

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 Aritsan bread (gf, df, vegan)

Cullen Skink

smoked haddock, potatoes, leek, homemade Artisan bread

Grilled Asparagus

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

Charles MacLeod Black Pudding Croquette

confit garlic mayo

Italian Style Meatballs

tomatoe sauce, toasted sourdough, parmesan, balasamic & basil glaze

MAINS

Locally Caught Haddock

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

Potabello Mushroom Burger

vegan cheese, lettuce, tomatoe, 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 potaotes, 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

