

BEN NEVIS

Established 1806

Mondays Mexican Mondays

Look out for our Mexican specials
Available from 5pm

Wednesdays Gourmet Burger Night

All burgers £10, for one night only
Look out for our locally sourced specials
Available from 5pm

Frydays Fish & Chip Frydays

Choose from 3 fish of the day or maybe
treat yourself to our deluxe fish and chips
Available from 5pm

Saturdays Seafood Saturdays

2 seafood specials, from the pier
to the pan as fast as we can!
Available from 5pm

To Start

HOMEMADE NACHOS (V) £6.99

Fresh corn tortillas, crispy fried and served with guacamole, tomato salsa, nacho cheese and jalapeño dressing
Soya, milk & sulphites

Add – Haggis or black pudding £1.50

Add – Slow cooked beef barbacoa *gluten* £2.50

SOUP OF THE DAY £4.99

Today's creation with crusty bread

Please ask your server for allergens

GOATS CHEESE BRUSCHETTA (V) £7.99

Baked with chunky chilli jam *Milk, mustard, gluten & fish*

DUO OF FALAFEL (VG) £6.99

Sweet potato and beetroot falafel with sriracha mayonnaise *Soya, sesame & mustard*

SEAFOOD CHOWDER £7.99

Our own velvety chowder with chunks of prime fish, shellfish and potato. Served with crusty bread
Mollusc, gluten, fish, milk, celery & sesame

LOCAL SMOKED SALMON £8.50

Served with mustard and dill dressing

Gluten, egg, fish, mustard & sesame

WEST COAST MUSSELS £7.99/£12.99

Local sourced mussels in a creamy garlic, wine and herb broth. Served with crusty bread

Gluten, crustacean, mollusc, egg, celery & milk

CRAB AND CRAYFISH TIMBALE £8.99

Delicate white crab meat and crayfish tails with our own recipe cocktail sauce

Gluten, crustacean, egg, milk, mustard & sesame

CAJUN CHICKEN £7.50

Tender chicken breast pieces in a crispy batter and served with garlic mayonnaise *Gluten, milk & soya*

Salads

CAJUN CHICKEN BREAST £13.50

Giant wholemeal couscous salad and roasted pepper dressing *Gluten, milk, mustard & sulphites*

SEAFOOD SHARER PLATTER £15.99

Hot and cold smoked Scottish salmon, smoked mackerel, crayfish and crab timbale and rollmop herring. Served with dips and crusty bread *Gluten, crustaceans, molluscs, egg, fish, mustard & sesame*

Sides

House chips *soya* £2.50

Today's green veg *milk* £2.99

Haggis Yorkshire pudding *gluten & egg* £2.25

Sweet potato gratin *milk* £2.50

Crusty bread *gluten & sesame* £1.25

Char grilled chicken sauce *milk & nuts* £1.99

Onion rings *gluten, sesame & soya* £1.99

Seasoned wedges *milk & soya* £2.50

Garlic bread *gluten & soya* £1.99

Coleslaw *egg* £1.25

Sweet potato fries *soya* £3.50

Peppercorn sauce *milk* £1.99

From The Sea

FISH AND CHIPS £12.99

Chunky fillet of haddock, crispy fried in our special recipe batter and served with chips and home-made tartare sauce *Gluten, egg, fish, soya, milk & mustard*

SCAMPI AND CHIPS £13.99

Bread crumbed whole tail scampi served with chips and home-made tartare sauce *Crustacean, gluten, egg, soya & mustard*

SEARED SCALLOPS £19.99

Local scallops served with smoked haddock risotto, griddled courgettes, black pudding and roasted pepper dressing *Gluten, fish, milk & fish*

LOCAL SALMON FILLET £15.99

Lightly grilled and served with medley of green vegetables, sweet potato gratin and a garlic and tarragon white wine sauce *Fish, milk & celery*

AFTERNOON FISH TEA (Served 12 Till 5pm) £9.99

Crispy fried haddock and chips served with chips, peas, homemade tartare sauce, bread and butter and a pot of tea

Gluten, egg, fish, soya, milk & mustard

Gourmet Burgers & Steaks

BLACK AND BLUE WILD VENISON BURGER £12.99

Wild venison burger topped with black pudding, apple chutney and blue cheese. Served on a brioche style bun with chips and coleslaw *Gluten, milk, soya & egg*

VEGAN CHILLI BURGER (VG) £11.99

The meatless farm company meat free burger served on a vegan brioche style bun with vegan chilli and vegan cheese. Served with sweet potato fries and salad

Gluten, mustard & soya

HANDMADE RUSTIC BACON CHEESE BURGER £12.50

Grilled 8oz local burger served with Virginia smoked bacon and cheddar on a brioche style bun with chips, a wild leaf garnish, tomatoes, red onions and coleslaw

Gluten, egg, soya, milk & mustard

CAULIFLOWER, KALE & OAK SMOKED CHEDDAR BURGER (V) £11.99

Cauliflower, cream cheese, Red Leicester and smoked cheddar mixed with parsley and kale and coated in a crispy crumb served on a brioche style bun with garlic mayonnaise, seasoned wedges and homemade coleslaw

Milk, gluten, mustard & egg

CHICKEN BALMORAL BURGER £11.50

Crispy buttermilk chicken burger topped with haggis and served on a brioche style bun with potato rosti and cheddar cheese. Served with seasoned wedges and coleslaw

Gluten, eggs, soya, milk & mustard

8OZ 28 DAY AGED ABERDEEN ANGUS SIRLOIN STEAK £20.99

Grilled to your liking and served with peppercorn sauce, chips, green vegetables and haggis Yorkshire pudding

Gluten, soya & milk

RUMP STEAK SURF AND TURF £18.99

8oz rump steak cooked to your liking and topped with garlic king prawns. Served with chips, coleslaw and onion rings *Gluten, crustacean, eggs & soya*

The Rest

CHICKEN AND SERRANO HAM SCHNITZEL £14.50

Tender chicken breast topped with Serrano ham and mozzarella and coated in parmesan breadcrumbs, thyme mash, green vegetables and peppercorn sauce

Gluten, milk, soya & nuts

VENISON LASAGNE £10.99

Scottish venison ragu lasagne topped with Arran cheddar cheese sauce. Served with chips and garlic bread

Gluten, soya & milk

CHARGRILLED CHICKEN £12.50

Butterfly chicken breast topped with a mild curry and mango cream, Served with a jeera rice and a warm chapatti

Gluten, mustard, nuts & milk

BRIE AND BEETROOT TART £11.99

Ripe brie and beetroot tart served with giant wholemeal couscous salad and sweet potato fries

Gluten, milk, mustard, nuts, sulphites & soya

BANGERS AND MASH £10.99

Today's banger (ask your server), served with mash, vegetables, Yorkshire pudding and topped with red onion gravy *Milk, gluten and sulphur dioxide*

SCOTTISH STEAK AND ALE PIE £11.99

Flaky pastry over tender Scotch beef served with chips and peas *Gluten, egg, milk & soya*

BUTTERNUT GOBI DHANSAK (VG) £9.99

Cauliflower and butternut squash curry served with jeera rice and sweet potato curry bites *Gluten & mustard*

Puddings

HANDMADE MASCARPONE AND VANILLA CHEESECAKE £5.99

Served with strawberry compote and cream

Gluten, milk & egg

STICKY TOFFEE PUDDING £5.99

Warmed sticky toffee pudding served with fresh cream and a rich toffee sauce *Gluten & milk*

LEMON POSSET CHOUX BUNS £5.99

Profiteroles filled with tangy lemon posset served with raspberry coulis *Gluten, egg, milk & nuts*

WARM BELGIAN WAFFLE £5.99

Served with two scoops of vanilla ice cream and drizzled with a chocolate or salted caramel sauce

Gluten, egg, soya & milk

CHOCOLATE BOX £5.99

Little box of chocolate filled with chocolate mousse and creamy caramel served on buttery shortbread

Gluten, egg, nuts, soya & milk

SELECTION OF DAIRY ICE CREAM

Choose from vanilla, salted caramel, chocolate and strawberry. We also have Dairy free Vanilla and Raspberry ice creams available *Ask server for allergens*

ONE SCOOP: £1.70

TWO SCOOPS: £2.85

THREE SCOOPS: £3.99

Cocktails

COSMOPOLITAN Smirnoff Vodka, Triple sec, lime and cranberry juice garnished with orange peel <i>Sulphites</i>	£6.95
WHITE RUSSIAN Smirnoff Vodka, Kahula and milk <i>Milk</i>	£7.50
FRENCH MARTINI Smirnoff Vodka, Chambord, pineapple juice and fresh raspberries	£7.00
THE GINBERRY Gordons Gin, sugar syrup, apple juice, raspberries, cranberry juice and lemonade <i>Sulphites</i>	£6.95
ESPRESSO MARTINI Smirnoff Vodka, Kahula, sugar syrup, large espresso shot, garnished with coffee bean and chocolate powder <i>Milk</i>	£7.50
WHISKY SOUR Local Whisky, Sugar syrup, Lemon juice and egg white <i>Egg</i>	£6.95
LONG ISLAND ICED TEA Smirnoff Vodka, Gordons Gin, tequila, white rum, Triple Sec, lime and Pepsi	£7.50
FROSTBITE MARTINI Smirnoff Vodka, blue curacao, sugar syrup, coconut cream and pineapple juice	£6.95
OLD FASHIONED GIN Gordons, Campari, sugar syrup angostura bitters and soda water	£6.95

Low/ Alcohol Free

SPICED CITRUS Served with tonic and garnished with orange	£4.95
SPICED CITRUS SOUR Spiced citrus, lemon juice, sugar syrup, egg white and rhubarb bitters	£6.95
WILD BLOSSOM OLD FASHIONED Wild Blossom Atopia, sugar syrup, orange bitters and topped with soda	£6.95
THE REFRESHER Stryyk, lime juice, sugar syrup topped cranberry and apple juice	£6.95

Spirits

	ABV (%)	25ml	50ml
Smirnoff Vodka	40%	£2.20	£4.40
Bacardi	37.5%	£3.00	£6.00
Gordon's Gin	37.5%	£2.30	£4.60
Whyte & Mackay	40%	£2.40	£2.80
Black Bottle	40%	£2.80	£5.60
Famous Grouse	40%	£2.80	£5.60
Jack Daniels	40%	£2.80	£5.60
Martell Brandy	40%	£3.00	£6.00
Morgan's Spiced	35%	£2.40	£4.80
OVD	40%	£2.50	£5.00
Sourz – Apple	15%	£2.95	
Sourz – Cherry	15%	£2.95	
Sourz – Raspberry	15%	£2.95	
Southern Comfort	35%	£3.00	
Tequila Gold	38%	£2.95	
Tequila Rose	15%	£2.95	
Aftershock Black	30%	£2.95	
Aftershock Red	30%	£2.95	
Sambucca	38%	£2.95	
Jaegermeister	35%	£2.95	

BEN NEVIS

Established 1806

White Wine

BOTTLE | 125ML | 175ML | 250ML

SAUVIGNON BLANC, AVENDA (CH)
£16.95 | £3.95 | £4.45 | £5.95

TAI/PINOT GRIGIO, VILLA ROSELLA (IT)
£18.95 | £4.55 | £4.95 | £6.55

CHARDONNAY, SENORA ROSA (CH)
£18.95 | £4.55 | £4.95 | £6.55

BOUNDARY HUT, SAUVIGNON BLANC (NZ)
£20.95 | £4.55 | £5.50 | £7.35

PICPOUL TERRASSES DE LA MER (FR)
£24.95

CHENIN BLANC, FRANSCHHOEK CELLAR (SA)
£20.95

SANCERRE, DOMAINE BONNARD (FR)
£37.00

Rosé Wine

BOTTLE | 125ML | 175ML | 250ML

ZINFANDEL ROSE VILLA ROSELLA
£16.95 | £3.95 | £4.45 | £5.95

Sparkling/Champagne

SMALL PRESTIGE PROSECCO (IT)
£6.95

PRESTIGE PROSECCO (IT)
£24.95

LAURENT PERRIER CHAMPAGNE (FR)
£54.95

Red Wine

BOTTLE | 125ML | 175ML | 250ML

MERLOT, BOTTER (IT)
£16.95 | £3.95 | £4.45 | £5.95

SHIRAZ/VIIGNIER, THE PITMASTER (AUS)
£18.95 | £4.45 | £4.95 | £6.55

RIOJA, DOM RAMOS (SP)
£22.95 | £5.95 | £5.50 | £7.35

CORVINA, THE BABY AMARONE
£19.95

MALBEC (FR)
£25.95

PASSO ANTICO, ISOLA DEI NURAGHI (IT)
£24.95

AMARONE DELLA VALPOLICELLA (IT)
£56.95

Beer & Cider

DRAUGHT BEERS

	ABV(%)	½ pint	Pint
Carling	4%	£1.80	£3.50
North 56 Lager	4%	£1.80	£3.50
Innes & Gunn Lager	4.6%	£2.30	£4.55
Innes & Gunn IPA	4.2%	£2.30	£4.55
Hop House 13	5%	£2.30	£4.55
Staropramen	5%	£2.30	£4.55
Belhaven Best	3.2%	£1.75	£3.50
Belhaven Black	4.2%	£2.05	£4.05

HANGING TREE BREWERY CASK ALES

	ABV(%)	½ Pint	Pint
IPA	5%	£2.10	£4.15
First Light	4%	£2.10	£4.15
80 Shilling	4.1%	£2.10	£4.15

DRAUGHT CIDER

	ABV(%)	½ Pint	Pint
Aspalls	4.6%	£1.90	£3.80
Kopperberg Black	4%	£2.35	£4.55

BOTTLED BEER

	ABV(%)	Price
Budweiser	4.5%	£3.70
Becks	4.8%	£3.40
Becks – Alcohol Free	0.05%	£2.95
Corona	4.5%	£3.85
Peroni	5.1%	£3.85
Brewdog punk IPA	5.6%	£4.10
Brewdog Nanny State	0.5%	£4.50
Brewdog Vagabond GF	4.5%	£4.95
Miller	4.6%	£3.60

BOTTLED CIDER

Kopparberg Strawberry & lime	5.0%	£4.95
Kopparberg Mixed fruit	5.0%	£4.95

Aperitifs/Fortified Wine/Liqueurs

	ABV(%)	25ml	50ml
Peach Schnapps	18%	£3.00	£6.00
Bailey's	17%	£3.30	£6.60
Amarreto Disserano	28%	£3.20	£6.40
Drambuie	40%	£3.20	£6.40
Glavya	35%	£3.20	£6.40
Malibu	21%	£3.00	£6.00
Martini Dry	14%	£3.00	£6.00
Tia Maria	20%	£3.30	£6.60
Pimms	25%	£3.00	£6.00
Cointreau	40%	£3.20	£6.40

Soft Drinks

Appletiser	£2.95
Coke Can	£1.95
Diet Coke	£1.95
San Pellagrino Blood Orange	£2.00
San Pellagrino Pomegranate & Orange	£2.00
Irn Bru Can	£1.95
Diet Irn Bru Can	£1.95
7UP	£1.95
Ginger Beer Can	£1.95
Fanta Lemon	£2.00
J20 Apple & Raspberry	£2.95
J20 Orange & Passionfruit	£2.95
Red Bull	£2.50
Small Sparkling Water	£1.95
Small Still Water	£1.95
Sparkling Water 1 Litre	£4.95
Still Water 1 Litre	£4.95

DRAUGHT SOFT DRINKS

	Glass	Pint
Pepsi Max	£1.95	£2.95
Diet Pepsi	£1.95	£2.95
Lemonade	£1.95	£2.95
Tango Orange	£1.95	£2.95