



TO START

Soup of the Day (vg) Homemade bread	6	Fish Tacos Pickled radish, coriander relish, mango & lime dressing	12
Avocado Vinaigrette	8	Smoked Salmon Diced shallots, capers, lemon & homemade bread	12
Salad of Beetroot (V / VG option) Pickled turnip & goats cheese curd	10	Caesar Salad (V option) Chicken, anchovies, croutons	14
Haggis Bon Bons Whisky glaze	11		

MAINS

North Sea Pan Fried Cod Served on a bed of ratatouille with a lemon beurre blanc	21
Pork & Haggis Sausages Mash, onion gravy	16
Cuban Chimichurri Cauliflower Steak (vg) Pomegranate quinoa, basil dressing	19
North Sea Haddock Beer batter or panko breadcrumbs, pea purée, chips, lemon & homemade tartar sauce	18
Chicken Milanese Tomato pasta & Caesar salad	19
J C Dawson Steak Pie Honey roast carrots, tender stem broccoli, gravy & your choice of chips or mash	16.5

HIGHLAND FINE CHEESE SELECTION

Choose 1, 2, 3, 4 or 5 9, 11, 13, 15, 17

- Fat Cow** - Buttery, nutty, sweet and milky with a hint of orchard fruits in the aroma and taste. A smooth waxy texture, this semi-hard cheese has a washed rind, the colour of crusty baguette.

Minger - Orange annatto washed rind with a deliciously oozy, creamy paste, mildly nutty and lemony, hinting at flavours of the farmyard but becoming decadently pungent and runny when ripe. A Minger should ming – in a good way!

Blue Murder - Mould ripened and meaty with fine threads of blue running through the creamy, white paste, so satisfyingly sweet and velvety that a mouthful can even take non-Blue cheese lovers to cheesy heaven!

Morangie Brie - Tranquil by name; tranquil by nature. Edible white rind, rich creamy paste with mild mushroom and grass undertones and a silky texture that melts in your mouth when ripe.

Tain Cheddar - Nutty and sweet on the palate with a juicy bite and milky texture, this naturally pale Cheddar is cloth bound and traditionally matured for at least a year, giving it a lingering finish punctuated by a hint of fresh sea air.

FROM THE GRILL

Beef Burger Brioche bun, garlic mayo, leaves, tomato, Orkney cheddar, pickle, red onion relish, fries	100g 200g	15.5 18
8oz Speyside Ribeye Chips		29
8oz Speyside Scotch Fillet Chips		33

SIDES

Chips, Fries (v)	4 each
Truffle Fries (v)	
Creamy Mash (v)	
Green Leaf Salad (v)	
Rocket & Parmesan Salad (v)	
Onion Rings (v)	
Tender Stem Broccoli with Chimichurri (v)	
Honey Roasted Carrots (v)	
Blue Cheese Sauce	4 each
Whisky Mushroom Sauce	
Peppercorn Sauce	

DESSERT

Sticky Toffee Pudding (v) Copper Dog whisky toffee sauce, vanilla ice-cream	9.5
Baked Lemon Tart (v) Chantilly cream	9.5
Raspberry Cranachan (v)	9.5
Ginger & Lemon Cheesecake (v)	9.5
Chocolate Fondant (v) Vanilla ice cream	9.5
Selection of Ice Creams (v) or Sorbets (vg)	6.5



SPEY INN



THE
CRAIGELLACHIE
SPEYSIDE . ESTD 1893

Victoria St, Speyside, Craigellachie,
Aberlour AB38 9SR