

MENU

BREAKFAST SERVED UNTIL 12:00

LUNCH SERVED FROM 12:00

If you have an allergy or food intolerance please let a member of the team know and we can advise on a suitable meal choice.

HOT DRINKS

AMERICANO		3.25
CAPPUCCINO		3.25
LATTE		3.25
FLAT WHITE		3.25
MOCHA		3.45
ICED LATTE		3.45
DOUBLE ESPRESSO		2.75
ICED MOCHA		3.95
MACCHIATO		2.95
BABYCCINO		1.25
EXTRA SHOT		1.00
HOT CHOCOLATE		3.25
HOT CHOCOLATE, CREAM & M	ARSHMALLOWS .	3.55
FRESHLY BREWED TEA		2.95
SPECIALITY TEA		3.10
COFFEE SYRUP (ONE SHOT) .		0.95
SOFT & COLD DRINKS	S	
STILL WATER		1.95
SPARKLING WATER		1.95
COKE / DIET COKE / COKE ZER		2.25
FANTA		2.25
IRN BRU		2.25
SPRITE		2.25
APPLETISER		2.65
ORANGE JUICE		1.65
APPLE JUICE		1.65
MILK		1.50
FENTIMANS GINGER BEER .		2.65
FENTIMANS DANDELION & B	URDOCK	2.65
FENTIMANS SPARKLING RASE	PBERRY	2.65
SAN PELLEGRINO LIMONATA		2.25
SAN PELLEGRINO BLOOD ORA	ANGE	2.25
SAN PELLEGRINO ORANGE &	POMEGRANATE .	2.25
CAWSTON PRESS SPARKLING	CLOUDY APPLE .	2.25
CAWSTON PRESS ELDERFLOV	WER LEMONADE	2.25
CAWSTON PRESS RHUBARD 8	& CRISP APPLE	2.25

WINE BY THE GLASS (187ml)

VVIIVE DI TITE GE/133 (10/IIII)	
CHILEAN SAUVIGNON BLANC Fruity and light, 12.5% ABV.	4.25
ITALIAN PINOT GRIGIO	4.25
PROSECCO	4.75
CHILEAN SHIRAZ	4.25
CALIFORNIAN MERLOT	4.25
WHITE WINES BY THE BOTTLE (75CL)
TIERRA ALTA SAUVIGNON BLANC Exotic freshness with tropical fruit, 13% ABV.	10.95
SIBLIANA SENSALE BIO GRILLO Zesty organic and vegan wine from Chile, 13% ABV.	12.95
PROSECCO BRUT	14.95
RED WINES BY THE BOTTLE (75CL)	
TIERRA ALTA MERLOT	10.95
PACO MULERO PRISMA Organic and Spanish, 14.5% ABV.	12.95
SIBILIANA SENSALE BIO NERO D'AVOLA Organic, vegan, fresh and fruity, 13% ABV.	14.95
CROMARTY BREWERY BEER	
KOWABUNGA 500ml	3.95 3.95 3.95 3.95
THISTLY CROSS SCOTTISH CIDER 500ml	3.95

A further selection of wines, spirits and beers is available to purchase for take-home in our shop.

BREAKFAST	SERVED UNTIL 12:00)
THE POACHED EGGS N Soft poached eggs from loca toast with smoky back baco		9.50
Add avocado BRIOCHE FRENCH TOA	1.45	
	· · · · · · · · · · · · · · · · · · ·	8.50
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SMASHED AVOCADO & ON TOAST (v) With avocado flavoured with		8.50
Soft poached eggs and Frase pudding served on a toasted	er Bro's award winning black I muffin with hollandaise sauce. Iding for bacon or veggie haggis	9.50
		11.95 toasted
-	AKFAST	12.95
	ID FARM BREAKFAST ggie haggis, tomato, mushroom, g & a round of toast.	12.95
PORRIDGE (v) With honey, sliced apple and		5.95
GRANOLA (v) With Black Isle Dairy yoghur		5.95
HOMEMADE PANCAKE With butter and jam (v) With bacon and maple syrup With banana and maple syrup	· · · · · · · · · · · · · · · · · · ·	5.45 8.95 7.95
FILLED MORNING ROLI Filled with your choice of sm black pudding, haggis, vegg	noked bacon, link sausage,	3.95
Add an extra filling		1.00
Gluten free	e toast is also available.	

LUNCH	SERVED FROM 12:00)
HIGHLAND FARM BURGER Fraser Bro's handmade beef bur with homemade tomato chutner fries on the side. Can be made g Add cheese, bacon, a fried egg, a black pudding	ger served in a pretzel bun and mayo, with coleslaw and uten-free on request. I slice of haggis or a slice of	13.95 1.00
HALLOUMI BURGER (v) Grilled halloumi, portobello mus tomato chutney in a pretzel bun coleslaw. Can be made gluten-fr	hroom & homemade with French fries & house	12.95
CAJUN CHICKEN BURGER . Pan fried chicken in a pretzel bur fries & house coleslaw. Can be n	n with lime mayo, French	12.95
MAC & CHEESE (v) Homemade macaroni cheese set garlic bread and a mixed salad.	ved with French fries,	11.95
Add a slice of Fraser Bro's black	oudding	1.00
CHICKEN GOUJONS (gf) served with French fries, mixed s	salad and sriracha mayo.	11.95
HADDOCK & CHIPS (gf) Deep fried haddock with French homemade tartar sauce and a w	fries, mixed salad, edge of lemon.	13.95
VEGAN FISH & CHIPS (vg) . Salt & vinegar tofu fillets served mixed salad and a wedge of lem	with vegan tartar sauce, fries,	10.95
NAUGHTY VEGGIE NACHO Nachos served with a homemad kidney beans, red pepper, tomat Scottish cheddar and sour cream cheese instead.	e vegan chilli of chickpeas, oes and lentils, topped with gr	
QUICHE OF THE DAY Served with mixed leaves and qu		10.95
SMOKED SALMON & AVO Smoked salmon, quinoa, mixed l cream cheese, cherry tomato an	eaves, avocado, egg, dill	
MOUNTGERALD VEGAN S. Tofu marinaded with seaweed p chickpeas, carrots, smoked roast tomatoes and balsamic glaze.	esto, quinoa, mixed leaves,	12.95
HIGHLAND FARM CHICKEN Herb roasted chicken breast sen chickpeas, carrots, smoked roast beetroot and a tahini dressing.	red with brown rice, mixed leav	es,
SIDES		
French fries (gf)(vg) Onions rings (gf)(vg)		2.95 2.95 1.95 3.50

LLINICH

SANDWICHES SERVED FROM 12:00 All our sandwiches are served with crisps & a mixed salad with house dressing. Choose from white, brown or aluten free bread. Smoked salmon with dill cream cheese (gf) . . 9.25 Prawn Marie Rose (gf) 8.75 Smoked ham & Scottish cheddar (gf). 8.25 8.25 8.25 Coronation chickpea and watercress (gf)(vg) . . 8.25 Tuna mayonnaise and cucumber (gf). 8.25 8.25 Cheddar cheese and chutney (gf)(v)..... 8.25 HIGHLANDER CLUB SANDWICH . . A tall, toasted club sandwich served with mixed salad & fries. Ask us about today's filling. SOUP OF THE DAY Served with white, brown or gluten free bread. 5.95 9.95 Soup and a cheese scone 7.45 **HOT PANINIS & TOASTIES** All served with a mixed salad & crisps. Smoked ham & Scottish cheddar. 8 95 Haggis melt / veggie haggis melt (v) made with caramelised onion chutney & Scottish cheddar . 8.95 Bacon, Brie & cranberry. 8.95 8.95 Tuna melt, made with Scottish cheddar.... 8.95 Tomato and mozzarella (v) 8.95 **BAKED POTATOES** All served with a mixed salad & house coleslaw. Haggis melt or veggie haggis melt (v), made 8.75 Coronation chicken with toasted almonds (gf). . 8.75 Coronation chickpea (vg)(gf)