

the ANDERSON

This is an actual recent menu – not a “greatest hits” sample -- which we hope gives a picture of the range of food we offer.

Chef Anne specialises in authentic international recipes, many of which are enhanced by the fine Highland produce at our disposal.

We shop for food every day, therefore we change our menu every day to take advantage of what ingredients are best at any given time.

Our beef, venison, pork, herbs, meat puddings and eggs come from the Black Isle, as do our root vegetables and soft fruits during their respective seasons. Our lamb, milk, butter and nearly all of our seafood are Scottish in origin.

At the bottom of this page you'll find some popular dishes that we offer every day as well as a sample of our desserts, which change every couple of weeks.

Tuesday 17 April 2012

Chef: Anne Anderson • Sous Chef: Lisa Stewart

Hand-made food takes time. In a hurry? Tell us before you order!

Prices include 20% vat, but not service. 100% of tips go to staff, always have.

✓ = vegetarian selection No GM ingredients knowingly used.

If you have a food allergy/intolerance, real or imagined, please notify your server.

STARTERS

Seafood Chowder 6

A warming, creamy broth of Moray Firth razor clams, potatoes and smoked haddock

Tokyo Fried Squid 6

Fresh squid, lightly-floured and quick-fried Tokyo style, served with Anne's wasabi mayonnaise

Shetland Mussels 5.5

Fresh mussels from the Shetland Isles steamed in Anne's creamy sauce of Orval Belgian trappist ale & Ullapool smoked cheddar cheese

Baked Oysters 6.5

Fresh Loch Tongue oysters baked on sea salt under an *au gratin* mixture of coriander & chili, topped with crème fraîche & avruga caviar

Hot Chicken Wings 6

It ain't dinner widdout 'em -- chicken wings done spicy, crisp and with celery stix & bleu cheese dipping sauce on the side

Crabcake & Scampi 7

Anne's delicate, ginger-scented crabcake served with our Caribbean coconut scampi and sweet banana chilli sauce

✓ Fried Ravioli 5.5

Four-cheese ravioli breaded, fried and served with Marinara tomato dipping sauce

Mediterranean Bread & Butter Pudding 5.5

A symphony of texture: a melt of French brioche bread, imported Serrano ham, melted Spanish Manchego cheese and tomato chutney

Confit of Duck 7.5

Crispy *confit* of Barbary duck leg served atop our famous Brussels salad of field greens with toasted walnuts and blue cheese

✓ Persia Meets Paris 5

Breaded brie gently fried and served with Anne's festive cranberry & walnut chutney

MAINS

*Mains come with roasted potatoes.
Side of sautéed seasonal vegetables
or sweet potato fries -- £2.00 supplement*

- Mildred Pierce's Fried Chicken & Waffles 14**
The dish that fed a tragic empire (and won a Golden Globe): Southern fried chicken served on a sweet-potato waffle with maple syrup
- Greek Lamb Shank 16**
Fresh shank of Scotch lamb, slow-roasted and served with garlic mash and Fyne Sublime Stout gravy
- Tournedos of Scotch Beef Filet 14**
Tips of Aberdeen Scotch Beef fillet escorted to the plate by mushrooms and Anne's decadent blue cheese sauce
- Wild Sea Trout 15**
Wild Scottish sea trout – that superior fish -- flame-grilled and served w/wild garlic butter, crushed new potatoes, asparagus & hollandaise
- Halibut & Scallops 18**
Fresh fillet of halibut served with fresh West Coast scallops and Anne's citrus & star anise *buerre blanc*
- Pyrenees Rabbit 17**
Fresh rabbit loin stuffed with French *boudin noir* and apple, served with rabbit *ragu* simmered in red Rioja wine
- 16oz Black Isle T-Bone Steak 25**
What could be better than Black Isle beef sirloin and filet joined at the T-bone and flame grilled to your liking?
- 10oz Black Isle Rib Eye Steak 17**
This Kansas City-style steak is well-marbled and packed with flavor. Served with Béarnaise sauce & red onion marmalade
- Stornoway Guinea Fowl 15**
Guinea hen stuffed with Munro's white pudding and served with Anne's creamy leek and Somerset cider sauce
- Seafood Fritto Misto 16**
Haddock, king prawns and West Coast scallops lightly fried in our rice flour batter, served with chips and Anne's garlic *aioli*

- Roast Duck du Château 13**
Breast of Barbary duck gently roasted and served with Anne's decadent raspberry sauce
- ✓ **Chili Marilyn Monroe 11**
Savoury vegetarian *chili sin carne* baked under an American cornbread crust (what that's got to do with Marilyn Monroe, we're not sure)
- Red Venison Filet 18**
Filet of Tarradale Estate red deer cooked in Anne's exotic mushroom sauce, served with parsnips and Munro's black pudding
- Memphis Bar-Be-Que Chicken 14**
Free-range, corn-fed chicken done Graceland-style – smoked over a wood fire and brushed with Anne's secret BBQ sauce
- ✓ **Falafel & Spinach Burger 8.5**
Crispy burger made from falafel laced with spinach and served with hummus, feta cheese and fries
- Black Isle Scotch Beef Filet Steak 24**
7oz Black Isle beef filet steak, simply flame-grilled, served with dauphenoise potatoes and Anne's rich Pedro Ximenez sherry sauce
- ✓ **Tarte Tatin 11**
Madame Tatin's accidental stroke of genius: an upside-down endive pie, caramelized into its own delicious sauce, with pistachios & boursin
- Scottish Lamburger 7**
If you like our beef burgers, try freshly-minced Scottish lamb, flame-grilled & served in a ciabatta w/feta cheese & our mint sauce

We do not recommend well-done meat, and will not be responsible for toughness if ordered so

Everyday Menu

✓ Brussels Salad 4.5

Fresh field greens and blue cheese, toasted walnuts & croutons, dressed w/our mustard vinaigrette

✓ Goat Cheese Salad w/Roast Beet Root 5.5

Sautéed goat's cheese and roasted beet root on fresh field greens, dressed w/our mustard vinaigrette

✓ Grilled Flatbread 4.5

Tomatoes, fresh mozzarella cheese and pesto sauce on flatbread hot from the flame grill

Finally-Famous 10oz

Trimmed Scotch Sirloin Steak 18

Trimmed of all fat before weighing, our signature Scotch sirloin steak is a meat-lover's dream. Cooked to medium doneness unless you tell us otherwise. Served with fries, onion rings and a green salad

Beef, Chicken or ✓ Veggie Burger 7.5

We make 6oz American-style Scotch sirloin burgers, no fillers, flame-grilled to order to medium doneness unless you tell us otherwise. Our chicken burgers are boneless breast filets. Our veggie burgers are suitable for vegan diets, yet curiously meat-like. Toppings below may be added at no extra charge:

New York - *Mozzarella & Pizza Sauce* Chicago - *Cheddar & Bacon*
Boston - *Mushrooms & Fried Onions* Texas - *Slaw & BBQ Sauce*

Black Isle Burger w/Chips 8

Our unparalleled beef burger topped w/bacon & a thick slice of haggis. Heaven on earth! With toppings above, add £1

Cheese Board 7

A rotating selection of fine cheeses, from the familiar to the rare. Savor them as a starter or after your meal with a glass of port or a Belgian fruit beer

Sweets £5.50

All baking is done by us in our kitchen

Anne's Tiramisu

Warm Apple Cake

with toffee sauce & vanilla ice cream

Apple Rhubarb Crumble Tartlet

with vanilla ice cream

Ginger, Whisky & Marmalade

Bread & Butter Pudding

with custard sauce

Chocolate Pecan Tart

with coffee ice cream

Belgian Choco Triple Layer Cake

Banoffee Crème Brûlée

Swiss Vanilla Ice Cream

£1.50 per scoop

Cheese Board £7

A rotating selection of fine cheeses, familiar & rare, served w/fruit chutney

Hard-to-Resist Coffee

Who else but The Anderson would blend Fairtrade beans, grind them to order and serve it w/warm milk?

For One: £2 For Two: £4



Real Neapolitan Espresso

Made with genuine Passalacqua beans on our pesky Ponte Vecchio lever machine.

Espresso: £2 Cappuccino/Latte: £2.60