

# CABARET MENU

Friday 31st March  
£39.50 pp

## STARTERS

### SOUP OF THE DAY (V)

*With Freedom Bakery sourdough bread*

### SMOKED SALMON FROM BLAR MHOR FORT WILLIAM

*With pickled cucumber, Campsey dill cream cheese from Tipperary*

### GRILLED HONEY AND SESAME HALLOUMI (V)

*With jalapeno yoghurt, tabbouleh*

### CHICKPEA FALAFEL (VE/GF)

*With tzatziki dip, house salad*

### STICKY HONEY SESAME-COATED CHICKEN WINGS

## MAINS

### ROTISSERIE CHICKEN

*Slow-barbecued organic chicken marinated in yoghurt, lime juice, garlic and fresh herbs.  
Served with roast potatoes & roasted vegetables*

#### CHOICE OF SAUCES:

**YAKITORI (Soy sauce, mirin, sake and caster sugar)**

**AJI CRIOLLO (Peruvian/Ecuador hot sauce, with chilli, coriander, garlic, spring onion & lime)**

**GARLIC AND LEMON SAUCE**

### GRILLED FILLET OF SPEYSIDE SALMON

*With creamed spinach and new potatoes*

### RIB-EYE STEAK

*Served with peppercorn sauce and skinny fries (£6 supplement)*

### BABY GRAND HOMEMADE DRY-AGED BRONX BURGER

*With Swiss cheese, dill pickle, sauerkraut, sesame seed, bun and fries*

### FENNEL, CHERRY TOMATO AND CRUMBLE GRATIN

## DESSERTS

### STICKY TOFFEE PUDDING

### AFFOGATO WITH BISCOTTI BISCUIT

### SPICED PLUMS, GREEK YOGHURT, AMARETTI CRUMBS

### CAKE OF THE DAY (ASK YOUR SERVER FOR DETAILS)

### BABY GRAND CHEESE BOARD (£4 SUPPLEMENT)

*Please be advised that a discretionary 10% service charge will be applied to tables of 5 or more.*