MASH	£3.75
SAUTE' NEW POTATOES	£3.75
CAULIFLOWER CHEESE	£3.75
MAC & CHEESE	£3.75
BROCOLLI WITH GARLIC & CHILLI OIL DRESSING	£3.75
BATTERED ONION RINGS	£3.75
GARLIC SPINACH	£3.75
MIXED LEAF SALAD	£3.75
HOT BUTTERED ASPARAGUS	£4.75

SUNDAY CARVERY 12-4PM

Join us for our 3 course Sunday Carvery, with our choice of freshly cooked meats, self-serving of seasonal vegetables, home made Yorkshire puddings, freshly prepared roasted potatoes and all your favourite trimmings