



MAIN MENU

STARTERS

Soup of the Day – Served with warm bread (or a gf alternative)	£7.50
Haggis Bonbons – Served on a bed of salad leaves & a whisky mayo	£8.75
Sticky Beef – Strips of steak coated in teriyaki sauce with fresh chillies, spring onion and sesame seeds	£12.50
Homemade Fishcake – Served with lemon mayo dressing	£8.50
Hummus – Served on mini poppadom's and a bed of salad (v,v,g)	£7.50
Mac 'n Cheese – Topped off with smoked Applewood.	£7.00
Garlic Bread	£6.00
Cheesy Garlic Bread	£7.00

MAINS

Scrabster Haddock & Chips – Locally landed haddock, battered, or breaded, peas & chefs own tartar (df) – gluten free batter available	£19.75
Gammon Steak – Served with chips, egg, fresh pineapple, & peas (gf, df)	£20.25
Venison Sausages – Served with creamy mash, braised red cabbage, house veg and onion gravy	£19.25
Haggis, Neeps & Tatties – Locally caught Haggis with a whisky sauce	£17.50
Mushroom Gnocchi – Served with tomato, red onion, peppers tossed in a mushroom sauce.	£16.50
Scampi & Chips – wholetail scampi served with chips, peas and tartare	£19.50
Vegan Platter – Crostini, hummus, romesco, baba ghanoush, cornichons, olives and side salad	£19.75

BURGERS & CHICKEN

Crofters – Beef patty in a brioche bun, bacon, cheddar, red onion marmalade, chips, & slaw	£20.95
Highland Burger – Beef patty topped with haggis, red onion marmalade in a brioche bun, chips, & slaw	£20.95
Cajun Chicken Burger – Served in a brioche bun, red onion marmalade, Tex-Mex cheese, chips, & slaw	£18.75
Vegan Burger – Vegan patty in a brioche bun, red onion marmalade, chips, & vegan slaw	£19.95
Balmoral Chicken – Chicken breast stuffed with haggis and wrapped in smoked streaky bacon, served with creamy mash, house blend of vegetables and a whisky sauce	£21.50
Chicken Caesar Salad – Served with anchovies, crispy bacon, croutons and homemade Caesar dressing	£13.50

PIZZAS

Margarita – Cheese and tomato	£15.95
Build your own and add: Pepperoni, jalapenos, chicken, ham, tomato, pineapple, peppers, red onion, mushrooms, haggis, black pudding	£1.00 each

SIDES

Chips/Cheesy Chips	£6.00/£7.00
Onion Rings	£5.00
Side Salad	£4.50
House Vegetables – A blend of Kale, Savoy Cabbage & Leeks tossed in butter	£4.50
Coleslaw	£2.50
Homemade Sauces: Sweet chilli, garlic mayo or whisky mayo	£1.50

DESSERTS

Sticky Toffee Pudding – Served with vanilla ice cream (gf) £8.50

Chocolate Brownie – Served with vanilla ice cream (gf option available) £8.00

Apple & Rhubarb Crumble– Served with custard £8.00

Warm Waffles – Served with vanilla ice cream £7.50

Chocolate Orange Cake – Served with dairy free cream (v, vg, df) £8.50

Sorbet – Three scoops from lemon, raspberry, mango, or passion fruit (v, vg, df) £6.00

Ice Cream – A trio of ice cream from vanilla, chocolate, or strawberry £6.00

Cranachan –Whisky cream, raspberries, and oats, served on homemade shortbread £8.50

COFFEE

Espresso £2.50

Americano (Black coffee) £3.30

Café Au Lait (Americano with milk) £3.40

Flat White £3.35

Cappuccino £3.90

Latte £3.90

Cappuccino/Latte with oat milk £4.40

NOT COFFEE

Tea £2.20

Special Teas : (Earl Grey, Super Fruit, Green Tea, Peppermint, Chamomile) £3.50

Our food is prepared in a kitchen where wheat, eggs, fish, nuts, celery, mustard, milk, sesame, corn, soy and caffeine are present.

Please inform us on arrival if you have any special dietary requirements.

We will do our very best to accommodate you.

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free