

Sweets

Chocolate Brownie with Warm chocolate sauce £5.75
And vanilla ice cream

Orange and Cranberry crème brulee £5.75
With home made mini shortbreads

Lemon Meringue Stack £5.75
Light Home Made Meringues layered with Vanilla ice Cream
Whipped cream, and Home Made Lemon Curd

Baked pear and honey tart £5.50
With cinnamon sauce

Our own Sticky Toffee Pudding £5.95
Deliciously moist Date Pudding served with lashings of
Sticky Toffee Sauce and Whipped Cream

Hand made ginger & syrup cheesecake £5.75
With Caramel ice cream

Brandy snap basket £5.95
Filled with your choice of our finest ice creams: -
Vanilla or Chocolate or fudge with berry coulis
(Belgian chocolate or toffee sauces also available
On request)

Chefs Special Trio of desserts £7.95
A selection of three desserts featuring Home made
Chocolate Brownie with Belgian chocolate sauce,
Orange and Cranberry crème brulee
chocolate chip ice cream

Selection of Scottish Cheese with Savoury Biscuits £6.95
Three Scottish and local cheeses with grapes
and home made Chutney

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Freshly Ground Coffee £2.00
Pot of Tea £1.80
Cappuccino £2.40 Espresso £2.05
Café Latte £2.40

All available freshly brewed de-caf option 20p extra

Hot Chocolate £2.40 Glass of Milk £1.00
Whisky Coffee £5.35 Liqueur Coffee £6.35

Flavoured Coffee Syrups (Dash 35p)
Butterscotch syrup, Amaretto Syrup, Irish Cream syrup

CAWDOR TAVERN
Cawdor, Nairnshire, IV12 5XP
t:(01667) 404 777

e: enquiries@cawdortavern.co.uk
(csgg nov12)



Lunch Menu

Starters

Home made Cullen Skink £5.50
Smoked haddock and potato soup finished with cream
Served with home baked bread

Chef's home made soup of the day £3.95
served with our own bread (v - available)

Cawdor smooth chicken liver pate £5.95
Served with Crisp Crostini and home made Apple Jelly

Highland venison sausage £5.75
Carved over Stornoway black pudding
with warm Cumberland sauce

Mini Scottish seafood platter £7.95
With our own hot smoked Hebridean salmon,
smoked peppered Mallaig mackerel, sweet marinated
Orkney herring fillet and smoked Belhaven trout, with
citrus Mayonnaise and home pickled cucumber

Deep fried breaded Brie £5.50 (v)
Tomato and bitter leaf salad, cranberry chutney

**Mulled Conference Pear, smoked applewood and
walnut salad £5.25 (v)**
Heather honey and wholegrain mustard dressing

Pan seared breast of pigeon £6.75
Carved over Stornoway white pudding, with apple fritter
and red wine jus

*Prices inclusive of 20% VAT.
There is no service charge.*

(v) Denotes vegetarian options

Main Courses

Steak & Orkney Ale Pie £10.95

Prime Scottish beef slow cooked with root vegetables and flavoured with ale from our own Orkney brewery, Topped with flaky Pastry and served with Mashed Potato, Vegetables of the day

Beer Battered Haddock & Chips £11.95

West Coast Haddock fillet cooked in crisp Orkney Ale beer batter served with garden peas, fries and home made tartare sauce

Chicken and chorizo tagliatelle £9.95

Strips of chicken sautéed with chorizo and Oregano, finished with a tomato sauce tossed through fresh tagliatelle

Smoked haddock and leek Lasagne £9.95

Delicate smoked haddock and sautéed leeks Layered with pasta in a light béchamel Served with salad and fries

Pan seared lambs liver £8.95

In a smoked bacon and onion gravy Resting on a colcannon mash, roasted root vegetables

Venison and Cranberry sausages £9.50

Placed on a brie mash with redcurrant gravy

Haggis, neeps and tatties £7.95

Our prize haggis with mashed turnip and creamy mashed potato served with Orkney Oatcakes and finished with a whisky and onion sauce

Hand made ratatouille cannelloni £9.95 (v)

Pasta tubes filled with tomato and vegetable ragout Glazed with mozzarella, served with seasonal salad

Three cheese and mushroom risotto £10.75 (v)

Aborrio rice cooked in white wine folded through Goats cheese, cream cheese and Applewood smoked cheddar, topped with grilled oyster mushrooms and crispy parsnips Served with crisp, fresh salad

Scottish cold seafood platter £16.95

With our own hot-smoked Hebridean salmon, smoked peppered Mallaig mackerel, sweet marinated Orkney herring fillet, poached salmon and smoked Belhaven trout, with salad, citrus Mayonnaise and home pickled cucumber, new potatoes

From the Grill

Hand made Venison Burger £10.50

Presented in a floury bap and topped with Crispy onions, Applewood smoked cheddar With Black pepper and garlic mayonnaise with fries and crisp side salad

Prime 21 day aged 8oz Scottish Sirloin Steak £20.95

Served with haggis dumplings and Sauce Diane Seasonal Salad and French Fries

Hot Toasted Panini

All served with salad garnish

Brie, cranberry & smoked bacon £5.95

Scottish Cheddar and red onion £5.50 (v)

Roast Chicken, chorizo and cheese £5.95

Roast loin of pork with red onion marmalade And stilton £5.95

Filled Rolls

Brown submarine roll with your choice of filling served with salad garnish

Egg Mayo, tomato and cress £5.25

Smoked Applewood cheddar, with home made tomato chutney £5.75 (v)

Roast chicken and bacon mayonnaise £5.75

Roast loin of pork with red onion marmalade And stilton £5.95

Scottish Cheddar and red onion £5.25

Soup & Roll Deal

Filled sub roll with your choice of filling served with a bowl of our home made soup £2.50 supplement on roll price above

Side Orders

Portion of French Fries	£3.25
Mixed Side Salad	£3.50
Side order of our Prize Haggis	£3.25
New Potatoes	£1.95
Home made Onion rings	£3.95