

CABARET MENU

Friday 28th April
£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.