

SUMMER MENU

the
loch ness inn

TO BEGIN

Homemade soup of the day £5.50
served with granary bread (v+, gf available)

Yorkshire pudding £6.25
filled with haggis & cranberry stuffing & peppercorn sauce

Panko coated brie wedge £6.75
hot melted brie in a crisp crumb, served with apple, date & tamarind chutney (v)

Highland hot smoked salmon niçoise £8.75
green beans, olives, tomatoes, new potatoes, capers, soft boiled egg & mustard vinaigrette

Wholemeal couscous, lentil and pesto salad £6.50/£13.50
sun blush tomatoes, spring onion & pea shoots (v, v+)

+ Moroccan spiced halloumi £4.00

+ Cajun spiced chicken £4.50

Half pint of prawn and crayfish tails £8.25
peeled with a spiced Marie Rose sauce, granary bread, sea salted Scottish butter & fresh lemon

TO FOLLOW

Beer battered East Coast haddock £11.00/£14.00
served with chips, peas or mushy peas, tartare sauce

Black Isle rib eye steak £26.00
served with chips, peppercorn sauce, grilled tomato & mushrooms (gf)

Courgette, aubergine and red pepper tagine £14.25
served with steamed couscous, warm flatbread, apple, date & tamarind chutney (v, v+)

Crab, chorizo & tiger prawn linguini £16.50
white wine, tomato, chilli & parsley sauce

Slow cooked Highland beef stroganoff £17.25
button mushrooms, gherkin, smoked paprika, garlic & cream sauce, steamed basmati rice & garlic bread

Lemon, garlic and herb marinated half roast chicken £16.25
served with aioli, chips & dressed salad

BAR CLASSICS

Breaded wholetail scampi £13.25
served with tartare sauce, dressed salad & fries

Mac 'Inn' cheese £11.50
highland cheddar cheese cream sauce, macaroni pasta with herb breadcrumbs served with dressed salad & garlic bread

BURGERS

All served with iceberg lettuce, tomato, onion & gherkins

8oz Highland beef burger £13.50
on a brioche bun with Emmental cheese, served with salad, chips & mustard mayonnaise (gf available)

BBQ Cajun chicken breast £13.50
on a brioche bun with bacon, Emmental cheese, served with salad, chips & aioli (gf available)

Spinach & falafel burger £13.50
vegan cheese, cucumber relish served with salad, chips & toasted ciabatta (v, v+, gf available)

Extra burger toppings £1.50
bacon, fried egg, haggis, black pudding, grilled mushrooms, Highland blue cheese

ON THE SIDE

Bread & butter (v) £3.00

Garlic bread (v+) £3.00

Side salad (v+, gf) £3.00

Onion rings (v) £3.00

TO FINISH

Chocolate chip brownie £6.75
Arran Dairies vanilla ice cream & chocolate sauce

Sticky toffee pudding £6.25
toffee sauce. Choose from Arran Dairies vanilla ice cream or Jude's vegan vanilla ice cream (v, v+)

Cranachan sundae £8.25
Arran Dairies raspberry ripple ice cream, raspberry compote, toasted oats, whiskey, honey, whipped cream & crushed meringue.

Scottish cheeseboard £8.75
selection of 3 Scottish cheeses, chutney & biscuits (oatcakes available) (v)

gf - Gluten free, please ask for our gluten free bread

v - Vegetarian

v+ - Vegan

Some dishes may contain traces of nuts

DRINKS LIST

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DRAUGHT

We have a selection of hand pulled craft ales, local beers and cider - please enquire

POA

BOTTLED BEERS & CIDERS

Peroni	£4.10
Corona	£3.95
Budweiser	£3.75
Estrella	£3.95
Estrella 0%	£3.80
Darkness, Loch Ness, stout (500ml)	£5.30
Cliff Edge, Orkney, IPA (500ml)	£4.75
Magners cider (500ml)	£5.25
Skal strawberry & lime cider (500ml)	£4.95

SOFT DRINKS

Belvoir raspberry lemonade	£3.65
Bundaberg ginger beer	£4.10
J20 orange & passion fruit or apple & raspberry	£2.45
Appletiser	£2.45
Irn Bru, diet Irn Bru, Fanta, Coke, diet Coke, Coke zero	£2.15

RUMS

Caithness raiders rum (Scottish) great with ginger ale	£4.95
Diplomatico	£4.60
Kraken	£3.85
Mount Gay	£3.80
Morgans Spiced	£3.50

SCOTTISH GINS & GARNISH

Blackwoods, Shetland - mint & lime	£3.65
Boë Superior, Stirling - orange slice	£4.20
The Botanist, Islay - lemon & thyme	£4.65
Caorunn, Speyside - red apple	£4.35
Caithness, Aviemore - Lime	£4.95
Crossbill, Aviemore - orange slice	£4.90
Edinburgh Gin - orange peel	£3.95
Edinburgh raspberry, plum & vanilla or rhubarb & ginger - no garnish	£3.60
Edinburgh elderflower - no garnish	£3.80
Goodwill, Dingwall - orange slice	£3.95
Harris, Isle of Harris - pink grapefruit	£5.20
Kinrara, Cairngorms - orange peel	£4.65
Kinrara Pink, Cairngorms - mint & hibiscus	£4.90
Kirsty's, Arbikie - lemon	£4.50
Hendricks, Girvan - cucumber	£4.45
Loch Ness, Inverness - kiwi	£6.10
Loch Ness Legends, Inverness - orange peel	£5.65
Pickering's, Edinburgh - pink grapefruit	£4.35
Porters, Aberdeen - orange peel	£5.25
Rock Rose, Caithness - orange peel	£4.35
Shetland Reel, Shetland - pink grapefruit	£5.00
Tanqueray No. 10, England - lime	£5.10

Served with Fever-tree tonic options

original, light, elderflower, bitter lemon or ginger ale

or..

Cushiedoos £2.90

a naturally low in sugar, premium Scottish tonic water with no quinine. It uses yellow-flowering gentian and wormwood for bitterness and British sugar beet for sweetness

All our spirit measures are a generous 35ml