

TO START

STEAK TARTARE
horseradish, chive, egg yolk puree, crostini
£7.50

STEAMED ISLE OF SKYE MUSSELS (gf avail)
cider, apple, peas & broad beans
£8.50

BURNT AUBERGINE & TOMATO RAGOUT (v)
Coriander Relish, pomegranate, chilli
£6

STRATHDON BLUE CHEESE SET CREAM (vg)
Tender stem broccoli & asparagus salad,
persillade
£6

SOUP OF THE DAY (gf avail)
soda bread, smoked butter
£4.95

HOMEMADE BREAD
Selection of butter
£3.50

TO SHARE

HIGHLAND MEAT PLATTER (gf avail)
changing selection of in house cured &
smoked meats, bread, dulce butter
(ask server for today's selection)
£8.50 single, £15 sharing platter

HIGHLAND SEA & SMOKE PLATTER (gf avail)
changing selection of in house pickled,
smoked and cured seafood, bread, dulce butter
(ask server for today's selection)
£8.50 single, £15 sharing platter

CHOOSE YOUR GRILL

YOUR CHOICE OF DISH, INCLUDES ANY 3 SIDES

28OZ CÔTE DE BŒUF (for 2) £65
Rib of Beef on the bone, well marbled which
is best served medium rare to allow the fat
to melt and enhance the flavour.

6OZ FILLET STEAK £32
The most tender cut, with minimal fat, is
best served on the rarer side to retain
moisture.

8OZ RIBEYE STEAK £31
Rib of Beef off the bone, well marbled is best
served medium rare to allow the fat to melt
and enhance the flavour.

8OZ SIRLOIN STEAK £28
From the loin, fat runs along the top of the
cut, which is best when cooked to medium
rare, to render the fat and flavour the steak.

6OZ PICHANA £19
From top of the rump, a more flavoursome cut
is best cooked medium rare to keep the steak
tender.

6OZ LAMB RUMP £20
Scottish lamb rump cooked medium,
marinated in Orbest farm rosemary, mustard
& honey

CHICKEN BREAST £17
Spiced buttermilk marinated, Scottish
Chicken fillet

PORK FILLET £20
Perthshire pork fillet marinated in Skye
heather honey, maple syrup & smoked
paprika

WHOLE LEMON SOLE £26
Whole lemon sole, landed in Peterhead
grilled on the bone

MONKFISH TAIL £24
Caught in the North Atlantic, off the bone
grilled on the chargrill

CAULIFLOWER STEAK (v) £14
Grilled over flame, for a charred flavour

WATERMELON STEAK (v) £13
Lightly salted, and cooked over flame, for a
savoury BBQ flavour

All our Steaks are from Campbells of Lathallan, sourced from quality assured Scottish farms, are grass fed and dry aged for a minimum of 21 days

CHOOSE YOUR SIDES

CRUSHED JERSEY ROYAL POTATOES, CAPERS, PINK
PEPPERCORNS & ROAST GARLIC

GRILLED ASPARAGUS, SMOKED BUTTER BABY GEM LETTUCE,
CURED EGG YOLK

GRILLED FIGS, PICKLED RED ONION, LAMBS LETTUCE, BLACK
GARLIC DRESSING

SKYE ALE BATTERED ONION RINGS

GRILLED CORN, PECORINO, ROCKET & HAZELNUT

SLOW COOKED HERITAGE TOMATOES

MUSHROOM & ORBOST TARRAGON FRICASSE

GRILLED SOFT FLATBREAD

HANDCUT CHIPS

BREAD OF THE DAY, WITH SMOKED BUTTER

EXTRA SIDES AT £4 EACH

CHOOSE YOUR ADDITIONS

GRILL TOPPINGS

HAND DIVED SCONSER SCALLOP £9

PISTACHIO GREMOLATA (v) £3

FRIED EGG £1.50

MARMALADE HOTEL BUTTER £2

ANCHOVY & GARLIC BUTTER £2

ROAST SHALLOT &
THYME BUTTER (vg) £2

BONE MARROW BUTTER £2

BROWN SHRIMP,
BROWN BUTTER, SAMPHIRE £6

GRILL SAUCES

MARMALADE HOTEL GRILL SAUCE (v) £1.50

TALISKER WHISKY & MUSTARD SAUCE £3

BEARNAISE SAUCE (vg) £3.50

PEPPERCORN & BRANDY SAUCE £3

CHIMICHURRI £2

DESSERTS

STICKY MARMALADE & COCONUT CAKE £7.50
Marmalade & Talisker whisky syrup,
whipped yoghurt (gf avail)

BUTTERMILK CREMEUX £7.50
Scottish strawberries, shortbread thins

WARM CHOCOLATE FONDANT £7.50
hazelnut & cocoa nib brittle,
popcorn ice cream

SCOTTISH CHEESE BOARD £8.50
oatcakes, fruit chutney, quince
(gf avail)

SELECTION OF ICE CREAM (gf) £4.50