



## CONSERVATORY RESTAURANT MENU

### TO BEGIN

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#### CULLEN SKINK

Mallaig Smokies Haddock Chowder, topped with sliced Spring Onion, served with a wedge of warm Sourdough Bread and Orkney Butter

#### FISHCAKE (GF)

Smoked Haddock, Spinach and Potatoes with a rich creamy Cheddar Cheese centre and coated with gluten-free Breadcrumbs. Served with crushed Minted Peas, Caramelised Lemon, and Leek Crisps.

#### CHICKEN LIVER PARFAIT

Served with a house-made Beetroot Crisp, Oat Cakes, Shallot Purée, and Golden Beetroot Piccalilli

#### SUMMER SALAD (V)

Tossed with Garlic-Roasted cubed Butternut, Couscous, creamy Feta, Beetroot, Pomegranate, roast Cherry Tomatoes and Red Onion, topped with Sourdough Croutons and a zesty Vinaigrette

### THE MAIN EVENT

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#### PAN-SEARED ROSS-SHIRE SALMON

Served on a bed of creamed Potatoes, sautéed Greens, roasted Cherry Tomatoes and topped with an Anchovy, Capers & Lemon Butter

#### SWEET, STICKY BBQ ANGUS BRISKET

Served with Heather Honey-glazed Rainbow Carrots, Baby Corn, tender steam Broccoli, Dauphinoise Potatoes & Butternut Purée,

#### 6OZ HIGHLAND VENISON BURGER

In a Pretzel Bun, topped with Venison Chorizo, Isle of Arran Chili Cheddar, House Pickles, sliced Beef Tomato, Rocket, and a House Burger Sauce, served with chunky hand-cut treble-cooked Chips

#### BELHAVEN BEST BEER BATTERED NORTH ATLANTIC HADDOCK

Served with house-made Tartare Sauce, Sweet Salsa, Garden Crushed Peas, and Caramelised Lemon, served with chunky hand-cut treble-cooked Chips

#### VEGAN WELLINGTON SLICE (VG)

Puff Pastry filled with Butternut Squash, Chickpea, Sweet Potato, Carrot, and Walnut, with a smoky Red Pepper & Redcurrant Chutney. Served with sautéed Greens, Roast Potatoes a Butternut Purée, and a Shallot Purée

### ON THE SIDE

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SAUTEED SEASONAL VEGETABLES

HAND-CUT CHUNKY CHIPS

DRESSED HOUSE SALAD

SOURDOUGH BREAD & ORKNEY BUTTER

BELHAVEN BEST BEER BATTERED ONION RINGS