

these prices apply when ordering your main course from the GREEN section below

2 COURSE MEAL £10.95

One Course £9.95

(choose either a starter OR pudding with one main course) add a third course for £4.95

these prices apply when ordering your main course from the BLUE section below

2 COURSE MEAL £12.95

One Course £11.95

(choose either a starter OR pudding with one main course) add a third course for £4.95

these prices apply when ordering your main course from the PURPLE section below

2 COURSE MEAL £15.95

One Course £14.95

(choose either a starter OR pudding with one main course) add a third course for £4.95

CHOOSE ANY ONE STARTER

CHEF'S SOUP OF THE DAY V

served with crusty bread & butter

SEAFOOD TOMATO SOUP

blended mussels, salmon, & prawns bound in a thick tomato passata

CLASSIC PRAWN COCKTAIL £1.25 Supplement

north atlantic prawns in creamy marie-rose dressing on a bed of salad

LEMON RISOTTO V

with an onion and shallot coulis

CRISPY POTATO SKINS & CREAM CHEESE GFV O

served with chimichurri salsa & garlic mayonnaise

CHICKEN LIVER PATÉ £1.50 Supplement

tasty and smooth paté served with garlic ciabatta

HAGGIS, NEEPS & TATTIES

traditional combination with a whisky onion sauce

SEASONAL GREEN LEAF SALAD VE

trio of leaves with garden vegetables in vinaigrette dressing

ITALIAN GARLIC BREAD V

toasted rustic bread with napoli sauce & melted mozzarella

SWEET CHILLI CHICKEN SKEWERS £1.25 Supplement GF

coated in hot chilli sauce with a hot garlic chutney

WOOD PIGEON & BLACK PUDDING £2 Supplement

pan seared wood pigeon on black pudding with caramelised onion & balsamic rocket leaves

CAJUN BREADED MUSHROOMS VO

with garlic mayonnaise and spicy salsa

FRESH HONEYDEW MELON GFVE

with fresh strawberry, orange segments & raspberry coulis

BREADED BRIE & CHUTNEY V

chutney made with red currants & sweet mangoes

TEMPURA OF TIGER PRAWN £1.25 Supplement

5 tiger prawns accompanied by a thai soy & ginger relish

CHOOSE ANY ONE PUDDING

ICED RASPBERRY & DRAMBUIE PARFAIT VE

pooled in a fresh raspberry coulis

BAILEYS RICH DARK CHOCOLATE V

in a smooth dark chocolate terrine with a lush bronzed baileys sauce & chocolate ice cream

HOT BANANA FRITTER SURPRISE 75p Supplement V

with coconut ice cream, coconut flakes & lashings of butterscotch sauce

BABA AU RHUM CAKE V

infused in a dark rum syrup served warm with vanilla ice cream

FRESH FRUIT WITH HOME-WHIPPED CREAM VO

finished with a raspberry coulis

CRÉME BRULÉE V

served chilled with a caramelised top and our own shortbread

FAMOUS STICKY TOFFEE PUDDING 75p Supplement V

with lashings of hot treacle sauce & vanilla ice cream

ICE CREAM & BANANA EXPLOSION V

trio of ice cream with pistachios & belgian chocolates in a brandy snap basket

EXOTIC MALIBU PINEAPPLE V

coconut ice cream, coconut flakes with malibu on roasted pineapple

MAIN COURSES

BEEF STEAK PIE 95p Supplement

cooked in a rich gravy topped with puff pastry lid, served with chips & peas

HAGGIS, NEEPS & TATTIES

traditional combination with a whisky onion sauce

CHICKEN & MUSHROOM PIE

in a creamy white wine sauce topped with a puff pastry lid, served with chips & peas

THAI GREEN CURRY GF

chicken or vegetable, served with a timbale of rice

ASPARAGUS & VEGETABLE PIE V

in a creamy tomato sauce, topped with a puff pastry lid and served with chunky chips & peas

GREEN PEA & MUSHROOM RISOTTO V

in thyme infused cream sauce with parmesan cheese

FRESH FLAKED SALMON SALAD

flaked salmon, rocket, potatoes in an olive tapenade dressing

CHARGRILLED CHICKEN CAESAR SALAD

classic caesar with cherry tomatoes & parmesan cheese

NORTH SEA HADDOCK & CHIPS 95p Supplement

in guinness batter, with chunky chips, peas & charred lemon

BEETROOT & VEGETABLE BURGER V

with cheese, mayo, lettuce, rocket, tomato, red onion & relish

SPIRAL SAUSAGE & BUTTER MASH

with sautéed onions, rosemary wine jus & crispy onion rings

GLENMORANGIE CHICKEN GF

in a malt whisky cream & onion sauce served with rice & vegetables

TENDER BEEF CURRY GF

CHICKEN TIKKA MASSALA OR VEGETABLE CURRY ALSO AVAILABLE
cooked in a traditional rich indian gravy served with a timbale of rice, fruit chutney & crispy popadum

SEAFOOD RISOTTO

tiger prawns, blended mussels, salmon & squid in an italian tomato sauce

CHARGRILLED CHICKEN PESTO PASTA

penne with italian tomatoes, pesto pinenuts & rocket with garlic bread

CLASSIC PASTA CARBONARA

penne in bacon & mushroom white wine cream sauce with garlic bread

LAMB SHANK £2 Supplement

in a rich rosemary jus on herbed mash with vegetables

GOAT'S CHEESE & BRIE SIZZLER V

grilled goat's cheese & breaded brie with apple and roasted vegetables with steamed rice & hot, sweet onion chutney

CHICKEN BALMORAL

chicken breast stuffed with haggis, in a creamy whisky onion sauce, served with herb butter mash & vegetables

BACON 'KILTED' HADDOCK GF

in french mustard & wine, baked gently, wrapped in smoked bacon with butter mash & vegetables

PAN SEARED SEABASS & SAMPHIRE

with chorizo, cherry tomato & red onion on samphire butter mash

SCOTTISH SALMON FILLET GF

on a bed of asparagus & mash with chive butter sauce & vegetables

GRILLED MINUTE STEAK

served with onion rings, mushrooms, roast cherry tomatoes & chips

CHARRED RIBEYE STEAK £2 Supplement

served with onion rings, mushrooms, roast cherry tomatoes & chips

SANDWICHES

SALAD · COLESLAW · CHIPS

FRESHLY MADE

served cold on thick soft white or wholemeal bread with mayo spread, chips, coleslaw & green leaf salad

SMOKED CHEESE & PICKLE £7.50V

CHEESE & TOMATO £7.95V

PRAWN MARIE ROSE £8.75

SLICED HAM & SCOTTISH CHEDDAR £7.95

BRIE, HAM & SWEET CHUTNEY £8.25

TUNA RED ONION MAYO £7.75

CORONATION CHICKEN £7.95

SMOKED SALMON & CREAM CHEESE £8.50

CHARRED VEGETABLES & HOUMOUS £8.25V

TOASTED

served toasted on thick soft white or wholemeal bread with mayo spread, chips, coleslaw & green leaf salad

PICNIC CHEDDAR £7.50V

MATURE CHEDDAR & RED ONION £8.25V

SERRANO HAM & CHEDDAR CHEESE £8.95

BRIE, TIGER PRAWN & HOT SWEET JAM £9.75

MOZZARELLA, PESTO & TOMATO £8.95V

HALLOUMI, GRILLED PEPPERS & ROCKET £9.50V

SMOKED SALMON & FRENCH BRIE £8.95

GOATS CHEESE, ROCKET & SWEET ONION

MARMALADE £8.95V

ANY STARTER OR PUDDING £4.95*

*YOU MAY ORDER ANY STARTER OR PUDDING FROM THE LEFT HAND PAGE AT £4.95

NOTE THAT SUPPLEMENTS APPLY TO SOME DISHES

TOASTED WRAPS

PREPARED WITH SWEET CHILLI GARLIC MAYO SPREAD

CHARGRILLED CHICKEN £8.95

served with chips, coleslaw & mixed salad

HALLOUMI, VEGETABLES & HOUMOUS £8.95V

served with chips, coleslaw & mixed salad

CHARGRILLED BEEF STEAK £9.95

served with chips, coleslaw & mixed salad

SWEET CHILLI TIGER PRAWNS £9.95

served with chips, coleslaw & mixed salad

CHICKEN TIKKA £8.95

served with chips, coleslaw & mixed salad

Cheese & WINE OR PROSECCO

GRAND CHEESE PLATTER FOR TWO

Including a full selection of

CHEDDAR, STILTON, CABOC

BRIE, GOUDA & SMOKED CHEESES

Served with Celery, Grapes, Apples, Olives,

Houmous, Mixed Crackers, Scottish Oat Cakes

and a Sweet Mango & Fruit Dip

WINE OR PROSECCO FOR TWO

A choice of either

ONE 200ML BOTTLE OF PROSECCO PER PERSON

OR ONE LARGE GLASS OF WINE PER PERSON*

Choose your Wine from a selection of over

20 Wines served only by the glass excluding

Champagnes, Sparkling Wines

& Cellar Wines

All for £22.00

For Two People

*Large glass of Wine 250ml



GRILLED PANINIS

mayo spread, chips, coleslaw & green leaf salad

CHEDDAR & NEAPOLITAN SAUCE £7.50V

served with chips, coleslaw & green leaf salad

SWEET CHILLI CHICKEN TIKKA £9.95

served with chips, coleslaw & green leaf salad

CHICKEN FILLET, BACON, LETTUCE & TOMATO £9.95

served with chips, coleslaw & green leaf salad

HAM, MOZZARELLA & PINEAPPLE £9.95

served with chips, coleslaw & green leaf salad

MINUTE STEAK, FRIED EGG & MOZZARELLA £11.95

served with chips, coleslaw & green leaf salad

CHICKEN, BACON & CREAM MUSHROOM £9.95

served with chips, coleslaw & green leaf salad

GRILLED VEGETABLES & CHEDDAR £9.25V

served with chips, coleslaw & green leaf salad

CHORIZO, MOZZARELLA & RED ONION £9.75

served with chips, coleslaw & green leaf salad

Homemade Burgers

finest locally sourced beef with mayo lightly spread on a toasted brioche bun with chips · onion rings · coleslaw · green leaf salad

CHEESEBURGER £12.50

with mayo, lettuce, rocket, tomato, red onion & relish on the side

BACON & BLUE CHEESE BURGER £12.75

with mayo, lettuce, rocket, tomato, red onion & relish on the side

GRILLED CHICKEN & BACON BURGER £12.75

with mayo, lettuce, rocket, tomato, red onion & relish on the side

SCOTCH BEEF BURGER £12.25

with mayo, lettuce, rocket, tomato, red onion & relish on the side

SWEET CHILLI & SAUTÉED ONION BURGER £12.75

with mayo, lettuce, rocket, tomato, red onion & relish on the side

GOAT'S CHEESE & BEETROOT BURGER £12.75V

with mayo, lettuce, rocket, tomato, red onion & relish on the side

BEETROOT & VEGETABLE BURGER £11.95V

with mayo, lettuce, rocket, tomato, red onion & relish on the side

SMOKED CHEESE, BBQ SAUCE & PEPPER BURGER £12.75

with mayo, lettuce, rocket, tomato, red onion & relish on the side

BRIE & MUSHROOM BEEF BURGER £12.95

with mayo, lettuce, rocket, tomato, red onion & relish on the side

The Cheese & Wine (or Prosecco) offer is not in conjunction with any other offer, no discount vouchers are applicable, not to form part of any special offers including 321 dinner deal or over 55s dinner deal or hotel resident discounts, not to form part of dbb packages

Please Note : Due to the presence of nuts in some products there is a small possibility that nut traces may be found in any of our menu items along with eggs. Please inform your server if you have any allergies or special dietary requirements

Our prices all include VAT. Service charge not included on your bill, however a discretionary service charge of 10% will be added to parties of 8 or more

Note that supplements apply to some dishes

V VEGETARIAN (SOME DISHES INCLUDE EGGS AND DAIRY) VE VEGAN VO VEGAN OPTION AVAILABLE GF GLUTEN FREE

Lunch & Early Dinner Menu served every day between 11.30am and 6.00pm. No discount or reduction on price applies to the Lunch & Early Dinner Menu, this includes hotel residents 20% discount voucher or any other package voucher

We want you to enjoy ASH every time. If you have any comments please speak to the manager or write to : The Royal Highland Hotel, Academy Street, Inverness, IV1 1LG Or Email info@royalhighlandhotel.co.uk