

***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

Thai Green Chicken Curry

Lentil Dhal (V)

Main courses are served with Basmati rice

Suggested beverages

Tiger beer £3.50

NEW

Indian wines from Sula Vineyards,
Maharashtra.
Decanter World Wine Awards Silver

Sauvignon / Shiraz
£22 bottle / £5.00 glass

Main Courses

Highland Grouse £27.00 whole / £13.50 half
(may contain shot)
*bread sauce, pâté croute,
watercress, game chips, grouse jus*

Oven Baked Loch Duart Salmon £19.75
*mustard & herb crust, roast fennel, samphire, pea purée,
parmentière potatoes, lobster butter sauce*

Pan Fried Black Bream Fillet £19.25
*spiced potatoes, tenderstem broccoli, king prawns,
coriander coconut sauce*

Summer Truffle Arancini (v) £15.50
char roasted vegetables, pesto dressing

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

Scotch Rib Eye Steak 6oz £22.25

Scotch Fillet Steak 6oz £24.00

Lamb Cutlets £21.95

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

Chargrilled Calves Liver £21.95
mashed potatoes & green beans, Madeira garlic jus

Béarnaise / Green Peppercorn Sauce £1.50

FRIDAY LUNCHTIME:

**ORDER FROM THE GRILL MENU AND
ENJOY A DESSERT FOR JUST ONE PENNY!**

Starters

Chef's Soup of the Day £5.75

Grants Oak Smoked
Scottish Salmon £10.75
capers, lemon

Pan Fried Orkney Scallops £10.50
black pudding, squash purée, chive oil

Potted Shrimps £9.25
rocket salad, lemon dressing, sourdough toast

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

Smoked Duck Breast £8.95
chicory, golden raisins

Wine Recommendation

Sula Vineyards, Sauvignon 2018 £22.00

Maharashtra, India

Decanter World Wine Awards Medal winner and India's first ever sauvignon blanc.

Herbaceous, crisp and dry, with aromas of bell peppers, intermingled with tropical fruits like passion fruit and gooseberry with a racy, zingy finish.

This sauvignon is the perfect match for fish, seafood, white meats and cheeses, as well as spicy dishes.

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

Glazed Lemon Tart £7.00
vanilla ice cream, berry compôte

Chocolate Fondant £7.00
espresso ice cream, nut granola, caramel 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 Gin Recommendation Burleighs Doddie's £5.20

45 West Distillers unveil an exciting partnership with the My Name's Doddie Foundation, creating an all new Burleighs Gin, crafted alongside Scottish rugby legend, Doddie Weir.

Upcoming Events

YMS Evening with Paul Gregory

Wednesday 11th September

Book Club

'The Spy Who Came In From The Cold' 1963

and

'A Legacy of Spies' 2017

by John Le Carré

Tuesday 17th September

Reeling Evening

Friday 4th October

Open Evening

Monday 7th October

Golfing Society – Bath Cup

Tuesday 8th October

Number 9 Lunch

Hugh McLeod – Professor of Church History
at Birmingham University

Tuesday 8th October

Arts Group Evening

With Julian Radcliffe

Wednesday 9th October

The Caledonian Lecture

Eric Drummond

Tuesday 15th October

Set Price Lunch
Two courses £20.00

Soup of the Day

Smoked Mackerel Pâté
fennel salad, capers, rocket

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

Thai Beef Curry
coconut & cumin, rice & vegetables

included

Filter Coffee & Orkney Tablet

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Two courses £20.00

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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*

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