

BRUNCH AT THE CAMERON GRILL

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*