



## TO SHARE

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

Grazing board with venison salami, venison & pork salami, smoked trout, smoked mackerel, whisky cured trout, bread - **£40**

## STARTERS

Summer vegetables Minestrone soup, herb pesto (V) (VG) (GF)- **£8**

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

Tempura girolle mushrooms with Scottish girolle miso mayo (VG) - **£14**

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

Fried whitebait, smoked pike roe emulsion, chive flowers - **£11**

Peated beef tartare with pine granita, whisky raisins & bone marrow brioche - **£16.5**

## GRILL FROM MACKIE'S

Speyside Sirloin - **£36**

Speyside Ribeye - **£38**

Speyside Fillet - **£46**

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**

Elchies Farm braised Boer goat pie topped with parsley mash, glazed asparagus and anchovies (GF) - **£30**

Market Fish with sweet potato puree, charred padron peppers & sauce vierge (GF) - **£ Daily**

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

## SIDES

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