

MAINS

Stuart Grant haggis £15.00

Scotland's national dish served with neeps and tatties and a veal sauce

Black truffle an Champagne risotto £15.00 (v)

Beef Wellington £22.00

whisky and mushroom sauce, green beans

Roast saddle of venison £21.00

braised red cabbage, green peppercorn sauce and parsnip crisps

Roast cod £16.00

clam, mussel and saffron broth

Traditional fish and chips £13.50

Caledonia ale-battered market fish, hand-cut chips, crushed peas, and tartare sauce

FROM THE GRILL

All of our ingredients are sourced from the British Isles where possible.

10 oz ribeye steak

marbled Scotch rib served with hand-cut chips

£19.50

8oz veal chop

sautéed potatoes, blue cheese butter

£19.00

(served with a whisky and pepper sauce or Béarnaise sauce)

Half a roast free range chicken

hand-cut chips and garlic mayonnaise

£15.00

(please allow 25 minutes cooking time)

Elwy Valley lamb cutlets

green beans and minted hollandaise

£17.50

Loch Duart salmon

Puy lentils, parsley and lemon dressing

£14.50

Halibut

brown shrimp butter

£19.00

Albannach burger

sliced beef tomato, cheddar cheese, spicy tomato salsa and chips

£12.50

SIDES

£3.75 each

Buttered Brussels sprouts crispy bacon

Mashed potato

Chips

Green beans

Mixed salad

Neeps and tatties

A discretionary service charge of 12.5% will be added to your bill.