

# BRUNCH AT THE CAMERON GRILL

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## TO START

WESTERROSS SALMON SMOKED OVER WHISKY BARRELS *Dill Cream, Rye Bread* 16

ISLE OF MULL CHEDDAR CHEESE SOUFFLE 12

TARTARE OF BEEF FILLET *Egg Yolk, Sourdough Crackers* 18

COCKTAIL OF LOCH FYNE CRAB & SHRIMP *Avocado, Tomato, Baby Gem Lettuce* 14

## TO CONTINUE

8OZ SCOTCH BEEF SIRLOIN *With Two Fried Eggs, Chargrilled Tenderstem Broccoli, Peppercorn Sauce* 32

RIGATONI ALLA VODKA 21

PAN SEARED SALMON FLORENTINE *Served with Poached Eggs, Baby Spinach, Hollandaise Sauce* 26

LOOMSWOOD FARM DUCK *Served with Belgian Waffles, Pancetta, Maple Syrup* 27

EGGS BENEDICT *Honey Roast Ham* 16

BUBBLE & SQUEAK *With a Fried Egg* 20

## ON THE SIDE

CRUSHED AVOCADO 6

BAKED BEANS 3

BACON 6

SEASONED FRIES 6

## FOR AFTER

DARK CHOCOLATE MINT TART 10

CAMERON CHOCOLATE, CARAMEL AND WHISKY SUNDAE 10

BAKED VANILLA CREAM, SPICED CLEMENTINES *Warm Madelines* 10

SELECTION OF ARTISAN SCOTTISH CHEESES *Oatcakes, Quince* 18

*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*