

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) 19

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 OZ: 16 / 12 OZ: 19

NORTH SEA HADDOCK

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

20

BAKED AUBERGINE

Relish, Rocket Salad (GF)

16

SPEYSIDE PIE

Coconut Yoghurt, Chickpea and Squash Steak Pie with Mash, Honey Roasted Carrots, Parsnip. Broccoli Gravy

18 5

SPEYSIDE VENISON RAGU

Tagliatelle, Parmigiano Reggiano

22

FISH OF THE DAY

ON REQUEST

SMOKED HADDOCK FISH CAKE

Lemon and Thyme Velouté. 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**