



SUNDAY ROAST MENU

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 - **£40**

STARTERS

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

Haggis croquettes with Copper Dog whisky sauce - **£11.5**

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

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

ROAST

Beef, horseradish confit - **£28**

Pork loin, caramel apple - **£24**

Lamb leg, minted peas - **£26**

All served with roast tatties, hispi cabbage, glazed carrot, Yorkshire pudding and gravy (GF available)

SPEY INN CLASSICS

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

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

DESSERTS

Apple and rhubarb crumble with whisky custard - **£9.5**

Basque cheesecake with Copper Dog ice cream - **£9.5**

Whisky Tiramisu - **£9.5**