



Homemade bread and butter

Starters

Homemade soup of the day £5.25 (V,GF)*

Crispy Haggis bon bons with mustard mayonnaise, served with a mixed leaf salad £6.50

Deep fried Camembert in Cairngorm beer batter served with a side salad & plum chutney £6.50 (V,GF)*

Confit of duck leg terrine wrapped in Parma ham, crushed hazelnuts, with ginger & apple jam (GF,DF) £7.50

Home cured sea trout, goats cheese mousse, pickled beetroot (GF, DF)* £7.50

Tempura king prawn, cured cucumber, tomato & chilli jam, dressed with a Marie Rose sauce (GF,DF)* £7.95

Main Course

Sweet potato and smoked cheddar pressé, roasted beetroot, topped with hazelnut butter (V,GF) £14.50

Oven roasted chicken supreme stuffed with mushroom and Scottish Crowdie cheese, braised puy lentils and vegetable broth (GF) £17.25

Slow braised beef cheek, pomme mousseline, buttered kale and a red wine sauce £17.95 (GF)

Cairngorm Ale battered haddock, hand cut chips, pea and mint puree with homemade tartar sauce (GF,DF)*
£13.95

Chinese style pulled pork burger with pickled cabbage and coriander mayonnaise served with fries (GF,DF)*
£13.95

Rowan Tree homemade beef burger, melting mature Cheddar cheese, maple glazed bacon, mustard mayonnaise, served in a brioche bun with fries and coleslaw £13.95 (GF,DF)*

Salads

Caesar salad – baby gem lettuce, parmesan shavings and herb crostini (GF,DF)* £11.50

Warm Goats cheese salad, Alvie strawberries, balsamic vinegar and toasted walnuts (V,GF) £11.50

V- Vegetarian; GF - Gluten Free: Made with gluten-free products, but gluten products are used in the kitchen.

Whilst we take every care with your meal, we cannot guarantee a 100% allergen free environment.

*These can be made Gluten Free, please advise us when placing your order.

Please discuss any food related allergies or requirements when placing your order.



Dessert

Warm dark chocolate and hazelnut cake served with dark chocolate sauce whipped double cream, mixed berries and chocolate ice cream £6.50 (GF, V)

Sticky toffee and banana pudding served with hot butterscotch sauce, whipped double cream, fresh banana and vanilla ice cream (GF,V) £6.50

Old fashioned lemon posset topped with whipped double cream and mixed berries (GF) £6.50

Traditional Cranachan, toasted oats with whipped double cream raspberries and whisky (V) £6.50

A selection of ice creams or sorbet and home-made berry compote (GF,DF)* £6.00

Rowan Tree four cheese platter with fruit, quince jelly and oatcakes (V,GF)* £7.95

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