# **INGLIS RESTAURANT**

The emphasis of this menu is creating the highest quality dishes using the best local produce.

Our food contains allergens, if you are concerned about food allergens, please ask one of our associates prior to ordering.

**Soup of the Day** Cromarty Bakery Bread

Scottish Salmon Tataki
Pickled Ginger ~ Soy Vinaigrette

**Smoked Aubergine Tartare**Connage Crowdie Cigar ~ Garlic Oil

Ham Hock & Parsley Presse

Apple Salad ~ Mustard Mayonnaise ~ Pork Crackling



#### **British Chicken Assiette**

Leg Confit ~ Slice of Chicken Breast Roasted ~Pea Puree ~ Asparagus ~ Hazelnut Breaded Gnocchi

#### **Baked Cod**

Artichoke Puree ~ Potato Fondant ~ Charred Onions ~ Sautéed Girolles ~ White Wine

## Fricassee of Local Girolles

Samphire ~ Peas ~ Asparagus ~ Poached Egg ~ Creamy Potato

80z Char Grilled Sirlion Steak £6 supplement Grilled Tomato ~ Flat Mushroom ~ Watercress ~ Chips

Sauces: Peppercorn, Arran Mustard or Béarnaise £2.50 supplement

### Rhubarb & Cream

Compote ~ Panna Cotta ~ Crumble

## Golden Syrup Tartlet

Mandarin Sorbet

## **Sticky Toffee Pudding**

Vanilla Ice Cream ~ Caramel Sauce

Cheese Selection £4 supplement

Morangie Brie ~ Strathdon Blue ~ Connage Gouda

Grapes ~ Chutney ~ Oatcakes

Two Courses £25 Three Courses £30 Cockburns Ruby Port - 50ml - £,3.20

Sandeman L.B.V. Port - 50ml - £,3.75

Martell VS Cognac - 25ml £,3.20

Martell V.S.O.P Cognac (10 -12 yrs) 25ml - £4.50

Golden amber in colour. On the palate a touch of vanilla and a smooth complexity of dry fruit with a hint of sweetness. Beautifully balanced.

Martell X.O Cognac (40-45yrs) 25ml - £,12.05

Aromas of gingerbread, dry fruits, orange marmalade and lemon zest. A supremely complex Cognac, full of flavour with hints of almond & vanilla and an exquisitely long aftertaste.

Highland Coffee, Tomatin Legacy

Irish Coffee, Tullamore D.E.W

Irish Cream Coffee, Baileys Irish Cream

French Coffee, Grand Marnier

Café Royale, Martell V.S.

Italian Classico, Ameretto

£,6.10

Caffé Corretto, Sambuca

Calypso Coffee, Tia Maria

Seville Coffee, Cointreau

Skye Coffee, Drambuie

American Coffee, Makers Mark

Friar's Coffee, Frangelico