

STARTERS

Chef's Homemade Soup (V) £8

Freshly prepared seasonal soup, served with a crusty bread roll. Please ask your server for today's soup.

Smoked Duck £11

Slices of smoked duck served with poached pear and a pickled walnut salad, finished with a cherry and ginger dressing.

Parma Ham Wrapped Asparagus £9

Tender baby asparagus spears wrapped in crisp Parma ham, accompanied by shaved Parmesan, sourdough croutons, and a sun-dried tomato and basil oil dressing.

Sea Scallop & Black Pudding Crostini £13

Pan-seared scallops and Aultbea black pudding on toasted crostini, drizzled with a fragrant saffron and spring onion butter.

Smoked Salmon & Dill Pâté £9

A delicate blend of Scottish smoked salmon and fresh dill, served with toasted sourdough and rocket.

Baked Beetroot & Feta Salad (V) £9

Oven-baked beetroot served with creamy feta cheese, pickled onions, toasted hazelnuts, and a zesty herb dressing.

Crispy Cauliflower Fritters (V) £8

Lightly spiced cauliflower fritters served with a cooling lemon and mint yoghurt and rocket.

MAIN COURSE

Braised Lamb Shank £30

Tender slow-cooked lamb shank served with rosemary and garlic mashed potatoes, seared seasonal vegetables, and a red wine and thyme reduction.

Pan-Seared Salmon Fillet £24

Freshly seared salmon fillet served with herb-roasted baby potatoes, seared seasonal greens, and a lemon and dill crème fraîche.

Baked Fish Pie £23

Salmon, smoked haddock, and king prawns stewed in a white wine cream sauce, finished with Orkney cheddar, fresh spinach, and panko breadcrumbs. Served with seasonal vegetables.

Highland Chicken £22

Succulent chicken breast stuffed with Aultbea haggis and crispy streaky bacon, served with clapshot, seasonal vegetables and a creamy peppercorn sauce.

Mushroom Tagliatelle (V) £18

Fresh egg pasta tossed with wild mushrooms and wilted spinach in a rich garlic and white wine cream sauce.

Stuffed Red Pepper (V) £17

Slow-roasted bell pepper filled with butternut squash, sweet potato, and baby spinach, finished with crumbled goat's cheese and a balsamic glaze.

BURGERS

Highlander £22

6oz hand-pressed patty blends lean venison with succulent beef, topped with Orkney cheddar, fried shredded leek and a crisp layer of crumble-fried Aultbea haggis. Finished with a whisky & peppercorn crema and balsamic red onion jam on a toasted pretzel bun.

Bettyhill £19

A succulent ground beef patty topped with Monterey Jack cheese, streaky bacon, crisp lettuce, and our signature burger relish, all nestled within a seeded brioche bun.

Cajun Chicken £18

Tender cajun spiced chicken breast, topped with Orkney cheddar, crisp lettuce, tomato and red onion with a tangy mayo.

**All served with skin-on fries and coleslaw*

CLASSICS

Steak & Ale Pot Pie £20

Slow-braised Scotch beef in a rich gravy topped with puff pastry, served with creamy mashed potatoes and seasonal vegetables.

Cajun Chicken & Mushroom Penne £20

Fresh penne pasta, tender Cajun spiced chicken breast, sliced mushrooms and roasted red peppers tossed in a cream sauce, finished with Parmesan shavings.

North Sea Haddock £20

Fillet of haddock (choose from crisp beer batter, panko breadcrumbs, or simply grilled) served with skin-on fries, vibrant mushy peas, and tartare sauce.

Jumbo Whole-Tail Scampi £19

Golden breaded whole-tail scampi served with skin-on fries, vibrant mushy peas, and a lemon wedge.

Aromatic Chicken Curry £18

Tender chicken pieces simmered in a warming, spiced curry sauce, served with pilau rice, garlic and coriander naan, and mango chutney.

FOR THE WEE ONES

Mac & Cheese (v) £8

Creamy macaroni and cheese served with skin-on fries and garden peas.

Chicken Nuggets £8

Breaded chicken nuggets with skin-on fries and garden peas.

Fish Fingers £8

Breaded pieces of haddock served with skin-on fries and garden peas.

Ice Cream (v) £4

A scoop of Mackie's vanilla ice cream with a wafer curl, Chantilly cream and chocolate sprinkles.

SIDES

Skin-on Fries £5

Coleslaw £4

Seasonal Vegetables £5

Side Salad £5

Garlic Ciabatta £5

DESSERTS

Crème Brûlée (v) £8

Honey and whisky crème brûlée, accompanied by Scottish shortbread, Chantilly cream, and an assortment of fresh berries.

The Perfect Pour

Pairs beautifully with The Balvenie 12yr, whose notes of toasted nut and cinnamon-honey mirror the warmth of the caramelised sugar.

Lemon Cheesecake (v) £9

A lemon baked cheesecake, served with Mackie's vanilla ice cream, Chantilly cream, raspberry coulis, and an assortment of fresh berries.

The Perfect Pour

Complement the tart citrus with a pour of Glenmorangie 10yr. Its bright notes of nectarine and orange zest elevate the lemon profile, creating a light, effervescent finish.

Chocolate & Raspberry Torte (vg) £9

A rich chocolate torte served with dairy-free cream, raspberry coulis and an assortment of fresh berries.

The Perfect Pour

We recommend pairing this with The Macallan 12yr Sherry Oak. Its deep notes of dried fruit and wood spice act as a natural extension of the torte's dark cocoa and berry profile.

Sticky Toffee Pudding (v) £9

A moist sponge cake filled with dates and topped with warm toffee sauce served with Mackie's vanilla ice cream and an assortment of fresh berries.

The Perfect Pour

We recommend pairing this with Highland Park 12yr. Its subtle aromatic peat smoke cuts through the richness of the toffee, while notes of heather honey and Seville orange peel harmonise with the deep, jammy sweetness of the dates.

Ice Cream Sundae (v) £8

Mackie's vanilla ice cream with raspberry coulis, an assortment of fresh berries, Chantilly cream, chocolate wafer curl and topped with chocolate sprinkles.

The Perfect Pour

We recommend pairing this with Ardbeg 10yr. This heavily peated Islay malt offers an exhilarating contrast; its notes of charcoal smoke, sea salt, and bright citrus cut through the rich vanilla cream, creating a sophisticated 'smoky caramel' finish on the palate.

HOT DRINKS

| | Short | Tall |
|---|-------|-------|
| Americano | £3.80 | £4.30 |
| Cappuccino | £4.00 | £4.50 |
| Latte | £4.00 | £4.50 |
| Espresso | £3.30 | £3.80 |
| Classic Hot Chocolate | £4.50 | £5.00 |
| Tea | £4.00 | |
| <i>English Breakfast Earl Grey Peppermint Chamomile Green Fruit</i> | | |

