

Room Service

TWO COURSES FOR £30 (Starter & Main)
AVAILABLE BETWEEN 12PM AND 10PM

Starters

HOI SIN DUCK LEG TERRINE

watermelon, crispy duck leg, yoghurt,

CITRUS CURED SCOTTISH SALMON (GF)

burnt lemon, horseradish cream, cucumber, garden herbs

GOAT CHEESE & BEETROOT ROULADE

apple gel, textures of beetroot, hazelnut crumb, beetroot sugar tuille

GLENCOE SCOTTISH ROPE GROWN MUSSELS

South Indian chilli & spring onion broth, diced peppers, coriander, coconut yoghurt, lime **Supp. £3**

SPEYSIDE BRAISED BEEF & BONE MARROW CROQUETTE

pickled carrots, chili, coriander cress, oyster mayonnaise **Supp. £3**

Mains

ROAST CORNFED CHICKEN (GF)

*caesar & celeriac purée, braised savoy cabbage, anchovy, pancetta, brown butter hand cut chips,
roast chicken jus*

SLOW ROASTED ONION (VE, GF)

chickpea dahl, carrot braised in orange, coconut yoghurt, poached golden raisins, micro coriander

LINE CAUGHT NORTH SEA HALIBUT (GF)

grilled little gem lettuce, turned new potatoes, pickled radish, dill mayonnaise **Supp. £7**

HIGHLAND VENISON WELLINGTON

*white onion & cider purée, roast salsify, caramelised apples, mushroom duxelles, mushroom carpaccio,
red wine jus* **Supp. £15**

ROAST FILLET OF SCOTTISH PORK

braised carrot, hazelnut & caraway crumb, sauerkraut, potato fondant, sage jus

NESS WALK HOUSE MADE SPEYSIDE BEEF BURGER

*brioche burger bun, roux based cheese sauce, organic farmed lettuce, smoked back bacon, gherkin, spiced
tomato relish, hand cut chips*

GRANTS OF SPEYSIDE BEEF FILLET

grilled baby gem lettuce, herb roast plum tomato **Supp. £13**

v - vegetarian gf - gluten free df - dairy free ve - vegan

Menu correct at time of publication however subject to change with seasonality and demand
Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate. A discretionary service charge of 7.5% will be added to your bill. Room service tray charge of £7 will be applied.

Desserts

TONKA BEAN PANNA COTTA (GF) 8

textures of mango, heather honeycomb, dehydrated meringue

SALTED CARAMEL CHEESECAKE (VE) 10

coconut sorbet & caramelised scorched pear

DARK CHOCOLATE TORTE 8

raspberry gel, hazelnut praline, raspberry ripple ice cream

ICED WHISKY & HONEY PARFAIT 8

mandarin segment, roasted almonds, golden raisin

SELECTION OF LOCAL SCOTTISH FINE CHEESE (V) 12

house made chutney, oatmeal tuille, crisp breads, house made chutney, grapes

To Drink

ON DRAUGHT (served in 375ml schooners)

Drygate, Bearface 4.4%	4.25
Drygate, Gladeye IPA 5.5%	4.5
Cromarty, Happy Chappy 4.1%	4.5
Guinness 5%	4.5

WHITE WINES

Trentino Pinot Grigio 2018, L'Aristocratico, Italy	7.5	20	28
Lofthouse Sauvignon Blanc 2017, Marlborough, New Zealand	8.5	24	35

RED WINES

Veramonte Cabernet Sauvignon 2017, Colchuga Valley, Chile	7.5	20	28
Corney & Barrow Company Reserve Claret 2016, Maison Sichel	4.5	4.25	4.25

SOFT DRINKS

Frobishers Fusions (275ml) Apple & Mango, Apple & Raspberry, Orange & Passionfruit	4
Frobishers (250ml) Orange, Apple, Cranberry	4
Coca Cola/Diet Coke (330ml)	3
Irn Bru (330ml)	3
Appletiser (275ml)	3
Belvoir Elderflower Presse (275ml)	3

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