

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

Sweetcorn veloute, mascarpone, charred corn (GF)- **£8**

Fried whitebait, smoked pike roe emulsion, chive flowers - **£9.5**

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

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

Venison tartare, green elderberry capers & wood sorrel - **£16.5**

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

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

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

Braised barley, wild mushroom puree, girolles (VG) - **£18**

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

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

Free range chicken, bacon and tarragon pie, roasted carrots- **£27**

Market Fish with fennel puree, pickled fennel, braised baby fennel, chartreuse sauce (GF) - **£ Daily**

Slow roasted brisket with whisky sauce broccoli puree & tenderstem broccoli (GF) - **£30**

Shetland mussels, fig leaf sauce, french fries - **£15.5**

Elchies Farm braised Boer Goat tagine, confit tomatoes, charred courgettes, braised barley -**£30**

SIDES

Grilled tenderstem broccoli (VG,GF), Green salad (VG,GF), Fries (VG,GF),

Mac & Cheese (V), New potatoes (GF), Salt & pepper padron peppers (VG,GF) - **All £5**