



Menu

Traditional Fish & Chips (GFA) £21
North Sea Haddock Fillet in a Crisp Black Isle Beer Batter, Skin-On Fries, Fresh Garden Peas and Homemade Tartare Sauce

Homemade Beef Chilli (GFA) £15 / £19
Served with Sour Cream, Grated Scottish Mature Cheddar, Jalapeños and Homemade Tortilla Chips

Old Petty Club Sandwich (GFA) 🍷 £19
Smoked Streaky Bacon, Chicken Breast, Free-Range Egg Mayonnaise, Iceberg Lettuce and Tomato on Lightly Toasted Sourdough Bread, with Kettle Crisps
Substitute Kettle Crisps for Skin On Fries £3

Cabot Highlands Double Smash Burger (GFA) 🍷 £20
Double Smash Burger stacked in a Toasted Bun with Melted Emmental Cheese, Salad, Tangy Pickled Onions and Burger Sauce, Served with Skin On Fries and Creamy Coleslaw

14-day Matured Ribeye Steak (GF)
10oz Steak served with Chef's Café du Paris Butter, Rocket and Parmesan Salad and Skin-On Fries

£34

Cabot Highlands Superfood Buddha Bowl (V/VE/GF) 🍷 £18
A Vibrant Nourishing Bowl of Wholesome Grains and Seeds, Fresh Vegetables and Avocado drizzled with Maple Mustard Dressing

Tagliatelle With Toasted Pumpkin And Kale Pesto (V) £16
Tagliatelle tossed in Aromatic Toasted Pumpkin Seed and Kale Pesto topped with Crispy Kale and Parmesan Shavings

Croque Highlander 🍷 £16
A bold twist on the classic Croque Monsieur - Sour Dough layered with Black Isle Stout Welsh Rarebit, Melted Gruyere Cheese and Haggis served with Mixed Leaves and Kettle Crisps
Substitute Kettle Crisps for Skin on Fries £3

Thai Green Curry With Salmon And Noodles (GF) 🍷 £24
Grilled Scottish Salmon Fillet in a Fragrant Thai Curry Sauce, infused with Aromatic Spices, tossed Rice Noodles and Steamed Vegetables finished with fresh Coriander and a squeeze of Lime

Caesar Salad (GFA) £16
Romaine Lettuce tossed in a Caesar Dressing topped with homemade Crispy Croutons, Smoked Bacon, Parmesan Shavings and a Soft Boiled Egg
Add Chicken Breast £8

 Chef's Recommendation

All dishes may contain allergens. Please inform your server of any allergies.
(GF) *Gluten-free* | (GFA) *Gluten-free Available* | (VE) *Vegetarian* | (V) *Vegan*



Soup Of The Day (GFA) £8.50
Freshly prepared and served with a wedge of Fresh Rustic Bread

Homemade Falafel & Hummus Wrap (V/VE) £16
Crispy Golden Homemade Falafels paired with Rich Hummus, Soya Yoghurt, Tahini Dressing and Citrus and Pomegranate Slaw wrapped in a soft Flour Tortilla and served with Sweet Potato Wedges

Nachos £12
Homemade Tortillas with Beef Chilli, Salsa, Sour Cream, Jalapeños and Spring Onions

Baguettes

Crisp Freshly Baked Baguette served with Kettle Crisps
Substitute Kettle Crisps for Skin On Fries £3

Classic Free Range Egg Mayonnaise £14

Bacon, Brie and Cranberry Sauce £16

Tender Grilled Sirloin Steak with Mustard Mayo and Caramelised Onions £19

Sides

Skin On Fries (GF) £5 **Sweet Potato Wedges (GF)** £5

Truffle Fries (GF) £7 **Tenderstem Broccoli (V)** £6
Fries Coated in Truffle Oil topped with Parmesan Shavings
Tossed in Miso Butter

Highlander Fries £12 **Green Salad (V)** £6
Fries topped with Haggis, Mozzarella, Jalapeños and Confit Garlic Aioli
With Maple Mustard Dressing

Sticky Chilli Chicken £10 **Traditional Creamy Coleslaw (V)** £4
Spring Onions, Toasted Sesame Seeds

Black Isle Beer Battered Onion Rings (V/VE) £6 **Home Roasted Nuts (V/VE)** £4
Served with Confit Garlic Aioli

Kettle Crisps (V/VE/GF) £4

Dessert

Ask your server about the dessert of the day

We take pride in sourcing the finest ingredients from local suppliers. Our beef is reared in the Highlands, our haddock comes from Mair Fish in Buckie our eggs come from Kilravock Farm, and our cheese is crafted at Connage Dairy, just 2 miles down the road from Cabot Highlands.