

## Starters

*Homemade Carrot, Ginger and Coriander Soup served with Freshly Baked Bread and Butter £5.50 (GF)*

*Deep Fried Camembert in Cairngorm Batter served with a Side Salad and Spicy Tomato Chutney £5.50*

*Smoked Haddock and Isle of Mull Cheddar Cheese Soufflé on Mixed Leaves Finished with a Cheddar Cheese Sauce £6.50 (GF)*

*Devilleed Mushrooms - Portobello, Button and Chestnut Mushrooms in a Spiced Paprika Cream Sauce with Roasted Red Peppers and Gherkins served with Garlic Bread and a Mixed Tossed Salad £5.95 (GF) Garlic bread not GF*

*Seared Chilli, Lime and Coriander Prawns with Creamy Lemon and Pea Risotto Garnished with Candied Lemon £8.95 (GF)*

*Pomegranate Molasses Glazed Confit of Duck on a Mixed Tossed Salad with a Sweet and Sour Red Wine Sauce £7.25 (GF)*

*Pork Belly Slow Roasted for 12 hours layered with Gow's Black Pudding, Breaded and Oven Baked served with a Mixed Dressed Salad and Finished with Apple Sauce £7.75*

## Main Course

*10oz Rib Eye £23.50                      8oz Sirloin £21.95 (GF)*

*Pan Fried, Roasted Tomatoes, Field Mushroom, Chips, Dressed Salad and Garden Peas*

*Peppercorn Sauce £2.00 (GF) Blue Cheese Sauce £2.00 (GF) Onion Rings £2.50*

*Deep Fried Haddock in Cairngorm Ale served with a Mixed Tossed Salad, Garden Peas, Chips and Tartar Sauce £13.95*

*Corn Fed Chicken Wellington with a Mushroom, Blue Cheese, Leek and Bacon Stuffing served with Mustard Mash, Steamed Greens and a Rich Pork Jus £16.50*

*Warm Sundried Tomato, Basil and Smoked Applewood Cheddar Cheesecake served on a Mixed Tossed Salad, with Roasted Midi Potatoes and a Rich Tomato Sauce £12.95 (GF)*

*Rack of Highland Lamb with a Mustard and Herb Crust served with Boulangere Potatoes, Steamed Greens, White Onion Puree and a Rich Lamb Jus £18.95 (GF)*

*Fillet of Venison Pan Roasted with a Fig, Caramelized Onion and Brie Tart, Dauphinoise Potatoes, Steamed Greens, Celeriac Puree and Finished with a Rich Red & Port Sauce £24.00 (GF)*

*Home Made Beef Burger with Melting Emmental Cheese and Maple Glazed Bacon served with Salad in a Brioche Bun with Mustard Mayo and BBQ Sauce, Fries, Mixed Tossed Salad, Coleslaw and Onion Rings £13.50*

*Beef, Ale and Mushroom Puff Pastry Pie served with Creamed Potatoes Seasoned Vegetables and Side Salad £13.95*

*Fillets of Seabass Pan Fried served with Braised Spicy Tomato and Chorizo Rice, Tomato Sauce and a Mixed Tossed Salad £16.95 (GF)*

*Stinking Bishop, Leek and Sour Cream Tart served with Creamed Potatoes, Wilted Greens and a Rich Red Wine Sauce £12.50 (GF)*

*Dessert*

*Luxury Ice Cream Sundae with Whipped Double Cream Finished With Dark Chocolate Sauce & Fresh Berries £5.50 (GF)*

*Trio of Sorbet served in a Glass garnished with fresh berries £5.50 (GF)*

*Warm Dark Chocolate and Orange Cake served with Dark Chocolate Sauce Whipped Double Cream and Dark Chocolate Ice Cream £6.25 (GF)*

*Madagascan Vanilla Bean Crème Brulee Finished with Crispy Caramelised Sugar and Poached Spiced Rhubarb £5.95 (GF)*

*Home Baked Marshmallow Meringue Topped with Whipped Double Cream Mixed Berries and Finished with Fruit Coulis and Dark Chocolate Sauce £5.95 (GF)*

*Rich Dark Chocolate Panna Cotta Topped with Whipped Double Cream served with Fresh Raspberries Dark Chocolate Sauce and Raspberry Sorbet £6.25 (GF)*

*Sticky Toffee and Banana Pudding served with Hot Butterscotch Sauce, Whipped Double Cream, Fresh Banana and Vanilla Ice Cream £6.25 (GF)*

*A Rowan Tree Cheese Platter with Fruit, Quince Jelly and Oatcakes £7.25*