
A LA CARTE



WEE PLATES

Local Artisan Bread (v) £2.95

with extra virgin olive oil & balsamic vinegar

Mixed Marinated olives (v) £2.95



Homemade soup of the day £4.50

Served with crusty bread

Haggis bites £5.95

Inverness haggis with blue cheese, bound together with a tempura batter, served with sweet chilli.

Salmon Goujons £6.95

Strips of salmon covered in crisp panko breadcrumbs served with lemon mayonnaise.

Local Connage Cheese salad (v) £5.50

Local Connage smoked clava slices served on a mixed leaf salad with croutons, pine nuts and a raspberry vinaigrette

Home smoked brown trout £7.95

Fillet of brown trout smoked in house, with leaves and a pineapple salsa

CHEF RECOMMENDED

Sheena smokes her own brown trout which is marinated in sweet sherry and delicately smoked in her own smoker. This native Scottish fish is an absolute must try for those looking for that authentic taste of Scotland.



The Gun Lodge Hotel
— and Cromal restaurant —

Check website for special dining events

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MAINS

Gun lodge stack £21.95

Mature fillet of Scottish beef, rested on haggis and a puff pastry base with a peppercorn sauce.

Ardgay Haunch of Venison £14.95

Prime venison haunch cooked medium rare with Stornoway black pudding and a blackcurrant jus.



Roast Leg of lamb £13.95

Scottish lamb leg roasted to perfection, with a thin roast gravy.

Scottish Game Casserole £12.95

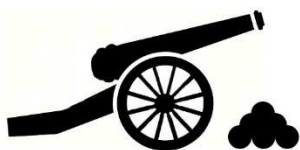
Partridge, Pidgeon, Venison and Pheasant cooked with Red wine and fresh herbs served bound with pasta. (MAY CONTAIN SHOT)

Chicken and Smoked Bacon Pie £11.95

Fluffy puff pastry topped chicken breast with smoked bacon, mushrooms and onions in a white wine cream sauce. Lovingly crafted to order.

Chicken Caesar salad £8.95

Mixed leaves with a grilled chicken fillet, croutons, dressing and parmesan cheese. A lighter option at under 600 cal approx



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SHEENA RECOMMENDS

The fusion of flavors experienced with the Ardgay venison haunch and black pudding is truly sublime. Topped off with the blackcurrant jus this is Sheena's signature dish and is one we are really proud of!

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FROM THE SEA

Scottish Landed Catch of the day £ 11.95

*Sustainably caught, fresh fillet of fish cooked in a crisp tempura batter with homemade fries.
Ask your server for details.*

Fillet of Salmon £12.95

*Pan seared, brushed with sweet chili sauce, garnished with king prawns
and served on a bed of spicy cous cous.*



FROM THE GRILL

10oz Extra mature Scottish Ribeye £19.95

Served with mushrooms, tomato, onion rings and homemade chips.

Hunters Chicken £12.95

Escalope of chicken with smoked bacon, cheddar cheese and smothered with BBQ sauce.

8oz Venison Burger £10.95

*Our specially made venison and smoked bacon burger,
on a brioche bun.*

6oz Aberdeen Angus Burger £9.95

Aberdeen Angus beef burger, on a brioche bun.



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ADD TO YOUR BURGER

Local haggis	£1.40
Smoked bacon	£1.00
Grilled Cheese	£0.70
Stornoway Black Pudding	£1.40

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VEGETARIAN

Vegetable Pie £10.95

Assorted seasonal vegetables cooked in a white wine cream sauce with crisp puff pastry.

Caesar Salad £7.95

Traditional salad of leaves, croutons, dressing and hard cheese.

Goats Cheese Tart £10.95

Goats cheese topped filo pastry and caramelized red onion tart.

Homemade Spicy Bean Burger £9.95

Our own mixed bean burger with a hint of spice.

Vegetarian Curry £9.95

Mixed vegetables served in a balti sauce with boiled rice.

SIDES

Baked potato/ Homemade Chips	£2.50
Garlic bread with cheese	£2.80
Garlic Bread / Onion Rings	£2.20
Seasonal Veg	£1.90
Crusty bread/Boiled rice	£1.00
Dressed house salad	£2.30



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SPECIAL NOTES

Fresh local Produce

At the Gun Lodge Hotel and Cromal Hill Restaurant we are proud of the fact that we serve locally sourced, fresh produce. By doing so we can ensure that we help other local businesses and serve the best product possible.

If you have any questions about our produce please don't hesitate to ask your server. They have a wealth of knowledge to help you, right down to the port at which the fish we serve has been landed.

Dietary requirements

Should our menu not suit your particular dietary requirements we would be happy to try and accommodate. Please let your server know your needs and if we can we will do our best to help.

Thank you for choosing the Gun lodge Hotel and Cromal Hill Restaurant
- Sheena and the Team.



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