

Dinner at the Inn

We're delighted to have you here for dinner this evening at Scotland's Gastro Pub of the Year. We intend our service to be friendly and informal; but, we would like to serve you tableside, rather than at the bar. Please do come up to marvel at our Whisky collection or to settle your bill when you are ready.

NIBBLES

Gordial Olives	5.00	V (14)
Bombay Mix	3.00	Ve (2,11,12)
Togarashi Spiced Nuts	3.00	Ve (11,12)
Inn-made Bread, EVOO	5.50	Ve (2)
Vanilla pickled veggies, oatcakes	4.00	Ve (2)
Anchovies	5.00	(5)

STARTERS

HARICOT BEAN	8.00	Ve (2,12,14)
Haricot bean & lemon hummus, chimichurri, sumac, toasted pumpkin seeds, grilled focaccia		
VENISON	10.00	(2,9,14)
Great glen venison & green peppercorn salami, Inn apple & cranberry chutney, Arran oatcakes		
MEZZE	9.00	V (2,7,9,14)
Chickpea, red pepper, aubergine dips, evoo, Inn-made yoghurt flatbread		
BROWN SHRIMP	12.50	(2,3,7)
Potted brown shrimp in seasoned butter, bread croutons, lemon		
LOCH LEVEN MUSSELS	10.00	(2,8)
1/2 kilo of Loch Leven mussels, steamed in cider & shallots, with Inn focaccia		
BLACK PUDDING	9.00	(2,7)
Panko breaded Stornoway black pudding croquettes, Inn brown sauce		

MAINS

BAKED CAMEMBERT	22.50	V (2,7,14)
Whole baked camembert, rosemary, cornichons, ciabatta		
STEAK TAGLIATA	26.00	(5,7,9)
Medium rare flat iron steak, rocket, heritage tomatoes, parmesan, salsa verde, fries		
SMOKED FISH & CHIPS	23.00	(5)
Our signature battered Peterhead smoked haddock, Inn rooster chips, burnt lemon, pea puree		
BBQ BRISKET	23.00	(1,2,4,7,13)
Pulled Scottish beef brisket, Inn bbq sauce, sauerkraut, Emmental cheese, toasted brioche bun & fries		
FREGOLA PASTA	20.00	(2,7)
Fregola, plum tomato sauce, pork & fennel sausage, gremolata, parmesan		
HOT SMOKED SALMON	22.00	(4,5,9)
Our own Inn oak hot smoked salmon, fennel, orange, Arran mustard & dill sauce		
LANGOUSTINES	29.00	(3,7,9)
Roast Peterhead langoustines, lemon parsley butter, dressed leaves, fries		
HISPI CABBAGE	20.00	Ve (11)
Grilled Hispi cabbage, stiracha, crispy onions, peanut & coconut sauce, Thai salad		
KOREAN POKE BOWL	19.00	Ve (12)
Cauliflower fritters, gochujang glaze, steamed rice, kimchi, avocado, grilled broccoli, sesame, spring onions		

DESSERTS

ALMOND CAKE	8.50	V (2,4,7,10)
Almond & brown butter cake, Perthshire strawberry sauce, vanilla cream		
ARRAN ICE CREAM	7.50	Ve (2,4,7)
Arran traditional ice cream, berry sauce, wafers		
BROWNIE	8.00	Ve (10,13)
Hot chocolate brownie, vegan vanilla ice cream, chocolate sauce		
DOLCE DE LECHE	8.00	V (7)
Caramel cream mousse, honeycomb		

NOT DESSERTS

GLAYVA ON ICE	4.30	Ve
Traditional whisky, orange and honey liqueur		
MAGNUM ON ICE	5.00	V (7)
Scottish Malt Whisky Creme 50ml		
HOT TODDY	8.00	V
Whisky, honey, cinnamon and cloves		
BENS PORT	9.80	Ve (14)
Quinta Del Rosa, 20yo Tawny Port		

SIDES

Inn-Made Chips	5.00	Ve
Skinny Fries	5.00	Ve
Broccoli, Potatoes, Aioli, Parm	7.00	V (4,7)
Dressed Leaves and Seeds	4.50	Ve (9)
Thai Nappa Salad	5.00	Ve
Kimchi	5.50	Ve (13)

ALLERGENS AND DIETARY KEY

Please let us know of any dietary requirements or allergens prior to ordering. GF breads available. V Vegetarian Ve Vegan (o) Option

[1] celery [2] cereals (gluten) [3] crustaceans [4] eggs [5] fish [6] lupin [7] milk [8] molluscs [9] mustard [10] nuts [11] peanuts [12] sesame [13] soya [14] sulphites