



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

Tomato gazpacho, herb pesto, semi dried cherry tomatoes (VG)
(GF available) - **£8**

Haggis croquette with Copper Dog whisky sauce - **£11.50**

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

Crab salad, pine capers, sourdough crumpet - **£14**

Venison tartare, green elderberry capers & wood sorrel - **£16.50**

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 mushy peas, chips and tartar sauce (GF) - **£21.50**

DESSERTS

Apple and berry crumble with whisky custard - **£9.50**

Basque cheesecake with Copper Dog ice cream - **£9.50**

Mirabelle plum clafoutis, vanilla ice cream - **£10.50**