

highlander inn craigellachie

Restaurant a la Carte

As all dishes are freshly prepared to order, please expect a 20 minute wait

Timbale of haggis, neeps 'n tatties drizzled with a whisky sauce £5.80

A choice of two freshly prepared homemade soups with a warm crusty roll £4.25

Pheasant, chicken and pistachio terrine served with red onion chutney and red wine syrup £6.25

Wild mushroom and sun dried tomato tagliatelle with parmesan shavings and a balsamic reduction £6.00

Seared Scottish scallops served on black pudding with a sweet chilli and sesame dressing £7.30

Assiette of salmon with a dill and lemon dressing, salad leaves and brown bread and butter £7.30

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Filo pastry tart of roast Mediterranean vegetables and goats cheese with a tomato and garlic sauce £11.50

Baked fillet of salmon with a herb crust served with crushed garlic potatoes, spinach and shellfish sauce £14.25

Seared fillet of seabass served on cous cous with a lemon and chive sauce £15.50

Rack of Caberach lamb served on roasted root vegetables with baby potatoes and rosemary jus £18.25

Grilled sirloin of locally bred beef (8oz - 225g) with mash, potato rosti and wild mushrooms £18.95

*Local Aberdeen Angus fillet (8oz - 225g) served on a bacon and spring onion champ covered with salad leaves £27.25
(pepper sauce or whisky sauce to accompany your steaks £2.00)*

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For desserts and tea, coffee and infusions, please choose from the dessert menu

All charges include V.A.T. at 20.0%. Gratuities are left to your discretion.

*In line with Scottish law, this is a 'no smoking' establishment. You are welcome to smoke outside on the patio or balcony.
Please use the ashtrays provided.*