

SUNDAY LUNCH AT THE CAMERON GRILL

TWO COURSES | £55
THREE COURSES | £65

TO START

TOMATO & BASIL SOUP

WESTERROSS SALMON SMOKED OVER WHISKY BARRELS *Dill Cream, Rye Bread*

ISLE OF MULL CHEDDAR CHEESE SOUFFLE

TARTARE OF BEEF FILLET *Egg Yolk, Sourdough Crackers*

COCKTAIL OF LOCH FYNE CRAB & SHRIMP *Avocado, Tomato, Baby Gem Lettuce*

TO CONTINUE

ROAST OF THE DAY

CHOICE OF CHICKEN OR BEEF

Served with Seasonal Veg, Yorkshire Pudding, Red Wine Jus

RIGATONI ALLA VODKA

PAN SEARED SALMON *Served with Charred Tenderstem Broccoli, Crushed Potatoes*

THE GRILL BURGER *Topped with Smoked Duck Breast, Brie, Black Garlic Mayo Served with Fries*

PITHIVIER *Wild Mushrooms, Ricotta & Artichoke*

ON THE SIDE

WILD MUSHROOM FRICASSEE 6

DUCK FAT RATTE POTATOES 6

CREAMED GARLIC HISPI CABBAGE 6

SEASONED FRIES 6

MAPLE GLAZED CHANTENAY CARROTS 6

FOR AFTER

DARK CHOCOLATE MINT TART

CAMERON CHOCOLATE, CARAMEL AND WHISKY SUNDAE

BAKED VANILLA CREAM, SPICED CLEMENTINES *Warm Madelines*

SELECTION OF ARTISAN SCOTTISH CHEESES *Oatcakes, Quince*

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Please note a discretionary service charge of 12.5% has been added to your bill