



SPEY INN

TO SHARE

LOCAL BREAD

Warm Local Bread with Hummus
and Roasted Garlic

10.50

GHILLIES BOARD

Selection of Smoked Fish, Capers,
Lemon, Walkers Oatcakes
(GF Available)

25

CHARCUTERIE AND CHEESE BOARD

Selection of cured meats, Cheeses,
Chutney, Walkers Oatcakes

25

SEASONAL CRUDITES

Carrots, Celery, Radish and
Peppers with Oil & Vinegar
(GF)

6

STARTERS

SOUP OF THE DAY

Local Baked Bread
(VG) (GF Available)

8

BEETROOT SALAD

Pickled Turnip & Goats Cheese
(VG) (GF)

12

HALF PINT OF PRAWNS

Marie Rose Sauce (GF)

12.50

SCOTTISH SMOKED SALMON

Diced Shallots, Capers, Lemon

14

HAGGIS BON BONS

with Copper Dog
Whisky Sauce

11.50

GRILL

All our cattle are hand reared and grass-fed within a 2-mile radius

SPEYSIDE FILLET

42

SPEYSIDE RIBEYE

38

SPEYSIDE SIRLOIN

36

SPEYSIDE TOMAHAWK

80

SAUCES: PEPPERCORN - BLUE CHEESE - WHISKY MUSHROOM - 3

with one side of choice included

SPEY INN CLASSICS

SPEY BURGER

Brioche Bun, House Sauce, Leaves,
Tomato, Cheddar, Fries
(GF Available)

6 0Z: 16 / 12 0Z: 19

NORTH SEA HADDOCK

Beer Batter or Panko, Pea Puree,
Chips, Tartar Sauce
(GF Available)

20

BAKED AUBERGINE

Coconut Yoghurt, Chickpea and Squash
Relish, Rocket Salad (GF)

16

SPEYSIDE PIE

Steak Pie with Mash, Honey
Roasted Carrots, Gravy

18.5

SPEYSIDE VENISON RAGU

Tagliatelle, Parmigiano Reggiano
(GF Available)

22

FISH OF THE DAY ON REQUEST

SMOKED HADDOCK FISH CAKE

Lemon and Thyme Velouté, Green Leaf
Salad, Poached Egg

20

SIDES

5.5

GREEN SALAD WITH VINAIGRETTE / TOMATO AND ONION SALAD / SAUTEED SPINACH
HAND CUT CHIPS / FRENCH FRIES / SHALLOT ONION RINGS
PARMESAN TRUFFLE FRIES - 7