

To Start

SOUP OF THE DAY Today's creation with crusty bread <i>Please ask your server for allergens</i>	£4.99
INDIVIDUAL BAKED CAMEMBERT (V) Baked with chunky chilli jam and served with flatbread <i>Milk, mustard & gluten</i>	£8.99
SEAFOOD CHOWDER Our own velvety chowder with chunks of prime fish, shellfish and potato. Served with crusty bread <i>Mollusc, gluten, fish, milk, celery & sesame</i>	£7.99
WEST COAST MUSSELS Local sourced mussels in a creamy garlic, wine and herb broth. Served with crusty bread <i>Gluten, crustacean, mollusc, egg, celery & milk</i>	£8.99/£13.99
HAGGIS RAREBIT Award winning haggis baked on cheese scone and served with red onion chutney <i>Gluten, milk, sulphites & egg</i>	£7.99
SEAFOOD SHARER PLATTER Hot and cold smoked Scottish salmon, smoked mackerel, crayfish and crab timbale and rollmop herring. Served with dips and crusty bread <i>Gluten, crustaceans, molluscs, egg, fish, mustard & sesame</i>	£17.99
CAJUN CHICKEN Tender chicken breast pieces in a crispy batter and served with garlic mayonnaise <i>Gluten, milk & soya</i>	£7.99

Light Bites Menu

Baked Baguettes

All served with wild leaf garnish

HOME COOKED HAM & CHEDDAR	£5.50
TUNA MELT <i>Fish</i>	£5.50
HAGGIS & CHEDDAR	£5.50
SWEET CHILLI CHICKEN	£5.50
SPICY CHIPOTLE CHICKEN	£5.50
SMOKED SALMON AND CRAB RAREBIT <i>Fish, Crustacean, Mustard</i>	£7.50

All baguettes contain Gluten, Milk, Soya & Egg

Sandwiches

All served with wild leaf garnish

SMOKED SALMON	£6.99
<i>Gluten, Crustaceans, Fish, Mustard, Egg</i>	
CHEDDAR CHEESE & PICKLE	£4.99
<i>Gluten, Milk, Mustard</i>	
CRAYFISH & CRAB MARIE ROSE	£5.99
<i>Gluten, Crustacean, Egg, Milk, Mustard</i>	
CHICKEN MAYONNAISE	£4.99
<i>Gluten, Egg, Mustard</i>	
HOME COOKED HAM & CHEDDAR	£4.99
<i>Gluten, Egg, Mustard</i>	
TUNA MAYONNAISE	£4.99
<i>Fish, Gluten, Egg, Milk</i>	

ADD SMALL CHIPS OR WEDGES FOR £1 EXTRA

SOUP & HALF SANDWICH FOR ONLY £4.99
(£5.99 for smoked salmon or crayfish and crab marie rose)

From The Sea

FISH AND CHIPS Fillet of haddock, crispy fried in our special recipe batter and served with chips and homemade tartare sauce <i>Gluten, egg, fish, soya, milk & mustard</i>	£13.99
SEARED SCALLOPS Local scallops with pork belly, black pudding bon bons, mash and soft herb hollandaise <i>Gluten, fish, milk, eggs & fish</i>	£20.99
LOCAL SALMON FILLET Lightly grilled and served with asparagus, creamy leek mash and thermidor glazed king prawns <i>Fish, milk & celery</i>	£17.99
SEA BASS AND CRAB Sea bass fillet stuffed with a delicate crab rilette and served with sweet potato gratin, mixed greens and a white wine and dill sauce. <i>Crustaceans, molluscs, egg, fish, mustard & sesame</i>	£18.99
SEAFOOD SHARER PLATTER Hot and cold smoked Scottish salmon, smoked mackerel, crayfish and crab timbale and rollmop herring. Served with dips and crusty bread. <i>Gluten, crustaceans, molluscs, egg, fish, mustard & sesame</i>	£17.99

The Rest

BREAST OF CHICKEN Tender roast chicken breast with a tarragon and Arran mustard sauce, served with mushroom mash and tenderstem broccoli <i>Gluten, milk, soya, mustard & nuts</i>	£15.50
VENISON LASAGNE Scottish venison ragu lasagne topped with Arran cheddar cheese sauce. Served with chips and garlic bread <i>Gluten, soya & milk</i>	£10.99
BUTTERNUT GOBI DHANSACK CURRY (VG) Cauliflower and butternut squash curry served with coriander rice and warm chapati	£11.99
BANGERS AND MASH Today's banger (ask your server), served with mash, vegetables, Yorkshire pudding and topped with red onion gravy <i>Milk, gluten and sulphur dioxide</i>	£11.99
WILD ARGYLL VENISON, RED WINE AND PANCETTA PIE Slow cooked and tender local venison topped with flaky pastry and served with leek mash and today's greens <i>Gluten, egg, milk & soya</i>	£13.99
SCOTTISH STEAK AND ALE PIE Flaky pastry over tender Scotch beef served with chips and peas. <i>Gluten, egg, milk & soya</i>	£12.99



WiFi

To connect to our WiFi please select: NEVIS GUEST

Password: BenNevis1806

Puddings

CHEESECAKE OF THE DAY Please ask your server <i>Gluten, milk & egg</i>	£6.99
WHITE CHOCOLATE MOUSSE Served on a buttery biscuit base, mixed berry coulis <i>Egg, milk, gluten</i>	£5.99
BANOFFEE PIE Delicious biscuit base, topped with bananas and toffee sauce, filled with whipped cream	£6.99
ZESTY ORANGE SORBET Summer Orange Sorbet served with fresh berries	£6.99
CHOCOLATE BOX Little box of chocolate filled with chocolate mousse and creamy caramel served on buttery shortbread <i>Gluten, egg, nuts, soya & milk</i>	£6.99
SELECTION OF DAIRY ICE CREAM Choose from vanilla, salted caramel, chocolate and strawberry. We also have Dairy free Vanilla and Raspberry ice creams available <i>Ask server for allergens</i>	ONE £1.70 TWO £2.85 THREE SCOOPS £3.99

Gourmet Burgers & Steaks

WILD ARGYLL VENISON BURGER Wild venison burger topped with black pudding, apple chutney and blue cheese. Served on a gourmet bun with chips and homemade coleslaw. <i>Gluten, milk, soya & egg</i>	£13.99
VEGAN CHILLI BURGER (VG) 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 <i>Gluten, mustard & soya</i>	£12.99
HANDMADE RUSTIC BACON CHEESE BURGER 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 homemade coleslaw <i>Gluten, egg, soya, milk & mustard</i>	£13.50
CHICKEN BALMORAL BURGER 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 homemade coleslaw <i>Gluten, eggs, soya, milk & mustard</i>	£13.50
8OZ 28 DAY AGED ABERDEEN ANGUS SIRLOIN STEAK Grilled to your liking and served with green peppercorn sauce, chips, green vegetables and haggis Yorkshire pudding <i>Gluten, soya & milk</i>	£21.99
CAESAR SALAD Crispy cos lettuce tossed in our special dressing with free range boiled egg, crispy croutons and parmesan <i>Gluten, crustacean, fish, eggs, milk & soya</i>	£8.99
Add grilled chicken	£3.99
Add salmon fillet	£5.99
Add seared scallops	£9.99

Sides

Today's green veg	<i>milk & soya</i>	£2.99
Haggis Yorkshire pudding	<i>gluten & egg</i>	£2.25
House chips	<i>soya</i>	£2.50
Onion rings	<i>gluten, sesame & soya</i>	£1.99
Sweet potato fries	<i>soya</i>	£3.50
Seasoned wedges	<i>milk & soya</i>	£2.50
Garlic bread	<i>gluten & soya</i>	£1.99
Coleslaw	<i>egg</i>	£1.25
Peppercorn sauce	<i>milk</i>	£1.99

Kids Menu

All meals include childrens draft drink

MACARONI CHEESE Creamy macaroni cheese served with chips and garlic bread <i>Gluten, soya, milk</i>	£6.99
BEEF BURGER Topped with cheddar cheese, served with chips <i>Gluten, soya, milk, egg</i>	£6.99
BANGERS AND MASH Served with onion gravy, Yorkshire Pudding, peas <i>Milk, gluten, sulphur dioxide</i>	£6.99
BUTTERNUT GOBI DHANSACK CURRY (VG) Cauliflower and butternut squash curry served with coriander rice and warm chapati <i>Gluten, mustard</i>	£6.99
STEAK AND ALE PIE Flaky pastry over tender scottish beef served with chips and peas <i>Gluten, egg, milk, soya</i>	£6.99
FISH AND CHIPS Fillet of haddock, crispy fried and served with chips and tartare sauce <i>Gluten, egg, fish, soya, milk, mustard</i>	£6.99
CHICKEN NUGGETS Served with chips and beans <i>Gluten, milk, soya, egg</i>	£6.99

PLEASE CHECK WITH SERVER FOR ALLERGENS AND MAKE US AWARE



TRACK & TRACE

Use the camera on your phone to scan this QR code. You will be taken to an online form.



White Wine

175ml | 250ml | Bottle

Sauvignon Blanc, Avenda, Chile.

£4.95 | £6.25 | £17.95

Crisp and Citrusy Sauvignon Blanc with a dry finish and hints of grapefruit

Pinot Grigio Catarratto Villa Rosella, Italy.

£5.25 | 6.95 | 18.95

Fresh with notes of white flowers and apple.
Soft on the palate, dry and well-balanced

Chardonnay, Sea Change, Italy (Managers Choice)

£5.75 | 7.25 | 19.95

Easy-drinking and full of flavour - fresh citrus and tropical fruits dominate the palate. Notes of black pepper and lime pair with a crisp, mouthwatering acidity. A well-balanced structure with a soft, delicious finish. Protect our Oceans! A portion of every bottle goes to helping clean our seas.

Sauvignon Blanc, Boundary Hut, New Zealand.

£22.95

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate!

Chenin Blanc Franschhoek Cellar, South Africa. (Owners Choice)

£22.95

Tingly Fresh and Delicious! Chenin Blanc has fruit aromas, concentrated tropical fruit flavours and a rich creamy finish

Picpoul De Pinet, Terrasses De La Mer, France.

£26.95

Ultra-trendy grape varietal grown in the South of France for over 400 years! It is light and delicate in style with hints of peach and apricot

Rosé Wine

175ml | 250ml | Bottle

Zinfandel Rose. Villa Rosella, Italy

£4.95 | £6.25 | £17.95

Full of ripe strawberry fruit this is a medium-dry rose which is very easy-drinking

Red Wine

175ml | 250ml | Bottle

Merlot. Botter, Italy

£5.25 | £6.95 | £18.95

A medium bodied, easy-drinking wine with plenty of colour, fruit and mouth feel

Cabernet Sauvignon, Las Condes, Central Valley

£5.75 | £7.15 | £19.95

Deep cherry red colour in the glass with aromas of dark cherry, red berry fruits and the herbaceous, eucalyptus edge so often associated with new world cabernet sauvignon with soft, ripe, rounded tannins on the finish.

Malbec. Hanger & Flank, Argentina

£5.75 | £7.15 | £19.95

Rich & full bodied with notes of blackberry and chocolate

Negromaro. Sea Change, Italy (Owners Choice)

£21.95

A versatile and easy-drinking delight - medium-bodied and well-balanced with flavours of berry fruits, especially red and black cherry at the forefront. A lovely, lingering finish, this wine is one to savour. Protect our Oceans! A portion of every bottle goes to helping clean our seas.

Rioja. Antano, Spain

£22.95

Smooth, easy drinking Rioja. toasty, blackberry aromas with cherry and pepper in the mouth

Passo Antico Isola Dei Nuraghi Rosso. Italy (Managers Choice) £23.95

Smooth tannins, round full-bodied red with excellent structure and intense red berry flavors

Amarone Della Valpolicella. I Saltari, Italy

£64.95

The Big and beautiful Italian has amazing fruit and elegant tannins with wonderful velvety balsamic notes. It doesn't get much better than this!

BEN NEVIS

Established 1806

Sparkling & Champagne

20cl | Bottle

Prosecco. Mionetto Prestige, Italy

£7.95

An intense, fruity bouquet with a hint of golden apples.
Dry, Fresh, light-bodied and well balanced

Prosecco. Sea Change, Italy

£24.50

Pale yellow in colour with fine perlage - delicately fruity, slightly aromatic bouquet. Well-balanced with a light body. Protect our Oceans!
A portion of every bottle goes to helping clean our seas.

Moët and Chandon Brut Impérial Non-Vintage Champagne, France

£74.95

The most loved non-vintage Champagne produced by the largest of all the Champagne houses. Fresh, rich and light Champagne with a lovely golden colour and a generous, fruity flavour, which is very pleasing.

Moët and Chandon Ice Impérial, France

£84.95

Moët et Chandon Ice Impérial was specifically developed by Chef de Cave Benoit Gouez to be served on ice. The wine's exceptional balance reaches its fullest expression when in contact with ice to reveal intense fruitiness, richness and freshness for a pure moment of summertime pleasure.

Cocktails

ESPRESSO MARTINI

£7.50

Rich smooth roasted coffee flavoured cocktail with characteristic vanilla and chocolate notes, made with Smirnoff Vodka

SMIRNOFF PASSION FRUIT MARTINI

£7.50

Smirnoff Vodka combined with juicy passion fruit, guava & lime flavours, is balanced with smooth notes of vanilla and marshmallow

PINK MARTINI

£7.50

A fruity blend of juicy raspberry and tart lemon, with red berry and a sweet taste of Gordon's Premium Pink Distilled Gin

Spirits & Liqueurs

Smirnoff Vodka	£3.10
Belvedere Vodka	£4.65
Grey Goose Vodka	£5.00
Whyte & Mackay	£3.10
Famous Grouse	£3.10
Southern Comfort	£3.30
Jack Daniels	£3.30
Bailey's	£3.40
Disaronno	£3.40
Drambuie	£3.65
Glavya	£3.70
Martini Dry	£3.30
Tia Maria	£3.30
Pimms	£3.30
Malibu	£3.00
Cointreau	£3.30
Port	£3.20
Martell Cognac	£3.55

Beer & Cider

DRAUGHT BEERS

	ABV(%)	Pint
Carling	4%	£3.95
North 56 Lager	4%	£4.40
Staropramen	5%	£4.90
Belhaven Best	3.2%	£3.95
Belhaven Black	4.2%	£4.45
Pravha	4%	£4.90

HANGING TREE BREWERY CASK ALES

	ABV(%)	Pint
IPA	5%	£4.40
First Light	4%	£4.40
80 Shilling	4.1%	£4.40

DRAUGHT CIDER

	ABV(%)	Pint
Aspalls	4.6%	£4.25
Carling dark Fruits	4%	£4.40

BOTTLED BEER/CIDER

	ABV(%)	Price
Corona	4.5%	£3.95
Peroni	5.1%	£3.95

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

ALCOHOL FREE/ NO ALCOHOL

Peroni Libera	£2.90
Kopparberg Pear	£3.15

Rum

Angatura 5	£3.65
Bacardi	£3.10
Dark Matter	£3.95
Havana Club 3 yr	£3.20
Havana Club 7 yr	£3.40
Kraken	£3.30
Morgans Spiced	£3.20
Mount Gay	£3.30
OVD Dark	£3.00

Gins

Boe Violet	£3.85
Bombay Sapphire	£3.10
Caorunn	£3.65
Edinburgh Gin	£3.40
Edinburgh Raspberry Gin liqueur	£3.10
Edinburgh Rhubarb and Ginger Gin liqueur	£3.10
Gordons Gin	£3.00
Gordons Pink Gin	£3.25
Hendricks	£4.10
Tanqueray	£3.40
Tanqueray Seville	£4.25
Tyree Gin	£4.20
Tobermory Gin	£3.95
Whitetail Gin	£3.60
Devils Staircase Gin	£4.65
Drookit Piper Gin	£4.65

Soft Drinks

Coke/Diet Coke	£2.65
Irn Bru/Diet Irn Bru	£2.75
San Pellegrino Blood Orange/Limonata/ Orange & Pomegranate	£2.75
Ginger Beer	£2.00
Appletiser	£3.75
Red Bull	£2.95
Highland Spring Still/Sparkling Water	£2.10
Highland Spring 1 litre	£4.95
Fruit Juice Orange/Apple/Cranberry/ Pineapple/Tomato	£2.75
Fevertree Tonic	£3.10
Fevertree Ginger Ale	£2.50
J20	£3.65