

# STARTERS

**SOUP OF THE DAY** 5.00  
(V) (GF)

Served with Fresh Bread.

**GRILLED HALLOUMI** 6.00  
**CHEESE SALAD** (VG) (GF)

Served on French Dressed Salad Greens, With Pickled Vegetables & Herb Croutons.

**CULLEN SKINK** 7.00  
(GF)

Oak Smoked Haddock, Creamy Potato & Leek Soup, Flavoured with Saffron & White Wine.

**MARINADED KING** 8.00  
**PRAWNS** (GF)

Cooked in Garlic, Mixed Peppers and Diced Chorizo Sausage, Served with Fresh Bread.

**HOOTS HAGGIS** 6.00  
**MEATBALLS**

Served with Whisky Cream Sauce.

**DEEP FRIED AUBERGINE** 6.00  
**FRITTERS** (VG)

Served with Dressed Salad Greens, Red Pepper & Carrot Chilli Jam.

# MAINS

**HADDOCK & CHIPS** (DF) 14.00

Fresh Haddock Fillets Deep Fried in Our Own Black Isle Blonde Beer Batter Served with Chips, Tartare Sauce & Garden Peas.

**8 OZ SIRLOIN STEAK** (GF) 22.00

28 Day Matured Highland Reared Beef Served with Beer Battered Onion Rings, Roasted Tomato, Accompanied with Whisky Pepper Cream Sauce & Chips.

**HAGGIS, NEEP & TATTIES** 11.00

Diced Turnip, Creamy Mashed Potato & MacSween' Haggis Smothered with Creamy Whisky Sauce.

**HOOTS HOMEMADE BEEF BURGER** 12.50

100% Local Steak Mince Pattie Served on a Toasted Brioche Bun, Sliced Tomato & Lettuce. Accompanied with Dressed Salad, Tomato Relish & Chips.

Mature Cheddar... 1  
Smoked Bacon... 1  
Haggis Slice... 1

**TRADITIONAL STEAK 'N' ALE PIE** 15.00

Slow Cooked Beef in Scottish Ale, Topped with Puff Pastry, Served with Buttered Potatoes, Tenderstem Broccoli & Roasted Carrots.

**OVEN BAKED FILLET OF SCOTTISH SALMON WITH HERB CRUST** 16.00

Served with Roasted Fennel & Carrot, Sautéed Samphire with a Crispy Layered Potato Cake Accompanied with a Creamy White Wine & Chive sauce.

**SPINACH, BASIL & CHERRY TOMATO PENNE PASTA** 13.00

Served in a Rich Tomato Provençale and Garnished with Fresh Basil and Toasted Pine Nuts & Shaved Grana Padano Cheese.

**VEGETABLE CURRY** (V) (DF) (GF) 13.00

Butternut Squash, Red Pepper & Chickpeas Medium Spiced Curry Served with Basmati Rice, Micro Coriander with Poppadom.

# SIDES

**PORTION OF CHIPS** 4.00

**CHIPS & CHEESE** 4.50

**GARLIC BREAD** 4.00

**SIDE SALAD** 3.50

**FRESH BREAD** 1.50

# DESSERTS

**CRANACHAN** 5.00

Whisky Infused Whipped Cream, With Fresh Raspberries & Drizzled with Glayva Syrup. Accompanied with Scottish Shortbread.

**STICKY TOFFEE PUDDING** (GF) 6.00

Home Baked with Chopped Dates Served with Caramel Toffee Sauce & Vanilla Ice Cream.

**CHEESECAKE OF THE DAY** 6.00

Served with Fruit Coulis.

**HOMEMADE GLENMORANGIE VANILLA ICE CREAM** 5.00

Served in a Brandy Snap Basket.

**RASPBERRY SORBET** (V) (GF) (DF) 5.00

**VANILLA ICE-CREAM** 4.50



# MENU

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free  
Discretionary 10% Service Charge