



ENCORE UNE FOIS
I N V E R N E S S

Evening Menu

Starters

Chef's Soup of the Day £5.95

Served with bread and butter (ask server for dietaries) 1,2,5

Haggis Bon Bon's £8.95

Served with pomme puree, roasted turnip's & chef's peppercorn sauce 1,2,5,7

Fresh Scottish Mussels £9.25

In a white wine and cream sauce with crusty bread and butter (Gf opt) 1,2,4,5

Avocado Bruschetta £9.25

Toasted sourdough bread with fresh avocado, halloumi, garden peas finished with fresh mint & lemon zest (V) 2,5

Beetroot Cured Salmon £8.95

Topped with horseradish & dill whipped cream served with cucumber ribbons, orange segments, roasted beetroot & topped with a caper chive oil (Gf) 3,5

Crispy Pork Belly £8.95

With stir fry vegetables & sweet chilli soy sauce finished with sesame and coriander (Df) 1,2,10,11,14

Roasted Pepper Stew £8.25

With shallots, garlic, chilli topped with crispy artichokes & finished with chef's chimichurri with bread (Gf opt, Df, V, Ve)

Sides

Skin on Fries £4

Medley of Vegetables £4

Side Salad £3.50

Onion Rings £4.50

Coleslaw £4

Peppercorn sauce £2

IMPORTANT INFORMATION – All of our food is prepared in a kitchen where allergens are present. Please speak to your server before ordering

V-vegetarian Ve-Vegan Df-Dairy Free Gf-Gluten free
Allergens- 1) celery 2) wheat gluten 3) fish 4) molluscs 5) milk 6) crustaceans 7) eggs 8) nuts 9) peanuts 10) soya 11) sesame seeds 12) mustard 13) lupin 14) sulphur dioxide (sulphites)

Main Courses

Beer Battered Fish & Chips £17.95

Fresh local haddock in beer batter served with skin on fries, homemade tartar sauce, mixed leaf & garden peas 1,2,3,5,7

Grilled Filet of Seabass £26.95

With spiced butternut squash risotto topped with roasted squash, spring onion crème fraiche finished with crispy coriander. 1,3,5

Chargrilled Chicken Breast £18.95

Served with wild mushroom risotto topped with fried mushrooms, haggis bon bon & a bacon crisp (Gf opt) 1,2,5,7

Homemade Steak Pie £17.95

Slow cooked Scottish beef in chef's own gravy topped with puff pastry, with creamy mash, cauliflower puree and sautéed vegetables 2,5,7,12

Grilled Cod Filet £26.95

On a bed of white bean, chorizo, tomato & roasted pepper stew finished with mash & fresh mussels 1,2,3,4,5,14

Fresh Scottish Mussels £19.95

In a white wine and cream sauce with crusty bread and butter (Gf opt) 1,2,4,5

Chef's Indian Dahl £15.95

Curried lentils with tempura cauliflower, roasted cherry tomatoes & tzatziki (V, Ve opt, Df opt) 1,2,5

10oz Sirloin Steak £29.95

*Cooked to your liking and served with rocket, parmesan and cherry tomato salad, skin on fries, onion rings finished with chef's chimichurri.
(Gf)*

Homemade Beef Burger £16.95

*Served on a toasted bun topped with rocket, tomato, nduja, fresh pesto and mozzarella.
with skin on fries and coleslaw (Gf opt) 2,5,7,12
Add bacon or haggis to your burger for £1.50 each*

Roasted Beetroot & Avocado Salad £13.95

*Fresh avocado, mixed leaf,
roasted beetroots, cherry tomatoes,
pomegranate seeds and finished with a cumin sweet dressing (Gf, V, Ve, Df) 14*

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