

# CABARFEIDH

## SENIORS LUNCHEON MENU

### GRAZING

**Marinated Olives 6.00**  
pickled chilli & lemon rind (gf,df)

**Harissa & Red Pepper Hummus 6.00**  
homemade flatbread

**Mixed Spiced Nuts 6.00**  
(df)

**Trio of Homemade Bread Rolls 4.50**  
flavoured butter and salt

**WEDNESDAY & THURSDAY**  
**TWO COURSES £24.00 // THREE COURSES £29.00**

CAREFULLY SOURCED INGREDIENTS CHOSEN DIRECTLY FROM SCOTLAND'S LARDER

### STARTERS

**Soup of the Day**

homemade Artisan bread (gf, df, vegan)

**Cullen Skink**

smoked haddock, potatoes, leek, homemade Artisan bread

**Grilled Asparagus**

soft poached egg, hollandaise, smoked paprika (v,gf)

**Charles MacLeod Black Pudding Croquette**

confit garlic mayo

**Italian Style Meatballs**

tomato sauce, toasted sourdough, parmesan, balsamic & basil glaze

### MAINS

**Locally Caught Haddock**

hand cut chips, peas, tartar sauce, lemon (gf)

**Potabello Mushroom Burger**

vegan cheese, lettuce, tomato, confit garlic pickle mayo, skinny fries (vg)

**Classic Chicken Caesar Salad**

cos lettuce, chicken breast, crispy bacon, anchovies, parmesan cheese, caesar dressing, sourdough croutons

**Crispy Asian Pork Belly**

braised mixed cabbage, mashed potatoes, honey mustard sauce

**Cumberland Sausage**

cumberland sausage, mashed potatoes, peas, onion gravy

### DESSERTS

**Sticky Toffee Pudding**

brandy snap, vanilla ice cream (vegan option available)

**Blueberry & White Chocolate Cheesecake**

blueberry compote

**Selection of Loch Ness Ice Cream**

salted caramel fudge, Nutella, raspberry ripple, Scottish heather honey, Belgian white chocolate

