

## TO START WITH...

**Chefs freshly prepared Soup of the Day £4.95**

**Charcuterie platter of great glen venison salami, smoked venison fillet, venison chorizo and smoked duck Breast** served with salad leaves, marinated olives and a spoon of roasted garlic and lime pickle **£7.75**

**Flash fried Chinese beef coated in a thin crisp batter** served with a red onion and cucumber salad finished with a sweet chilli glaze and toasted sesame seeds **£6.75**

**A cocotte of sautéed mushrooms** cooked in a creamy peppercorn sauce topped with melting cheddar cheese served with toasted garlic bread **£6.45**

**Mezze platter of chickpea falafels, onion bhajis, halloumi cheese fries marinated olives and sun blushed tomatoes, roasted red pepper hummus and tzatziki dip** served with salad garnish and toasted pita bread fingers **£6.75**

**Finely sliced Scottish smoked salmon** served with prawn and egg marie rose, fresh lemon, salad garnish and buttered granary bread **£8.35**

**Goujons of breaded plaice and whole tail Scottish scampi** served with chunky potato wedges salad leaves and a pot of lemon and dill mayonnaise **£7.35**

## THE MAIN EVENT

**Braised shank of Scottish lamb**

with root vegetables in a red wine and garden thyme gravy **£18.45**

**Slow roasted Morayshire pork belly topped**

with crispy beer battered onion rings accompanied by a rich oriental red plum and chilli gravy **£16.75**

**Pan seared Local estate venison fillet**

with a spoon of creamed celeriac and a pickled walnut and red current jus **£19.95**

**Lean and Tender Chunks of Scottish Beef**

cooked with onions and mushrooms in a creamy peppercorn gravy topped with a golden puff pastry crust **£15.35**

**Kashmiri chicken, sliced chicken breast**

cooked in a lightly spiced curry sauce flavoured with bananas, peaches, natural yoghurt and fresh Coriander served with basmati rice and a crisp poppadom **£15.75**

**Oven baked brie cheese and caramelised beetroot tart**

served with a creamed leek and chardonnay white wine sauce **£14.50**

**A bowl of Fusilli pasta**

tossed with creamy garlic mushrooms, sautéed red peppers and baby leaf spinach finished with freshly grated parmesan cheese **£14.75**

*Our menu features the finest of Produce from the Highlands, North East of Scotland and Scottish Waters. Our Beef, Red Meat and Haggis is supplied by local Butcher Stuart Grant of Grantown, Game supplied by Simpsons of Newtonmore. Our Seafood is supplied by M & J Seafood, sourced from Scottish Waters. We use Allarburn Dairy, Elgin and George Gammie of Banff for our eggs.*

*V (Vegetarian), VG (Vegan), DF (Dairy Free), GF (Gluten Free)*

*Some dishes require special preparation to make them gluten free.*

## STEAKS

**All our Beef is sourced from Stuart Grants of Grantown and is all traceable to Farm Door**

Cooked to your liking and served with beer battered onion rings, chunky chips, grilled tomato and mushrooms

**10 oz. Prime Ribeye Steak** **£25.45**

**8 oz. Sirloin Steak** **£24.45**

(Steaks without onion rings are gluten free)

Add a sauce to accompany your grill **£2.50**

**Garlic & Parsley Butter**

**Creamy Peppercorn**

**Creamy Horseradish & Chive**

## FROM THE SEA

**Grilled fillet of Wester Ross salmon**

resting on a sauté of bacon lardons and peas complimented by a lemon garlic and chive butter **£16.50**

**Pan fried fillet of sea bass with panko crusted king prawn tails**

complimented by a fresh tarragon dill and Chardonnay cream sauce **£17.85**

**Fresh fillet of breaded North Sea haddock (DF)**

served with chunky chips, salad leaves, fresh lemon and homemade tartar sauce. **£14.75**

*If you have any allergies or dietary requirements please notify your server as soon as possible and we will advise you in order to accommodate your needs.*



## SWEET MENU

### **Crisp meringue shells topped with whipped dairy cream and a scoop of raspberry ripple ice cream**

Garnished with fresh seasonal berries and homemade lemon curd **£6.55**

### **Warm Belgian chocolate and toasted hazelnut brownie**

served with clotted cream ice cream and a little jug of raspberry sauce **£6.75**

### **A warming bowl of creamy vanilla rice pudding**

topped with rhubarb jam served with shortbread biscuits **£6.25**

### **Strawberry sundae and scoops of luxury strawberry ice cream**

with fresh strawberries whipped cream and strawberry sauce finished with a chocolate flake **£6.95**

### **The Garths sticky toffee & date pudding**

Served with Caramel Sauce and a scoop of Vanilla Pod Ice Cream **£6.75**

### **Trio of ice cream by Rizza's of Huntly**

Served in a Brandy Snap Basket & garnished with Fresh Berries **£6.75**

### **A selection of Scottish cheeses**

Served With grapes, crackers, oatcakes & celery (Gluten Free Oatcakes available) **£7.85**

## Teas and coffees

Cappuccino, Café Latte, Café Americano, Double Espresso, Café Mocha & Hot Chocolate **£2.50**

Espresso Coffee **£1.95**

Cafetière of freshly ground coffee to order **£2.50**

Fruit or Herbal Teas **£2.50**

Decaffeinated Coffee **£2.50**

Selection of liquer coffees with liqueur of your choice from **£5.95**

## Single Malt Whisky

How about a liquid dessert? At the Garth we love our whiskies, We are situated in the heart of Speyside, home to a vast number of some of the finest whisky producers in the world. The Garth has 60 single malt whiskies for you to choose from sourced from all over Scotland.

Here are some of our favourites to help you decide.

### **Something Sweet...**

**Aberlour 10yo**- Rich and sweet with characters of cinnamon, raisons and honey, this 10yo punches well above its weight and is a great introduction to Speyside whisky. **£3.70**

**Balvenie 12yo doublewood**- this whisky's second maturation in sherry casks make for extra complexity and richness. A big-flavoured dram, but balanced, perfect for after dinner. **£4.60**

**Tomatin 12yo**- aged in a combination of bourbon and sherry casks, this whisky conveys notes of apples, citrus and sweet spice. **£4.25**

### **Something Smooth...**

**Singleton 12yo**- With a medium body, first impressions of sweetness give way to a smooth, characteristic Speyside richness making this malt balanced, warming and pleasant. **£4.60**

**Glenrothes select reserve**- complex, full and beautifully balanced, this dram is a tremendous, easy-drinking Speyside. **£4.60**

**Glen Grant 10yo**- orange zest, vanilla cream and toffee, this gentle dram has a richness and mouth feel that you might not expect. Glen Grant have produced very reliable, quality Speyside whiskies since 1840. **£4.60**

### **Something Smokey...**

**Ardbeg 10yo**- For the peat lovers. A whirlwind of peat and complex malty flavours. The nose is powerful but the first taste is surprisingly mellow, developing into a powerful punch balanced with sweetness. **£4.75**

**Caol Ila 12yo**- This Islay malt is considered milder than some of its counterparts. Complex and sweet with all the characteristic smokey power of a peated whisky. **£5.10**

These are but a few of our favourites from our selection, for more information on our other malts please ask your server and we will happily guide you to a malt you will love.

