

— BREAKFAST —

PLEASE HELP YOURSELF

Pastries (V)

Pain au Chocolat, Pain au Raisins, Croissant

Gluten free croissant available on request

Yoghurt

Scottish Dairy Yoghurt

Fruit

A Selection of Sliced Galia,
Cantaloupe, Watermelon
and Pineapple

Cereal (V)

Cornflakes, Frosties, Crunchy Nut,
Weetabix, Granola and Gluten Free Muesli

Breakfast Juice

Orange, Apple, Grapefruit

TEA, COFFEE & INFUSIONS

Tea

Breakfast, Earl Grey, Green,
Peppermint, Lemon and Ginger

Coffee

Cafetiere of Coffee, Decaf Available

(V) - Vegetarian

Allergens and Alternatives: please inform your server of any allergies or dietary requirements that you have. We can also offer alternatives on some of our menu items. Please just ask!

FROM THE KITCHEN

Porridge (V)

Scottish Porridge Oats Served with either Honey,
Fresh Berries or Cream

Scottish Breakfast

Smoked Bacon, Cumberland Sausage, Tattie Scone,
Stornoway Black Pudding, Haggis, Mushrooms,
Grilled Tomato, Beans and Eggs Cooked to your Liking

Vegetarian Breakfast (V)

Sausage, Haggis, Tattie Scone, Mushrooms, Grilled Tomato,
Beans And Eggs Cooked to your Liking

Smoked Plate

Half a Grilled Kipper, Poached Smoked Haddock,
Kames Smoked Steelhead Trout, Buttered Mushroom
and Scrambled Eggs.

Cured Plate

A Selection of Cured Meats and Cheeses
with Boiled Eggs and a Rustic Roll

Smoked Trout

Kames Smoked Steelhead Trout with Scrambled Eggs

Smoked Haddock

Milk Poached Scottish Smoked Haddock with Poached Eggs

Eggs

Benedict
(Ham)

Royale
*(Kames Smoked
Steelhead Trout)*

Florentine (V)
(Spinach)

Poached Free Range Eggs on a Toasted Muffin
with Hollandaise Sauce



Continental
£13
per person

Full Highland
£18
per person