



Celebrate



Indulge



Relax



Adore

STARTERS

- Freshly Prepared Soup of the day (v)** £3.25
With our own homemade crusty bread
- Shetland Green Lip Mussels (g)** £4.95 main £10.95
Steamed in a creamy white wine & garlic sauce and accompanied with homemade crusty bread for mopping up
- Manhattan Style Prawn Cocktail (g)** £5.35
Crowned with a whole Black Tiger Prawn with Melba toast on the side
- Chicken Liver Parfait** £4.25
Complimented by Arran Oaties and Cumberland sauce
- Terraces Tasting Sampler (serves two)** £9.75
A sampling portion of all of our starters for those unable to pick one!
- Honey Roasted Goats Cheese (g) (v)** £4.75
With Pesto dressed Roquette and Caramelised Onion

MAINS

- Highland Chicken** £11.95
Pan fried Chicken Supreme stuffed with Black Pudding and finished with a Malt Whisky sauce
- Shank of Perthshire Hill Lamb (g)** £12.95
Roasted and then cooked in a minted Jus, served with creamy mashed potatoes
- Pan-Fried Sea Bass Fillet (g)** £12.15
On a mixed salad with crispy potatoes and Pesto dressing
- 8oz Pan seared Scottish Rib eye Steak Garni (g)** £15.95
Cooked just how you like and complimented with a green peppercorn sauce (£4 SUPPLEMENT ON DBB)
- Grilled Mackerel Fillet** £10.75
Served with an Indian Style Rosti and spiced onions
- Today's Risotto (g) (v)** £9.75
Served with Roquette dressed with Pesto and Parmesan
- Scottish Beer Battered Catch of the Day** £8.95
And chips with Tartar sauce
- Supreme of Chicken and Spiced Tomato Casserole** £12.15
With mashed potato and seasonal vegetables
- Terraces Fish Broth** £11.65
A hearty Broth of seasonal local fish and seafood cooked with leek, potato and vegetables, then finished with a Dill cream sauce and accompanied with crusty bread for mopping up
- Bangers n Mash** £9.75
Slow roasted Ross shire Pork and Herb Sausages with Garlic Mash and 5 Onion Gravy
- Root Vegetable and Pine Nut Roast (v)** £9.75
Carrot, Parsnip and Leek roasted with Toasted Pine Nuts and topped with Honey brushed Goats Cheese, accompanied by our own tomato and Ginger compote

SWEETS

- Homemade Strawberry Cheesecake** £4.75
Served with fresh cream
- Selection of fine Scottish Cheeses** £5.75
Served with grapes, crackers and Quince Jelly
- Terraces Grand Deserts (serves two)** £9.50
The perfect combination of three of our finest homemade sweets served with our very own ice cream
- Chocolate Fondant Infused with Orange Liqueur** £4.75
With fresh vanilla cream. This sweet is cooked to order please allow up to 10 minutes
- Traditional Sweet Layered Cranachan** £4.75
Topped with raspberry Coulis
- Raspberry Crème Brûlée** £5.50
Served with homemade shortbread