

# CHARGRILL

A quick note on our suppliers

- Our Beef is butchered by Stewart MacLachlan of Lochaber Larder in Fort William. He dry Ages and cuts beef to our specification and we work closely with him to secure a fantastic product. Stewart also provides us with the best Scottish lamb and chicken.
- Our Scallops are hand dived by David Oakes and his son Ben at Sconser by loch Sligachan. Delivered to us the same day they are fished out the water.
- Our herbs and salad leaves are grown organically by Roger Whiddon out at Orbost farm near Dunvegan
- Our Smoked fish comes from Roy Forsyth at Letterfinlay Foods near Fort William
- Our Charcuterie is from the Great Glen Charcuterie Company in Roy Bridge

## Starters & Sharing

### Tempura surf & turf

Beef short rib, king prawn, horseradish aioli (df)  
£9.50

### Isle of Mull cheddar and Skye Ale fondue

bread sticks (vg)  
£8

### Soup of the day

artisan bread, Orkney butter  
£6.50

### Baked figs

wild rocket, Blue Murder cheese, bramble vinaigrette (vg) (gf)  
£7

### Seafood sharer: for 2

Smoked mussels, Herring roll mop, smoked mackerel pate,  
potted shrimp, cured salmon, artisan bread & Orkney butter  
£22.50

### Charcuterie Sharer: for 2

Venison salami, pork salami, venison bresaola, venison chorizo  
Smoked venison, house mixed pickles, artisan bread & Orkney butter (df)  
£22.50

### Artisan bread

Selection of house made breads served with Orkney butter and black garlic butter (vg)  
£3.50

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From the Chargrill- price includes three sides

-800g Cote de Bouef (2 to share)	£80
-200g Centre cut Fillet	£40
-250g Ribeye	£40
-250g Sirloin	£35
-200g Bavette	£19
-Spatchcock Spring Chicken	£22
-Lamb Barnsley Chop Ras el Hanout Marinade	£26
-Monkfish Tail on the bone Fennel & lemon cure	£25
-Watermelon	£14
-Tofu Soy, rice wine vinegar marinade	£14

(All Grilled items are gf with exception of Tofu)

## Sauces

-Onion ash bearnaise (gf) (vg)	£3.50
-Brandy & Peppercorn (gf)	£3.50
-Brown shrimp bordelaise (gf)	£4.50

## Desserts

-Marmalade & almond cake Compressed orange, blood orange gel, flaked almonds, crème fraiche (gf)	£7.50
-Vanilla poached pear Chocolate sauce, pistachio (v) (gf) (df)	£7.50
-Whisky pana cotta toasted oats, raspberry puree, Raspberry ripple ice cream	£7.50

The Sides- additional sides £4.50

-Heritage carrots, carrot puree, hung yogurt, mint & garlic butter, sticky seeds (vg) (gf)
-Warm heirloom tomatoes, pesto made with Cairnsmore goat's cheese (vg) (gf)
-Hand cut chips (v) (gf) (df)
-Corn on the cob, toasted hazelnut, marmite butter (vg) (gf)
-Creamed potato, crispy bacon, sour cream, pickled red onion, chive (vg) (gf)
-Orbost salad, leaves, peas, pickled onions, peppers, crispy capers (v) (gf) (df)
-Spiced aubergine, pickled red cabbage, cucumber raita (v) (gf) (df)
-Sauté wild mushroom, miso, kale, chicken stock, allium (gf)
-Chargrilled Flatbread, anchovy & garlic butter

## Toppings

-Thyme & smoked chilli butter (gf)	£3
-Anchovy & garlic butter (gf)	£3
-Café Paris Butter (gf)	£3
-Charred prawn & sesame butter (gf)	£3
-King prawn chermoula (gf)	£5
-Seared Hand Dived Scallop (gf)	£9
-Fried Egg (vg) (gf)	£1.50

-Ice Cream selection hazelnut brittle (gf)	£4.95
-Scottish Cheese selection marinated grapes, quince, chutney, fruit & walnut bread	£10

gf- gluten free, df – dairy free, v-vegan, vg-vegetarian, please inform servers of any allergies