

***Curry on Monday  
at The Caledonian***  
2 Courses £12.95

Vegetable Samosa & Raita

Onion Bhaji & Saffron Yoghurt Dressing

Vegetable Pakora & Spicy Red Pepper Relish

*All starters served with either  
Naan Bread or Poppadom*

\*\*\*\*\*

Lamb Madras  
*(Tomato, Cumin, Coriander)*

Chicken Korma  
*(Coconut, Almonds, Coriander)*

Lentil Dhal (V)  
*(Aubergine, Coriander)*

*Main courses are served with Basmati rice*

\*\*\*\*\*

***Suggested beverages***

Casa Silva, Reserva, Viognier, £20.00  
Colchagua Valley, Chile

A. Christman, Mandelgarten, 2008 £80.00  
Grosser Gewächs, Riesling,  
Germany

Tiger beer £3.50

***Main Courses***

Smoked Haddock with Welsh Rarebit £19.00  
*wild garlic risotto, shaved fennel and rocket*

Cold Poached Scotch Salmon £19.75  
*warm new potatoes, niçoise salad, dill mayonnaise*

Char grilled Tofu (v) £15.50  
*marinated Asian salad,  
lime, coriander & cumin dressing*

Chinese Spiced Pork Loin £18.75  
*sesame noodles, shiitake mushrooms, choy sum,  
mandarin & soy jus*

Chicken Ham & Tarragon Pie £15.50  
*buttered mash potatoes, peas*

Haggis from Cockburn of Dingwall £13.00  
*tatties, neeps, a nip of whisky*

Carving Trolley  
*Monday to Friday lunch £14.95  
Wednesday dinner £14.95  
Thursday & Friday dinner £18.50*

***Meats From the Grill***

*served with  
mushroom, tomato, green beans,  
watercress & hand-cut chips*

Sirloin Steak £21.50

Scotch Rib Eye Steak £22.25

Scotch Fillet Steak 6oz £24.00

Leg of Lamb Steak £18.50  
*rosemary & lemon marinade*

**Béarnaise Sauce £1.50**  
**Green Peppercorn Sauce £1.50**

## ***Starters***

Chef's Soup of the Day £5.75

Grants Oak Smoked  
Scottish Salmon £10.75  
*lemon wedge, dill*

Pan Fried Orkney Scallops £10.50  
*black pudding, pea velouté,  
Summer black truffle dressing*

Poached Egg Caledonian £8.95  
*toasted muffin, smoked salmon, hollandaise*

Haggis from Cockburn of Dingwall £6.95  
*neeps, a nip of whisky*

Norfolk Asparagus £7.95  
*bocconcini, garlic aioli*

## ***Wine Recommendation***

***Macon Uchizy 2018 £30.00***

*Mallory & Benjamin Talmard*

*This lovely chardonnay is pale gold with an intense,  
citrus-infused nose and creamily rich palate, this is still  
very young yet impressive all the same.*

***Château Tanesse 2014 £28.00***

*Produced predominately with Merlot and Cabernet  
Sauvignon grapes. Tanesse has classic structure, but in  
recent vintages and with skilled winemaking this fruit  
forward style has really delivered a smooth easy drinking  
red with an extra depth of softness, some subtle oak, ripe  
tannins, and an excellent balance.*

***Please do not hesitate to speak to the  
Dining Room Manager if you have any requests,  
allergies or dietary requirements.***

***If you would prefer a lighter option you are welcome to  
choose two starters, or a selection of omelettes and  
salads are available on request.***

## ***Desserts***

Cranachan £7.00  
*whipped cream, toasted oats, raspberries,  
whisky, honey, shortbread biscuit*

Warm Chocolate Brownie £7.00  
*pistachio ice cream, berries*

Summer Pudding £7.00  
*clotted cream, raspberry sauce*

Ice Cream or Sorbet Selection £6.95

## ***Savouries***

Welsh Rarebit £6.95

Selection of British Cheeses £9.95  
*please see separate cheese menu*

## ***Port Recommendation (50ml)***

Taylor's LBV 2013 £4.00 glass/ £45.00 bottle

Taylor's Vintage 2011 £12.00 glass / £120.00 bottle

Taylor's 10 year old Tawny Port £7.00 glass/  
£28.00 half bottle

## ***Port Flight***

***Ruby, Tawny & Vintage (3x25ml) £9.95***

## ***The Bartender's Whisky Recommendation***

**Highland Park Svein £6.00**

*Matured pre-dominantly in sherry seasoned  
ex- American oak casks, which has resulted in plenty of  
orange oil, vanilla, caramel and peppery oak,  
along with plenty of smoke.*

# Upcoming Events

## **Number 9 Society Lunch – Benny Higgins**

**Tuesday 4th June**

## **Summer Ball**

**Friday 7th June**

## **Book Club**

“The Unfinished Palazzo”

by Judith Mackrell 2018

**Tuesday 11th June**

## **Dance Class**

**Thursday 13th June**

## **Alba Lunch - Kenwood House Visit**

**Wednesday 19th June**

## **YMS 10 Year Anniversary Dinner**

**Friday 21st June**

## **Number 9 Society Lunch – John Shears**

**Tuesday 2nd July**

## **Book Club**

“Bal Canto” by Ann Patchett 2001

and

“Love is Blind” by William Boyd 2018

**Tuesday 2nd July**

***Set Price Lunch***  
***Two courses £20.00***

Soup of the Day

Smoked Mackerel Pâté  
*horseradish cream*

\*\*\*\*\*

Traditional Fish & Hand-Cut Chips  
*peas, lemon, Club-made tartare sauce*

Beef Stroganoff  
*truffle rice, green beans*

\*\*\*\*\*

*included*

Filter Coffee & Orkney Tablet

***Set Price Lunch***  
***Two courses £20.00***

Soup of the Day

Smoked Mackerel Pâté  
*horseradish cream*

\*\*\*\*\*

Traditional Fish & Hand-Cut Chips  
*peas, lemon, Club-made tartare sauce*

Beef Stroganoff  
*truffle rice, green beans*

\*\*\*\*\*

*included*

Filter Coffee & Orkney Tablet

**The Carving Trolley\*\***

**LUNCH £14.95**

Monday – *Roast Loin of Pork*  
Tuesday – *Roast Norfolk Turkey*  
Wednesday – *Baked Ayrshire Ham*  
Thursday – *Roast Leg of Elwy Lamb*  
Friday – *Baked Salmon en Croute*

**DINNER**

Wednesday – *Roast Leg of Elwy Lamb* £14.95  
Thursday – *Fillet of Beef Wellington* £18.50  
Friday – *Roast Sirloin of Beef* £18.50

*\*\*subject to availability*

**The Carving Trolley\*\***

**LUNCH £14.95**

Monday – *Roast Loin of Pork*  
Tuesday – *Roast Norfolk Turkey*  
Wednesday – *Baked Ayrshire Ham*  
Thursday – *Roast Leg of Elwy Lamb*  
Friday – *Baked Salmon en Croute*

**DINNER**

Wednesday – *Roast Leg of Elwy Lamb* £14.95  
Thursday – *Fillet of Beef Wellington* £18.50  
Friday – *Roast Sirloin of Beef* £18.50

*\*\*subject to availability*