

# THE HAVELOCK DINNER MENU

## STARTERS

### **SOUP OF THE DAY (V,VE\*,GF\*) - £6**

Homemade bread and butter

### **SMOKED HADDOCK & LEEK TART - £8.95**

with potato and chive salad, curried mayo and rocket

### **SMOKED SCOTTISH SALMON (GF) - £8.95**

with capers, lemon emulsion, rocket and a cucumber & El-Gin sorbet

### **HAGGIS BITES (GF) - £8.50**

Lightly battered haggis bites, fried until crisp served with homemade caramelised onion & Cromarty beer ketchup

### **HERITAGE RAINBOW TOMATOES (V,VE,GF) - £7.95**

Sliced rainbow tomatoes served with rocket pesto, lemon & thyme hummus and crisp seed crackers

### **CAESAR SALAD (GF\*)**

Crisp baby gem lettuce, anchovies, croutons, parmesan shavings and Caesar dressing

with CHAR GRILLED CHICKEN - £8.00

with HOT SMOKED SALMON - £8.90

## SIDES

### **GARLIC CIABATTA (V) - £4.00**

Add Cheese - £1.00

### **SEASONED SKIN ON FRIES (V,VE,GF) - £4.00**

Add Cheese - £1.00

### **HAVELOCK SEAFOOD MAC - £7.90**

Locally sourced lobster, king prawns & smoked salmon mixed through mac 'n' cheese

### **HAVELOCK BREAD PLATE - £5**

Homemade focaccia and sourdough served with balsamic vinegar and cold pressed rapeseed oil (V, VE\*)

### **MIXED OLIVES (V,VE,GF) - £4.75**

Pitted kalamata and green olives marinated with sundried tomatoes, garlic, rosemary (GF,V,VE)

### **BATTERED ONION RINGS (V,VE,GF) - £3.50**

### **HOUSE SIDE SALAD (V,VE,GF) - £4.00**

### **COLESLAW (V,GF) - £3.00**

## MAIN COURSES

### CHAR GRILLED STEAKS

#### **10 OZ SIRLOIN STEAK (GF) - £34.00**

#### **8 OZ RIBEYE STEAK (GF) - £32.00**

Cooked to your liking and accompanied by grilled tomato, mushroom, caramelised onions and house fries.

#### **STEAK SAUCES - £3.50**

**Peppercorn & Royal Brackla whisky sauce  
or Whipped garlic & herb butter (GF)**

#### **CAIRNGORM VENISON HAUNCH (GF) - £28.00**

Cooked pink and served with charred shallots, sauteed baby potatoes, tender stem broccoli, carrot puree and bramble jus

#### **SIZZLING BEEF (GF) - £23.50**

Cast iron skillet filled with sautéed vegetables topped with a seared 8oz bavette steak doused in a hot honey and soy sauce. Accompanied by fragrant basmati rice and tender stem broccoli.

#### **6 OZ STEAK BURGER - £16.90**

Topped with mature cheddar and in a toasted brioche bun with lettuce, tomato, pickles and garlic mayo. Served with house fries and slaw

**add bacon - £1.50**

#### **CHICKEN BREAST AND HAGGIS - £21.90**

Panko crumbed chicken breast set on haggis and crushed baby potatoes served with a plum tomato & oregano sauce, tender-stem broccoli, curly kale and parsnips

#### **SEAFOOD LINGUINE - £22.95**

Linguine pasta, calamari, hot smoked salmon, king prawns and mussels bound in a chilli and garlic dressing, finished with fresh herbs and parmesan

#### **SEARED SEA TROUT FILLET (GF) - £23.50**

with a molten middle brie & chive potato cake, red pepper puree, keta caviar and pomegranate & radish salad

#### **HADDOCK & CHIPS (GF) - £19.25**

Local haddock in BATTER or PANKO CRUMBS. Served with garden peas, tartare sauce, wedge of lemon and house fries.

**MAIN COURSES CONTINUED OVER**

# THE HAVELOCK DINNER MENU

## MAIN COURSES CONTINUED

### **HALLOUMI AND RED PEPPER BURGER (V) - £17.90**

Zhoug spiced halloumi and roasted red pepper served in a toasted brioche bun with lettuce, tomato, pickles and garlic mayo alongside house fries and slaw

### **MALAYSIAN SWEET POTATO CURRY**

**(V,VE,GF) - £16.50**

Roasted sweet potato, cauliflower, sauteed vegetables, cooked with a Malaysian coconut curry sauce with fragrant basmati rice

**with King Prawns - £22**

**with Char Grilled Chicken - £21**

### **WILD MUSHROOM LINGUINE (V,VE\*) - £17.90**

Sauteed wild mushrooms, kale and red peppers bound with a rocket pesto, finished with fresh herbs and parmesan shavings

### **CAESAR SALAD (GF\*)**

Crisp baby gem lettuce, anchovies, croutons, parmesan shavings and Caesar dressing

**with CHAR GRILLED CHICKEN - £16.50**

**with HOT SMOKED SALMON - £17.90**

### **ANCIENT GRAIN SALAD (V,VE,GF) - £14.50**

Quinoa, tender stem broccoli, roasted red peppers, crispy kale, heritage tomatoes, rocket, radish and pomegranate salad, lemon & thyme hummus and crisp seed crackers

## DESSERTS

### **STICKY TOFFEE PUDDING (V,VE\*,GF) - £9.25**

smothered in a rich toffee sauce and served with Loch Ness vanilla pod ice cream

### **WESTER HARDMUIR MESS (V,GF) - £8.75**

Local Wester Hardmuir Farm strawberries, broken meringue and whipped cream

### **CHEF'S CHEESECAKE - £8.50**

Please ask your server about today's choice

### **CHOCOLATE MOUSSE (V)- £8.75**

Rich dark chocolate mousse topped with Chantilly cream, chocolate blossoms and amaretti biscuits

### **LOCH NESS ICE CREAMS (V,VE\*,GF) - £8.25**

with whipped vanilla anglaise and chocolate tuille

Choose any three scoops -

Vanilla, Chocolate Brownie, Raspberry Ripple, Salted Caramel. Mint Chocolate Chip, Dairy Free Strawberry

## TEA AND COFFEE

### **FRESH GROUND LAVAZZA COFFEES**

**COFFEE LIQUEUR - £6.70**

**AMERICANO - £2.70**

**CAPPUCCINO - £2.90**

**LATTE - £2.90**

**ESPRESSO - £2.30 DOUBLE ESPRESSO - £4.50**

**POT OF TEA - £1.90**

**FRUIT TEAS - £2.00**

*Red berry*

**HERB TEAS - £2.00**

*Earl Grey, Chamomile, Peppermint, Green*

**HOT CHOCOLATE - £3.00**