



THE DORES INN

The Starters

Haggis filled spring roll	£5.25
Salad, beetroot ketchup	
Pan seared King Scallops (GF)	£7.50
Braised pork cheek, sun dried tomato and chilli tapenade	
Chicken liver parfait (GF with gluten free oatcakes)	£4.95
Caramelised red onion chutney, toasted bread	
Breaded Clava brie (V)	£5.50
Cranberry and pear chutney, fennel salad	
Steamed Blue Shell Shetland Mussels	£5.95
served in a classic white wine & garlic cream sauce	

The Mains

Slow braised beef cheek (GF)	£14.95
Mustard mash, roast root vegetables, ale gravy	
Pork and cider hot pot	£11.95
With Dijon mustard, cheese mash, buttered vegetables	
Confit duck leg (GF)	£13.95
Spiced puy lentils, new potatoes	
Pan seared fillet of salmon (GF)	£13.95
New potatoes, curly kale, mushrooms, horseradish cream	
Fried parsnip fritter (V)	£9.95
Crushed new potatoes, blue cheese whip, apple salad	

THE Highland Reared Steaks

8oz Fillet	£20.95
12oz Rib- Eye	£19.95
20oz T-Bone	£25.95

all steaks served with a choice of; **hand cut chips or potatoes /salad or vegetables/ garlic butter or peppercorn sauce**

Here at The DORES INN we source our steak from Highland Farms & have it matured to our specification

The Pub Classics

The DORES INN Fish & Chips	£10.95
Sustainable haddock in a light beer batter served with chips, peas & tartare sauce	
The DORES INN Macaroni Cheese	£9.95
A British Classic, served with chips , salad & a melted cheese top	
The DORES INN Beef or Chicken burger	£10.95
served on a brioche bun, iceberg, tomato, salad, chips add a topping- 95p per item; cheddar/ blue cheese/ smoked bacon/ caramelised onions	

The Sweets

Warm apple and plum crumble	£4.50
Black Isle dairy ice cream	
Hot pineapple bread and butter pudding	£4.95
Black Isle dairy ice-cream	
Dark chocolate delice	£5.25
Hazelnut macaroons, salted caramel sauce	
The DORES INN Cheeseboard (V, GF with Gluten free oatcakes)	£6.95
Trio of 'Black Isle Dairy' ice creams (V)(GF without chocolate shard)	£4.75

with a crunchy chocolate shard & your choice of berry compote, toffee or chocolate sauce

