



## **SUNDAY ROAST MENU**

### **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**

### **ROAST**

Beef, horseradish confit - **£32**

Pork loin, caramel apple - **£24**

Lamb leg, minted peas - **£28**

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

### **SPEY INN CLASSICS**

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

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

### **DESSERTS**

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

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

“Cranachan” Caboc pastry cream, granola, raspberry compote, vanilla ice cream - **£10.5**