



# Food 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		
SQUID	9.50	(4,5,8)
Fried salt and chilli squid, burnt lime and inn-made aioli.		
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

CAMEMBERT	22.50	V (2,7,14)
Whole baked camembert, rosemary, cornichons, ciabatta.		
TAGLIATA	26.00	(5,7,9)
Rested Scotch Flat-Iron, rocket salad, 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 Scotch 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 oak hot-smoked salmon, fennel, orange, Arran mustard & dill sauce		
SHELLFISH	25.00	(2,3,4,8)
Steamed East Neuk surf clams, Loch Leven mussels, Fraserburgh langoustines, white wine and shallot vinegar, Inn-made focaccia and fries.		
HISPI CABBAGE	20.00	Ve (11)
Grilled Hispi cabbage, sriracha, crispy onions, peanut & coconut sauce, Thai salad		
KOREAN POKE BOWL	19.00	Ve (12)
Gochujang glazed cauliflower, 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		

## TREATS

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