

FOR THE TABLE

Spicy Mixed Nuts	£5 (gf/v/vg)
Homemade Biltong	£7 (gf)
Marinated Olives	£5 (gf/v/vg)
Bread Platter	£8 (gf/v)
Flat bread, Ciabatta, Pesto, Hummus, Olives	
Garlic Bread	£7 (v)
Wood Fired, homemade garlic butter	
Add Pesto &/or Cheese	£2 each

STARTERS

Soup of the Day	£7 (gf/v/vg)
Strathearn butter, toasted ciabatta	
Cullen Skink	£10 (gf)
Smoked haddock, leek & potatoes, sourdough bread, Strathearn butter	
Venison Babotie	£9 (gf)
Curried chakalaka	
Harissa Polenta	£8 (gf/v/vg)
Roasted Cauliflower, herb & tomato salsa	
Haggis Bonbon's	£9
Swede mash, Aberfeldy Whisky peppercorn sauce	

SIDES & SAUCES

Fries	£4 (v/vg)
Sweet Potato Fries	£5 (v/vg)
Hand Cut Chips	£5 (v/vg)
3 Lemons side salad	£5 (v/vg)
Seasonal Vegetables	£5 (v/vg)
Sauces:	£5
Aberfeldy Whisky Peppercorn	(gf/v)
Peri Peri	(gf/vg/v)

MAINS

Fish & Chips	£18
Deep fried haddock, crushed minted peas, hand-cut chips, tartare sauce	
Ox Cheek	£26 (gf)
Slow braised, creamed mash, roasted root veg, red wine jus	
Burgers	£16 (gf)
Seeded Brioche Bun, lettuce, gherkin, onion, tomato, house sauce, fries	
Beef	
Chicken	(lemon & thyme or peri-peri)
Add cheese &/or bacon	£2 each
to any burger	
Pork, Herb & Haggis Sausage	£19
Mashed potatoes, roasted root veg, thyme gravy, parsnip crisps	
Chicken & Leek Pie	£19
Creamed mash, veg & gravy	
Grilled 8oz Ribeye Steak	£34 (gf)
Hand-cut chips, sauteed tender stem broccoli with pancetta, side salad	
Pan Fried Cod	£28 (gf)
Crushed new potatoes, cherry tomatoes, wilted spinach, chimichurri	



DINNER MENU

SALAD

Caesar Salad	£14 (gf)
Cos lettuce, garlic croutons, crispy bacon, parmesan, anchovies, Caesar dressing	
Add to salad	
Add Chicken	£4

VEGGIE / VEGAN

Sweet Potato & Chickpea Curry	£16
Lime, chilli, coriander, cashew nuts, flat bread	
Add Chicken	£4
3 Lemons Pasta	£16 (v)
Pan fried courgettes, harissa, crème fraiche	
Add Chicken	£4
Chilli & Mint Halloumi Burger	£15 (gf/v)
Seeded Brioche Bun, roasted red pepper, lettuce, gherkin, onion, tomato, house sauce, fries	

(gf) - gluten free available
(v) - vegetarian
(vg) - vegan

Menu - 21 January 2026

WOOD FIRED PIZZA

Margherita	£15.50 (v)
Tomato sugo, mozzarella, fresh basil	
Aberfeldy	£18.50
Mozzarella, Great Glen venison salami, wild rocket, hot honey	
Chicken Nduja	£17.50
Mozzarella, grilled chicken, roasted peppers, spicy nduja	
Rustic	£16.50 (v)
Mozzarella, red onion, mushrooms, olives, roasted red pepper, baby spinach	
Pepperoni	£16.50
Mozzarella, pepperoni	
South African	£19.50
Mozzarella, biltong, peppadew, feta, spring onion	
Highland Feast	£18.50
Mozzarella, haggis crumble, caramelised red onion, Aberfeldy Whisky glaze	

DESSERTS

Malva Pudding	£9 (v)
South African sticky toffee style dessert, vanilla ice cream	
Aberfeldy Whisky Crème Brulee	£8 (gf/v)
Shortbread, fresh Scottish raspberries	
Chocolate Delice	£9 (v)
Vanilla ice cream, berries	
Affogato	£8 (v)
Vanilla ice cream, espresso shot	
Add Amarula	£4.65
Disaronno	£5.25
Drambuie	£5.25
Ice Cream / Sorbet	£6 (gf/v/vg)
Ask your server for the available flavours.	
Selection of 3 Scoops	