



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

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

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

Beef tartare, pickled girolles, peated raisins, wood sorrel - **£16.50**

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

Crab crumpet, pine mayo, radish - **£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

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

North Sea haddock in beer batter with mushy peas, chips and tartar sauce (GF) - **£21.50**

Market Fish with fennel puree, pickled fennel, braised baby fennel, chartreuse sauce (GF) - **£30**

DESSERTS

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

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

White chocolate and Sea buckthorn tart with passion fruit sorbet - **£10**