

Tulloch Castle Hotel Green Lady Bar Menu

Freshly made soup of the day , croutons, herb oil (GF)	£5.75
Cullen Skink , smoked haddock, potatoes, leeks and onions, a traditionally thick soup like meal (GF)	£8.50
Haggis bon bon , wholegrain mustard mash, green peppercorn sauce Vegetarian haggis also available	£7.50
Smoked salmon roulade , filled with fresh salmon and cream cheese and dill (GF)	£8.25
Cauliflower fritters in tempura style batter; spicy Dundee orange marmalade chutney, salad	£7.25
Caesar salad , Romaine lettuce, Caesar dressing, herb croutons (GF) add Chicken or flaked poached salmon for £1.50	£6.95
Roast beetroot , goats cheese served in a filo pastry basket, salad (GF)*	£7.25

Salmon fillet , creamed leeks and a dill sauce (GF)	£18.25
Balmoral chicken , haggis-filled local breast of chicken, creamy mash, vegetables, whisky sauce	£17.95
Lamb shank , herb mash and roast vegetables (GF)	£18.95
Battered haddock , chips, garden peas, tartar sauce	£16.50
Steak and Ale Pie , chips or new potatoes, vegetables	£16.25
Tulloch Castle burger ; 6oz beef burger, grilled bacon, mature cheddar, toasted bun, relish, tomato, lettuce, chips, coleslaw	£15.25
Sirloin steak , grilled tomato, grilled mushroom, onion ring, chips, with a choice of one of the following : peppercorn sauce, whisky sauce, blue cheese sauce or red wine sauce (GF)	£25.00
Sweet Potato and Chickpea loaf , sweet potato, chickpeas, red lentils, caramelised onions and mixed seeds, vine tomatoes with dressed salad, sweet chilli sauce	£14.95
Penne pasta , with chili tomatoes, spinach, black olives and pine nuts (GF)*	£11.95

Sticky toffee pudding , toffee sauce, salted caramel ice cream (GF)	£7.00
Lemon Tart and champagne sorbet (GF)	£7.00
Apple crumble with custard	£7.00
Cheesecake of the day Please ask your server for today's choice	£7.00
Banana Split Sundae , sliced banana, vanilla ice cream, raspberry sauce, whipped cream (GF)	£7.00
Local cheeses made by Highland Fine Cheese, Tain (GF) Choose from 1, 2, 3, or 4 cheeses priced, cheeses listed overleaf All served with Highland oatcakes*, apple chutney and grapes	£7, 8.5, 10, 11.50

* - Gluten free option available

Morangie Brie - EDIBLE WHITE RIND, RICH CREAMY PASTE WITH MILD MUSHROOM AND GRASS UNDERTONES AND A SILKY TEXTURE THAT MELTS IN YOUR MOUTH WHEN RIPE. NAMED AFTER THE GLEN OF TRANQUILITY.

STRATHDON BLUE - MORE COMPLEX THAN MOST BLUES WITH BOLD CRACKS AND STREAKS, THIS CREAMY, JUICY CHEESE YIELDS TO THE TOUCH AND FILLS THE MOUTH WITH A DELIGHTFULLY FUDGY TEXTURE, FINISHING ON BALANCED NOTES OF SALT AND STEEL.

FAT COW - BUTTERY, NUTTY, SWEET AND MILKY WITH A HINT OF ORCHARD FRUITS AND DAIRY COW IN THE AROMA AND TASTE AND A SMOOTH WAXY TEXTURE, THIS SEMI-HARD CHEESE HAS A WASHED RIND, THE COLOUR OF CRUSTY BAGUETTE.

BLACK CROWDIE - DENSE, DRY CURD CHEESE ROLLED IN CRACKED BLACK PEPPER AND SPRINGY OATMEAL. GRITTY AND AROMATIC ON THE PALATE WITH A SPICY KICK, THIS LITTLE CHEESE (*GRUTH DHU* IN GAELIC) PACKS A PEPPERY PUNCH

TAIN CHEDDAR - NUTTY AND SWEET ON THE PALATE WITH A JUICY BITE AND MILKY TEXTURE, THIS NATURALLY PALE CHEDDAR IS CLOTH BOUND AND TRADITIONALLY MATURED FOR AT LEAST A YEAR, GIVING IT A LINGERING FINISH PUNCTUATED BY A HINT OF FRESH SEA AIR.

About Highland Fine Cheese

Traditionally the Highlands was cattle country. Every small farm or croft had a house cow with which to supplement the tedious diet of mutton, neeps, tatties and road kill. Any spare milk was left by the range to stay warm after the cream had been ladled from the top to churn into butter. The natural cultures in the liquid would slowly eat the lactose and multiply throughout, souring it by releasing lactic acid. Eventually the milk would set and form a curd, a bit like yogurt. Then the curd would be scrambled like eggs and hung up in a pillow case or a muslin to drain the whey. Add some salt and you have the simplest preserved milk in the world – Crowdie.

Reggie and Susannah Stone ran their micro dairy with 14 Dairy Shorthorn cows and a vicious, depressive bull called Geordie who occasionally lifted the gate and set off into Tain for a little fun.

The cheese making all began by accident when Reggie complained that no one made Crowdie anymore, Susannah suggested she could and set about souring a 10 gallon churn of milk. However 10 gallons of milk became a stone of crowdie – a little more than Reggie had planned on! And the rest they say is history.....

Allergens – please speak directly to a member of the team if you are concerned or wish more information regarding the allergens in each dish.

Staying on a Dinner, bed and breakfast package? You can enjoy a three course meal from any of the above up to the value of £30.00 any additional charges will be added to your room account.

There is a 10% service charge added to all food and beverages bills.
This is completely discretionary. Please let us know if you wish to remove this from your bill