

Nibbles

Locally baked breads with olive oil & balsamic/todays infused olive oil **£1- V**

Sicilian olives & sun-blushed cherry tomatoes **£1.95 V**

Starters

Soup of the day ask your server for todays choice **£4.95 V**

Pan fried breast of Grouse with carrot & thyme risotto & black truffled French beans **£7.50**

Classic Bruschetta marinated plum tomatoes, basil & red onion, garlic olive oil **£6.50 V**

Roasted beetroot & dill risotto caramelised apple & goats cheese bon bons **£7.50 V**

Selection of cured Italian meats artichoke & roasted peppers, assorted cheese **£7.25**

Wild Rabbit & pancetta casserole garlic & rosemary jus, gnocchi & crisp vegetables **£7.50**

Trio of scallop & tiger prawn ravioli langoustine, herb glaze, peashoot salad **£8.50**

Highland game terrine orange & apricot chutney, gluten free oatcakes **£7.50**

Pasta

Carbonara pappardelle, smoked pancetta, white wine & parmesan cream sauce **£12-**

Seasonal vegetable rigatoni sun blushed tomato pesto, crumbled feta & spinach **£11.50 V**

Spaghetti marinara local seafood, baby capers, Sicilian olives & tomato basil sauce **£13.95**

Rigatoni braised boar & Scotch beef meatballs, tomato & fennel sauce, scamorza **£11.95**

Pappardelle porcini & forest mushroom, Gran Moravia & white wine reduction, truffle oil **£11.50 V**

Roasted vegetable lasagne cherry tomato & basil sauce, Ayrshire goats cheese **£11.50 V**

Scotch beef & Chianti lasagne fontina & parmesan cream **£11.50**

Risotto or Gnocchi

Buckie smoked haddock garden peas & crisp pancetta **£11.95**

Roast winter squash kale, parmesan, toasted walnuts **£11.95 V**

Mains

Braised lamb shank sweet potato & dill puree, roasted vegetables, Rioja veal jus **£18.50**

Pancetta-wrapped loin of Cod warm puy lentil salad, crushed peas, lemon **£16.50**

8-Hour braised rib of beef celeriac puree, white pudding croquette, pan jus **£18-**

Duo of duck honeyed breast, and crisp confit, polenta crouton, crème de rose sauce, red berry glaze **£17.50**

West Coast Mussels white wine cream sauce, warmed bread **£13.95**

riva

Grills for One sides sold separately. Weights are approximate uncooked weights

Butter roasted supreme of chicken £8.50

Scottish Sirloin (230g) £17.95

Grills to share sides sold separately. Weights are approximate uncooked weights. Allow time for cooking

540g Striploin £43.95

660g T-Bone £46.95

540g Chateaubriand £ market value

Sides

£4.50

Three cheese macaroni, herb breadcrumb

Sweet potato fries, feta & oregano

Roasted seasonal vegetables, mustard seed, heather honey glaze

Hand dipped onion rings

Celeriac & white truffle puree

Buttered mash with Speyside white pudding

***** WHOLE LANGOUSTINE £market value *****

£3.50

Thin-cut fries

Garlic Ciabatta

Garlic ciabatta mozzarella

Mixed Salad, vinaigrette

Rocket & parmesan salad

Sauces (£3)

Pink peppercorn & Hennessy cream jus

Gorgonzola & heather honey cream

Rioja & rosemary veal jus

Compound butters (£1)

Lime & smoked jalapeno butter

Roasted garlic & thyme butter

Sweets

Affogato Vanilla ice cream, Italian espresso, Toscanucci **£4.95**

Trio of Prosecco Prosecco jelly, Bellini sorbet and a glass of Prosecco **£7.50**

Tiramisu winter berry compote **£7-**

Apple & plum crumble mascarpone sorbet **£6.75**

Chocolate & Hazelnut cheesecake cape gooseberry syrup, orange tuille **£7.25**

Gelato and Sorbet – selection of ice creams and sorbet **£5.50**

Cheese board – selection of local Scottish and Italian cheese with Nairn oatcakes and accompaniments. Ask your server for today's selections **£7.50**

Allergen information available on request. Please inform your server of any food allergies or intolerances and we will try our best to accommodate **V = suitable for vegetarians**