

WHISKY

WINE

SPIRITS

Babette

RESTAURANT

COCKTAIL BAR

OPEN

11AM - 11PM
MON - THURS

FRI - SAT
11AM - 1AM

One cannot think well, love well, sleep well,
if one has not dined well.
- Virginia Woolf

SERVING THIS MENU
EVERYDAY

. NIBBLES .

Small sharing plates
& bar snacks.

MARINATED GORDAL
OLIVES
5.00

WARM SOURDOUGH
whipped butter, smoked salt
5.00

ROASTED SPICED NUTS
hazelnuts, almonds & cashews
5.00

PORK CHIPOLATAS
sticky honey & mustard glaze
6.00

BLOODY MARY OYSTER
SHOT
5.00

CHICKEN BREAST.....25.00
roasted with lemon & thyme butter, potato terrine,
tenderstem broccoli, confit carrot

MONKFISH KARI IKAN28.00
coconut, green chilli & lime curry, pak choi,
sticky jasmine rice & fresh mango

SHEPHERD'S PIE24.00
slow-braised lamb & beef, cheddar mash,
rosemary & red wine jus

FISH & CHIPS23.00
crispy battered haddock, crushed peas, chips,
lemon & homemade curry sauce

HAUNCH OF HIGHLAND VENISON29.00
fondant potato, kale, baby beetroot, squash puree,
bramble jus and chocolate oil

COD LOIN29.00
mushroom duxelle, tomato fondue, cheese crust, puy
lentils, grain mustard veloute

. MAINS .

DRY AGED SIRLOIN STEAK32.00
garlic & thyme tomato, field mushroom,
chips, watercress & radish salad

FILLET STEAK41.00
garlic & thyme roasted tomato, field mushroom,
handcut chips, watercress & radish salad

GNOCCHI19.00
butternut squash, fresh sage, spinach,
roasted chestnuts & brown butter dressing

BABETTE BURGER22.00
select cuts of rib cap, rump & chuck steak,
crispy bacon, garlic mayo toasted bun, house pickles,
swiss cheese & french fries

SCOTTISH LOBSTER THERMIDOR45.00
mustard, brandy, Gruyere cheese & cream sauce,
fine herbs, french fries

. DESSERTS .

VANILLA PANACOTTA
mulled wine berries, cherry sorbet
12.00

ICED NOUGATINE PARFAIT
passionfruit sorbet & citrus fruit salad
9.00

DARK CHOCOLATE TART
orange scented creme anglais &
pistachio ice cream
9.00

PLUM TART TARTIN
caramel, star anise, cinnamon &
vanilla ice cream
9.00

SELECTION
OF SCOTTISH CHEESES
chutney, grapes, nuts,
honeycomb & oat cakes
13.00

. STARTERS .

FRENCH ONION SOUP.....10.00
croutes, Gruyere cheese, fresh thyme

PORK & SAGE SAUSAGE ROLL11.00
malt & black treacle glaze, apple chutney,
madeira jus

CHICKEN CEASAR CROQUETTES.....12.00
gem lettuce, confit egg yolk & parmesan

TWICE BAKED CHEESE SOUFFLE10.00
endive, watercress & pickled pear salad,
toasted walnuts

SCOTTISH KING SCALLOPS19.00
cauliflower puree, onion bhaji crumble,
curry oil

ROASTED CARROTS.....10.00
butternut squash hummus, lime & coconut
yoghurt, pomegranate seeds, crispy kale,
molasses

FRESH MUSSELS.....12.00
white wine, leeks, parsley & cream,
lemon, sourdough

SIX FRESH OYSTERS18.00
asian dressing, fresh lime,
micro coriander

SIX FRESH OYSTERS18.00
shallot & red wine vinegar, lemon

. SAUCES .

5.00

GREEN
PEPPERCORN

BERNAISE

GARLIC & HERB
BUTTER

MADEIRA
JUS

. SIDES .

TENDERSTEM
BROCCOLI
lemon butter
7.00

HOMEMADE
CAULIFLOWER CHEESE
three cheese sauce
7.00

TRIPLE COOKED CHIPS
garlic mayo
7.00

BABETTE
No 96

Academy Street

INVERNESS

HOW CAN WE HELP?

We pride ourselves on sourcing and showcasing some
of the local area's highest quality produce.
If you have any queries about anything on your plate,
please just ask!

DIETRY REQUIREMENTS - If you have any, let your
waitstaff know so that we can make the chef aware as
we may be able to offer alternative options to suit your
needs.

THANK YOU FOR DINING WITH US.

The opinions of our guests is of the
utmost importance to us.

Without your feedback we cannot
continue to improve our service.

