

Grinneabhat Àite-Cèilidh Cafe

“Classical”

Pop up Restaurant Saturday 26th August
Service from 5.45(1) – 7.45 (last)



Seared Hebridean scallops, fresh ginger and pea puree,
smoked bacon and peas shoot salad

Baked Ness black pudding, bubble & squeak, wholegrain mustard sauce

Black Isle blue cheese, roast pepper & leek filo pastry tart, poached pear and walnut salad

Hebridean hot smoked salmon, beetroot & horseradish pesto,
potato & spring onion salad & dressed leaves



Slow roast shoulder of minted lamb, Cumberland sauce, Yorkshire pudding,
Leek mash and market fresh vegetables

Red wine & thyme braised beef cheek, horseradish mash,
Homemade Yorkshire pudding and market fresh vegetables

Spanish style chorizo, garlic & tomato based stew with
Squid, monkfish, mussels & prawns with garlic baguette

Roast Cauliflower Steak, spiced cauliflower puree,
Cauliflower pakora & coconut curried vegetables served with pilau rice



Strawberry and vanilla panna cotta
with balsamic & black pepper macerated strawberries

Warmed beetroot chocolate brownie, dark chocolate sauce
& homemade condensed milk ice cream

Cherry bakewell cheesecake, crumbled amaretti biscuit & black cherry coulis

3 courses £32.95

Pre order required for Starters, Main Course and Dessert. Please advice on any allergies

B.Y.O alcoholic drinks, no cover charge

£10 non refundable deposit per person required

All pre orders and deposits to be in by Monday 21st August