

Bo & Muc

DINNER

STARTERS

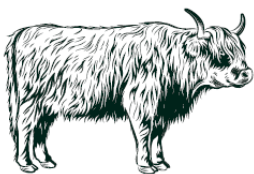
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| Wild Mushrooms, Sourdough, Poached Egg, Garlic and Truffle Oil | £12 |
| Grilled Mackerel, Beetroot and Yoghurt Salad | £15 |
| Hot Smoked Salmon, Scotch Egg and Bearnaise Sauce | £9 |
| Highland Great Glen Charcuterie, Olives and Pickles | £12 |
| Chicken and Leek Terrine or Potato and Goat's Cheese Terrine | £14 / £12 |

MAINS

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| Venison Casserole with Port and Juniper Berries, Smoked Mash Potatoes and Seasonal Vegetables | £25 |
| Baked Scabster Hake, Chorizo and Chickpea Cassoulet | £21 |
| Cauliflower Steak, Almond and Olive Dressing | £18 |
| Torrison Pork Belly, Puy Lentils, Bacon and Cabbage | £22 |
| Ross-shire Rib-Eye , Triple Cooked Chips, Chimichurri | £40 |

DESSERTS

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| Apple Tarte tatin, Rum and Raisin Ice Cream | £8 |
| Rhubarb Eton Mess | £8 |
| Chocolate Ale Cake, Raspberry Sorbet and Candied Pecan | £9.50 |
| Vanilla Cheesecake, Whisky Syrup | £9 |
| Scottish Cheese Selection | £14 |



A discretionary 10% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
GF - Gluten Free V - Vegetarian VG - Vegan.

