

The Old Inn

EVENING MENU

STARTERS

HOMEMADE SOUP OF THE DAY (V)

With home baked bread - **£6.95**

SWEET CURED MARINATED HERRING

New potato salad, olive tapenade and red onion - **£9.50**

SMOKED MACKEREL PATE

Pickled cucumber, creme fraiche, focaccia - **£9.50**

THE OLD INN GAME TERRINE

Chutney, salad, homemade focaccia - **£9.50**

VENISON CARPACCIO (GF)

Parsnip puree, rocket and parmesan, drizzled with olive oil - **£10.50**

BAKED BEETROOT & SMOKED RICOTTA SALAD (V) (GF)

Pickled fennel, apple and oregano, walnut - **£9.50**

MAIN COURSES

OUR OWN BEER BATTERED HADDOCK

Chunky chips, garden peas and tartare sauce - **£19.25**

GRILLED HADDOCK (GF)

Chunky chips, garden peas and tartare sauce - **£19.25**

OUR CHEF'S HOME PREPARED MONKFISH SCAMPI,

Chunky chips, mixed leaf salad leaf, tartare sauce - **£23.50**

HOMEMADE LINGUINE COCKLES AND CLAMS

Garlic, parsley, lemon, olive oil - **£16.50**

SEAFOOD STEW TUSCAN STYLE

White fish, mussels, langoustine, squid, garlic bread - **£25.00**

FRESHLY MADE PASTA (VE)

Ala norma sauce, fresh basil - **£16.95**

LOCAL BUTCHER'S HAGGIS WITH NEEPS & TATTIES

Whisky sauce - **£16.50**

MAKHANI CHICKEN

Mildly spiced and served with wild rice and naan - **£16.95**

VENISON BOURGUIGNON

Mashed potato, seasonal vegetables **£18.95**

SEARED VENISON HAUNCH STEAK

Pommes anna potato, cavolo nero, roasted cherry tomatoes and salsa verde - **£25.95**

Add demiglace jus - £1.00

SPINACH AND RICOTTA Malfatti (V)

Pomodoro sauce and crispy sage - **£16.50**

THE OLD INN HOMEMADE BURGER SELECTION

Ground beef on a toasted brioche bun, BBQ burger sauce, pickle, lettuce, tomato, slaw, chunky chips - **£17.95**

Crispy chicken on a toasted brioche bun, gochujang mayonnaise, pickle, lettuce, tomato, slaw, chunky chips - **£16.95**

Venison burger on a toasted brioche bun, smoked juniper mayo, pickle, lettuce, tomato, slaw, chunky chips - **£17.95**

Roasted portobello mushroom on a toasted brioche bun, sundried tomato pesto, goat's cheese, lettuce, tomato, chunky chips - **£15.25 (V)**

Add house smoked cheddar - £1.00

Add bacon - £1.00

SIDES

Seasonal Vegetables - **£4.50 (GF) (V) (VE)**

Chips - **£4.50 (VE)**

Panzanella Salad - **£5.5 (GF) (V) (VE)**

Mac 'N' Cheese - **£6.00**

CHILDRENS MENU

Soup of the day with home baked bread - **£3.50 (V)**

Mac 'N' Cheese - **£6.00**

Focaccia pizza-slice, tomato sauce, cheese - **£6.00**

Haddock fish fingers and fries- **£6.00**

Children's burger and fries - **£6.00**

DESSERTS

ORANGE ALMOND CAKE

Orange confit, creme fraiche - £7.95

WHITE CHOCOLATE AND LIMONCELLO TIRAMISU - £8.50

BURNT CHOCOLATE CHEESECAKE

Forest fruit compote - £8.50

SELECTION OF ICE CREAM (GF) (V)

Vanilla, Chocolate, Strawberry - £6.00

HIGHLAND CHEESE BOARD (GF ON REQUEST)

Strathdon Blue, Brie, House smoked Cheddar
with chilli honey and a selection of crackers - £10.95

Vegan dessert and sorbet available on request

FOOD ALLERGIES AND INTOLERANCES

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present.

Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order.

Please allow reasonable time when ordering
During peak times delays of up to 45 minutes may occur

(GF) – DISHES ARE EITHER GLUTEN FREE OR A GLUTEN FREE OPTION IS AVAILABLE

(V) – VEGETARIAN

(VE) – VEGAN

***A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL.
IF YOU DO NOT WISH FOR THIS SERVICE CHARGE TO BE APPLIED,
PLEASE KINDLY ADVISE A MEMBER OF STAFF***