

Sunday Lunch Menu

Chefs freshly made Soup of the Day

*Grilled Black pudding and Potato Rosti
with a creamy wholegrain mustard sauce*

Garlic & Thyme Mushrooms

Served on Toast with a Balsamic Glaze

Hot smoked Salmon tossed in an Olive and Pine Nut Salad with a Lemon & Dill Dressing

Roast Sirloin of Scottish Beef and Yorkshire Pudding

Rich roast gravy

Grilled Fillet of Wester Ross Salmon

Rosti potatoes, prawns & a leek thermador

Pan Fried Pork Fillet

Stewart Grants Haggis, creamy peppercorn sauce

A Casserole of Local Estate Venison

*Cooked with root vegetables in a rich onion & herb gravy, topped with a buttery potato & turnip
dumpling*

Creamy Homemade Macaroni Cheese

Flavoured with sun blushed tomatoes and fresh asparagus

A Crisp Meringue

Whipped cream, strawberry sorbet & fresh strawberries

The Garth Sticky Toffee & Date Pudding

Carmel sauce, vanilla pod ice cream

Milk Chocolate & Hazelnut Cheesecake

Fresh berries & raspberry coulis

Peppered Crowdie Cheese

Crackers, grapes, tomato & onion chutney

Main Course £12.00; Two Courses £14.50; Three Courses £17.50

£5.00 Supplement Added for Roast Beef

