



TO SHARE

Speyside sourdough with whisky & sea salt butter - **£5.5**

Grazing board with venison salami, pastrami, venison & pork salami, smoked trout, smoked mackerel, whisky cured trout, bread - **£35**

STARTERS

Local wild garlic & ricotta soup, with sourdough (V) (GF available) - **£8**

Haggis bon bons with Copper Dog whisky sauce - **£11.5**

Tempura salsify with wild garlic mayo (VG) - **£14**

Copper Dog cured trout, cream cheese, dill, pickled cucumber - **£14**

Peated beef tartare with marinated mushrooms, egg yolk & bone marrow brioche - **£16.5**

Raw oysters with Speyfly Gin and Spey Soda Tonic jelly, smoked pike roe & wood sorrel (GF) - **£16**

GRILL FROM MACKIE'S

Speyside Sirloin - **£36**

Speyside Ribeye - **£38**

Speyside Fillet - **£42**

All served with roasted tomato, shallots, fries and a sauce of your choice; Bernaise, Blue Cheese or Peppercorn (GF)

SPEY INN CLASSICS

Roasted hispi cabbage with caramelised cauliflower espuma & Copper Dog raisins (VG & GF) - **£18**

The Spey Burger: 8oz patty, house sauce, American cheese, gherkins, grilled onions & fries (GF Available) - **£20**

North Sea haddock in beer batter with minted mushy peas, chips & tartar sauce (GF) - **£21.5**

Braised boer goat pie topped with mash, goat haggis crumb and glazed carrots (GF Available) - **£24**

Market Fish with pomme puree, brown butter & capers (GF) - **£ Daily**

Slow roasted brisket with whisky sauce, celeriac puree & celeriac remoulade (GF) - **£35**

SIDES

Garlic mushrooms (V,GF), Green salad (VG,GF), Fries (VG,GF), Mac & Cheese (V), Mash potatoes (GF), Salt & pepper padron peppers (VG,GF) - **All £5**