

PRIME

STEAK & SEAFOOD

COCKTAILS – All £7.5

SPRITZ

A refreshing mix of aperol, prosecco & soda water

NEGRONI

A true classic – gin, red vermouth & campari

GODFATHER

Equal measures of Macallan Gold & Amaretto, served on the rocks

BELLINI

House prosecco & peach juice

COSMOPOLITAN

Vodka, triple-sec & cranberry juice

GIN/VODKA MARTINI

Good enough for James Bond – stirred or shaken?

PRE-STARTERS

KALAMATA OLIVES Marinated in Thyme, Lemon & Garlic **£3** | **ISLE OF LEWIS OYSTERS** Served with a sherry vinegar dressing, lemon & tabasco sauce

STARTERS

V **HANDMADE VEGETARIAN SOUP OF THE DAY £5-**

Served with warm bread

GF **SEAFOOD BOARD £11-**

Speyside pickled herring, West coast smoked salmon, Grampian peppered mackerel Mull of Kintyre smoked mussels, served with dressed leaves & baby capers

CHICKEN SKEWERS £7.5

Marinated in tandoori seasonings, char grilled & served with chimichurri, Asian slaw, minted yoghurt

ULLAPOOL DRESSED CRAB £10-

With tarragon mayonnaise & malted brackla bread

HIGHLAND GROUSE £9-

Pan-fried, hand-made bannock, wilted mixed chard & finished with a rich crushed raspberry jus

MUSSELS £8-

Line picked & sourced from the Isle of Lewis, steamed and served in an Asian broth, warmed bread

GF **TRADITIONAL CULLEN SKINK £7-**

A creamy soup of smoked haddock, leek & potato

GF V **BEETROOT AND GOATS CHEESE TERRINE £7.5**

Accompanied by raspberry balsamic glaze, candied orange & walnut salad

GF V **TANDOORI MARINATED VEGETABLE £7- & HALLOUMI SKEWERS**

Char grilled & served with chimichurri, Asian slaw, minted yoghurt

MAIN EVENT

GF V **CASSOLETTE OF ROASTED VEGETABLES £14-**

With Jersey potatoes & borlotti bean in a tomato fennel broth, grilled with buffalo mozzarella, served with salad in a raspberry vinaigrette

GF **ULLAPOOL CREEL CAUGHT LOBSTER SALAD £ MARKET VALUE**

Poached lobster half, purple fingerling salad, warmed garlic butter, watercress in lemon olive oil

GF **WILD HIGHLAND RABBIT £18-**

A light game broth infused with roasted pancetta & rosemary accompanied by gnocchi and topped with a chive crème fraiche

GF **SEABASS, ON THE BONE £19-**

Roasted baby potatoes & squash, braised apple & fennel, finished with caper & sorrel beurre noisette

V **CHARRED MINI AUBERGINES £17-**

Finished in the oven and topped with chilli & tomato compote, buffalo mozzarella & a lemon breadcrumb

GF **NORTH SEA COD £19.5**

Smoked chorizo & tomato sauce, buttered French beans, served with a separate side of garlic crushed potatoes

GF **MUSSELS £17-**

Line picked & sourced from the Isle of Lewis, steamed & served in an Asian broth with warmed bread

V VEGETARIAN **V** VEGAN OPTION **GF** GLUTEN FREE

FROM THE CHARGRILL

Our grilled meats are cooked to your liking over charcoals. All our meats are sourced locally from highland butchers, cut and prepared to our chef's specific requirements. Note all weights are approximate uncooked weights.

NOT TO SHARE

Please select one side dish and one sauce to accompany your meat of choice.

WHOLE ROAST SPATCHCOCK POUSSIN £24-

Simply brushed with butter & charred for flavour

200G SCOTTISH 21DAY AGED SIRLOIN OF BEEF £24-

Perfectly seasoned & grilled over hot coals

230G SCOTTISH RIB-EYE £28-

Well marbled with a centre eye of fat giving richer flavour

290G SCOTTISH 21DAY AGED SIRLOIN OF BEEF £29-

perfectly seasoned & grilled over hot coals

200G LAMB CHUMP £24-

A cut taken from the lower back, perfect for char grilling

TO SHARE

Please be aware sides are sold separately.

550G CHATEAUBRIAND £55-

21 day aged Scottish beef, cut from the thickest section of the fillet, a premium juicy cut of meat

550G T-BONE £50

Best of both worlds with fillet on one side, sirloin on the other, separated by the bone

550G SIRLOIN £45-

21 day aged Scottish beef, the sirloin comes from a very relaxed area of meat which means it is very tender & well marbled

550G RUMP £40-

21 day aged Scottish rump, very lean cut of beef, best served medium-rare

UPGRADE TO A SURF AND TURF Pan fried wild Tiger prawns cooked in garlic and herb butter £6. Half poached west coast lobster £ MARKET VALUE

SIDES & SAUCES

SAUCES Peppercorn | Rioja veal jus | Tomatin Whisky | Béarnaise | Chimichurri **ALL £3-** **BUTTERS** Smoked jalapeño & Lime | Garlic & thyme | Marrowbone & Rosemary **ALL £1-**

SIDES Skinny fries | Mixed Salad with Kalamata Olives & Pickled Vegetables | Three Cheese Macaroni | Sweet Potato Fries with Oregano & Crumbled Feta Cheese | Garlic Crushed New Potatoes | Honey Roasted Heritage Carrots | Hand Dipped Onion Rings | Puree of Celeriac with Black Tuffle | Heritage Tomato & Red Onion Salad finished with Balsamic | Charred Corn with Chilli & Coriander Butter **ALL £3.5**

THE FINISHING TOUCH

GF **PROSECCO-PROSECCO-PROSECCO £9-**

Small glass of Prosecco, light refreshing Prosecco & Elderflower sorbet & a Prosecco & red berry jelly

MONKEY SHOULDER CHEESECAKE £7-

Vanilla & malt whisky combine to make a beautiful Scottish cheesecake accompanied with balsamic macerated strawberries

GF V **PRIMES VANILLA SEED RICE PUDDING £6.5**

Layered with crushed raspberries, rose poached pear & a toasted sugar top

V **CLOOTIE DUMPLING £7-**

A Scottish classic, warm steamed fruit cake, served with cranachan ice cream & Scottish honey

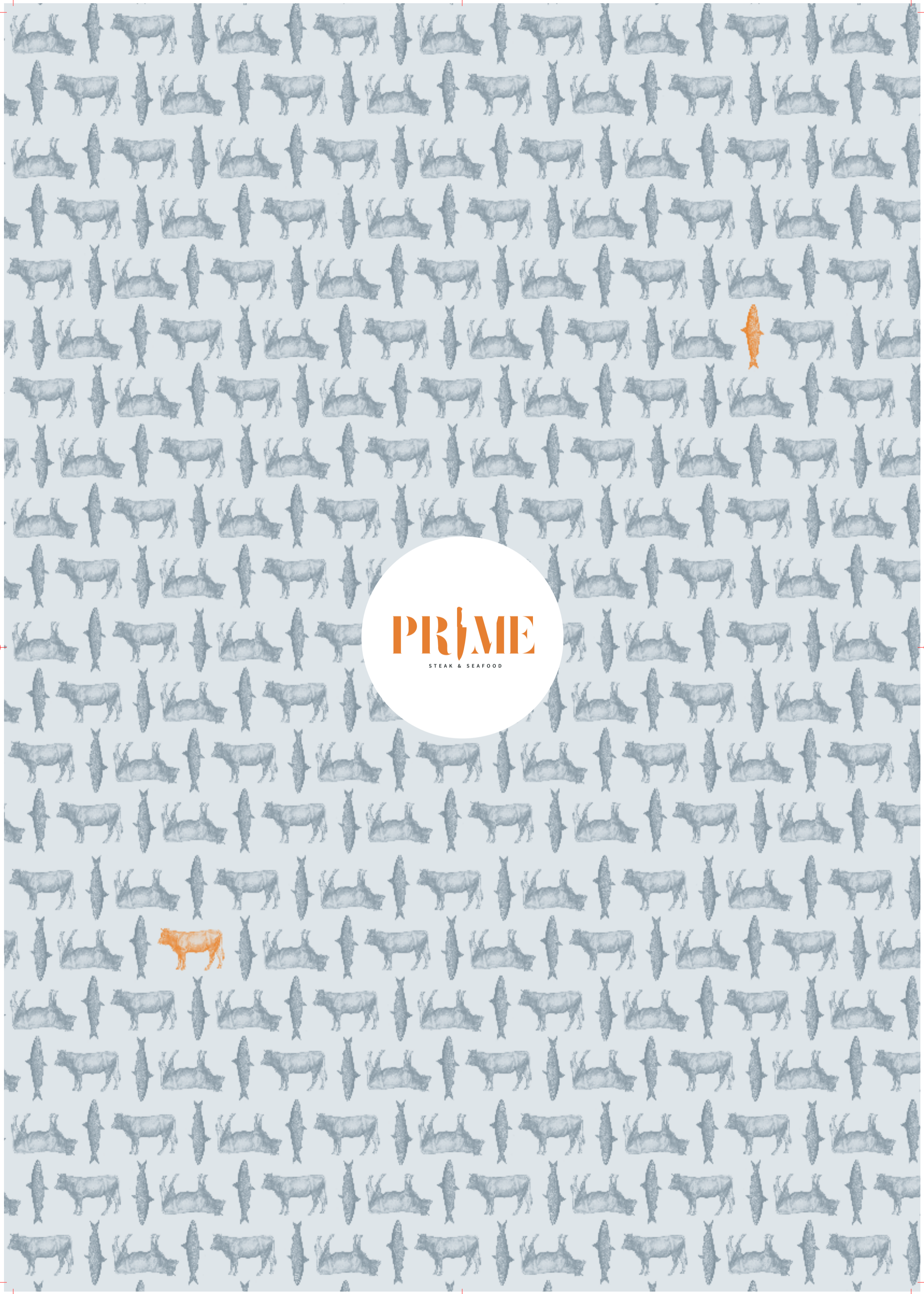
WARM RICH DARK CHOCOLATE & AMARETTO TORTE £7-

Served with Chantilly & seasonal berries

V **WARMED APPLE AND PLUM TART £7-**

With vanilla ice cream

CURATED SELECTION OF QUALITY CHEESES & OATCAKES – PLEASE ASK FOR TODAY'S SELECTION.



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