

*Breakfast Menu*

*Served from 9am – 11.30am*

*The Camping Connoisseur Breakfast*

*Includes egg, bacon, link sausage, lorne sausage, black pudding, potato scone and beans. Served with tea/coffee and toast £8.70*

*Vegetarian Connoisseur Breakfast*

*Egg, mushroom, tomato, beans, potato scone. Served with tea/coffee and toast £7.50*

*The Wee Camper*

*A choice of 4 items with tea/coffee and toast £5.50*

*Eggs can be fried, scrambled or poached, please ask*

*Breakfast Rolls*

*Bacon, fried egg, sausage (link or lorne), black pudding, potato scone 1 filling £3.00, each extra filling 75p*

*Toast and butter £1.50*

*Toasted bagel, plain or raisin and cinnamon £1.50*

*Marmalade, strawberry jam, raspberry jam 35p*

*Honey 40p*

*Lunch Menu*

*Served from 12pm-3.00pm*

*Soup of the Day £4.75 (V)*

*Served with warm crusty bread and butter.*

*Cullen Skink - £5.25*

*Smoked Haddock poached in milk then added to a cream, potato and chive broth. Served with warm crusty bread and butter.*

*Hot Panini's, Wraps and Sandwiches*

*Bacon, brie and cranberry - £6.50*

*Classic B,L,T - £6.50*

*Tuna and chive mayonnaise - £5.95*

*Haggis and Smoked Cheddar - £6.50*

*Sands Farm steak, caramelised Onion and Rocket - £7.00*

*Local prawn and marie rose sauce - £7.00*

*Hot smoked salmon, goats cheese and pesto - £7.00*

*Ham, cheese and Highland chutney - £5.95*

*Goats cheese, sunblush tomato and pesto - £6.50 (V)*

*Baked Potatoes*

*Plain with butter - £5 (V)*

*Cheese (and/or) with beans - £5.50 (V)*

*Tuna, and Chive mayonnaise - £6.00*

*Haggis and smoked cheese - £6.00*

*Hot smoked salmon or goat's cheese and pesto - £6.50*

*Locally caught prawns with Marie Rose sauce £6.75*

*All dishes are served with dressed garnish and toffee popcorn coleslaw. (V)*

*Lunch Menu Main Courses*

*Sands Farm Steak and An Teallach Ale Pie £12.95*

*Highland Beef from Sands Farm slow cooked in An Teallach Ale and topped with golden puff pastry.*

*Scottish Landed Haddock £11.95*

*Fresh Haddock, deep fried in our 'secret recipe' batter. Served with homemade tartare sauce.*

*Whole-tail Scampi £11.95*

*10 pieces of breaded whole-tail scampi. Served with homemade tartare sauce.*

*All of the above served with skin on fries or boiled potatoes.*

*And peas, salad garnish or minted pea puree.*

*Balsamic Roast Vegetable Lasagne £10.95 (V)*

*A selection of seasonal vegetables roasted in a balsamic reduction then bound in a tomato and basil sauce.*

*Finished with a cheese and garlic béchamel sauce.*

*Ploughman's Lunch £8.95 (V)*

*A selection of cheeses with pickled onion, dressed salad garnish, handmade oatcakes and Highland Chutney.*

*Children's Menu for Lunch and Evening*

*Chicken Goujons £4.95 Mini Cheese Burger £5.00 Haddock Goujons £5.50 Scampi £5.50 Sausages £4.50*

*All served with chips and beans, peas or salad garnish.*

*Mini Pizzas: choose any 3 toppings £6.00*

*Extra Cheese, Tomato, Ham, Haggis, Mushrooms, Bacon, Spicy Cajun Chicken.*

*Side Orders £2.50*

*Mixed salad, Chips, Onion rings, Garlic pizza bread*

*Burgers Menu for Lunch and Evening £11.95*

*Sands Farm steak burger served with smoked cheddar and caramelized onion.*

*Longa Island lamb burger with mint riata.*

*Cajun Chicken with cheddar and mint riata.*

*Bean burger (hint of curry) with mint riata.*

*Extra toppings Bacon £1.00 Haggis £1.00 Black pudding £1.00*

*All burgers are served on a brioche bun, seasoned skin on fries, onion rings, toffee popcorn coleslaw and dressed salad garnish*

*Pizza Menu for Lunch and Evening*

*The Clan Cameron £10.95*

*Steak, caramelized onion, mushroom and rocket.*

*The Clan Robertson £10.95*

*Local prawns, hot smoked salmon and sun-blush tomato.*

*The Forrester £9.25 (V)*

*Mushroom, red onion, goat's cheese, pesto and rocket.*

*The Hot Sands £9.75*

*Cajun chicken, bacon, jalapenos and mixed pepper.*

*The Four Cheese £8.75 (V)*

*Mozzarella, brie, smoked cheddar and goat's cheese.*

*Margherita £7.95*

*Or add extra toppings £0.75*

*Choose from – ham, bacon, red onion, tomato, mushroom, Cajun chicken, brie, smoked cheddar, haggis, jalapenos, sun-blush tomatoes, mixed peppers or rocket.*

*Desserts Menu for Lunch and Evening*

*Sticky Toffee Pudding £5.75*

*Homemade date and toffee sponge covered in hot butterscotch sauce served with ice cream, double cream or custard.*

*Apple and Bramble Crumble £5.75*

*Stewed apples and brambles with a hint of cinnamon and ginger. Topped with shortbread crumble.*

*Served with ice cream, double cream or custard.*

*Chocolate Torte £5.75*

*Salted chocolate ganache set in a sweet pastry tartlet.*

*Served with ice cream or double cream.*

*Cheeseboard £6.25*

*A selection of Scottish cheeses served with handmade oatcakes and Highlander Chutney.*

*See dessert cabinet for more home-made dessert specials – from £5.25*

*Ice cream selection - 1 scoop £1.75 2 scoop £3.25 3 scoop £4.75*

*Evening Menu*

*Starters*

*Soup of the Day £4.75 (V)*

*Served with warm crusty bread and butter.*

*Cullen Skink - £5.25*

*Smoked Haddock poached in milk then added to a cream, potato and chive broth. Served with warm crusty bread and butter.*

*Chefs Chicken Liver and Smoked Bacon Pate – £6.25*

*Homemade pate set with clarified lemon butter. Served with caramelized red onion chutney and handmade oatcakes.*

*Prawn and Hot Smoked Salmon Marie Rose - £8.00*

*Local prawns bound in a classic Marie Rose sauce set off a bed of rocket leaves tossed with balsamic pressed watermelon then finished with flakes of hot smoked salmon.*

*Baked Brie and Cranberry £6.25 (V)*

*Pots of Brie and Cranberry with a hint of Dijon mustard. Topped with panko breadcrumbs served with herb and olive oil crostini's.*

*Venison Pastrami £6.75*

*Venison cured in house, sliced on a bed of dressed rocket. Served with plum chutney and handmade oatcakes.*

*Meats*

*Chicken and Haggis Ballantine £13.95*

*Chicken breast stuffed with haggis and set on a bed of mushroom and truffle oil risotto. Finished with Bonnie Prince Charlie sauce.*

*Longa Island Lamb Tagine £15.95*

*Longa Island Lamb in Moroccan style tagine sauce. Served with citrus and mint cous cous.*

*Sand Farm Highland Steak Garni £21.95*

*Prime cuts of Highland Beef from Sands Farm served with tomato, mushrooms, battered onion rings and seasoned skin on fries.*

*Add a sauce – Au Poive (peppercorn) £3.00 Auld Reekie (Whisky and smoked cheese) £3.00*

*Bonnie Prince Charlie (Drambuie and cream) £3.00*

*Fish*

*Scottish Landed Haddock £12.95*

*Fresh Haddock, deep fried in our 'secret recipe' batter. Served with homemade tartare sauce.*

*Whole-tail Scampi £12.95*

*10 pieces of breaded whole-tail scampi. Served with homemade tartare sauce.*

*All of the above fish dishes served with skin on fries or boiled potatoes. And peas, salad garnish or minted pea puree.*

*Hot Smoked Salmon Gnocchi £11.95*

*Hot smoked salmon on a bed of gnocchi bound in a shell fish stock and cream sauce.*

*Vegetarian*

*Minted Pea Risotto £10.95 (V)*

*Creamy risotto with garden peas and a hint of mint. Finished with rocket and basil oil.*

*Goats Cheese and Pesto Gnocchi £10.95 (V)*

*Gnocchi in hot pesto, finished with crumbled goats cheese, basil oil and toasted pine nuts.*

*Balsamic Roast Vegetable Lasagna £11.95 (V)*

*A selection of seasonal vegetables roasted in a balsamic reduction then bound in a tomato and basil sauce.*

*Finished with a cheese and garlic béchamel sauce.*

*We do work with nuts on the premises so cannot guarantee that any dishes doesn't have traces of nuts. We will try to accommodate any requests and queries concerning allergens. Any dietary requirements please ask.*