

SEA VIEW RESTAURANT

Welcome to SEA VIEW. Our team of talented chefs have cooked all around the world in some of the most amazing destinations and on luxury cruise lines. Our chefs take pride in showcasing the fresh seasonal highland produce which is best in the world. We hope you enjoy the experience.

APPETIZERS

- Chef soup of the day** served with crusty roll and Butter ^{GFA DFA} **£7.95**
- Burrata salad** marinated tomatoes, creamy burrata, toasted sourdough baguette ^{GFA VE} **£10.05**
- Caesar's salad** lettuce, creamy tangy dressing, anchovies, grano padano, croutons ^{GFA} **£9.95**
- Pumpkin and sage ravioli** red pesto cream and parmesan cheese ^{VE DFA} **£10.95**
- Haggis Bon Bons** served with neeps and tatties and whiskey sauce ^{VA} **£9.95**
- Peppered duck** orange beetroot, sesame orange dressing **£13.95**
- Scottish white crab meat** flavored with Lemon, herbs and mayo toasted sourdough baguette **£15.95**
- Venison tartare** cured yolk, gherkins, mustard, toasted sourdough baguette **£12.95**



MAINS

- Local battered Haddock** accompanied by crispy fries, sweet peas, a slice of lemon, tartare sauce, and a fresh salad garnish ^{GFA} **£18.95**
- Pan seared Scottish salmon** baby spinach enoki mushroom, rosemary baby potato mussels red wine sauce ^{GFA} **£24.95**
- Chicken Balmacara** haggis stuffed chicken boneless breast, creamy wild mushroom whiskey sauce, rosemary potatoes and asparagus ^{GFA} **£19.95**
- Slow braised pork belly** apple chutney, creamy mashed potato, red wine jus, broccoli, asparagus ^{GFA} **£21.95**
- Balmacara beef burger** juicy 6oz beef patty with streaky bacon, lettuce, tomato, cheese, chips, coleslaw and onion rings ^{VA VCA} Add extra cheese or bacon for a £1.00) **£18.95**
- Aberdeen black angus rib eye steak** wild mushrooms, asparagus, cherry tomatoes, chips, pink peppercorn sauce onion rings ^{GFA} **£31.95**
- Oven braised lamb shank** creamy mash potato, baby carrots, asparagus red wine lamb jus ^{GFA} **£25.95**
- Venison steak** celtic white cabbage, red wine jus, butter poached broccoli and asparagus ^{GFA} **£23.95**
- Cajun spiced chicken pasta** seasoned chicken breast tossed with garlic infused penne pasta, sautéed bell peppers and onion, finished with a rich creamy sauce, grano padano cheese ^{VA GFA} **£16.95**

DESSERTS

- Sticky toffee pudding** our sticky toffee pudding comes drenched in a lush toffee sauce, served alongside a scoop of velvety vanilla ice cream for a classic, comforting finish ^{GFA} **£10.95**
- Cranachan** traditional Scottish cranachan made with whipped cream, farm fresh raspberry, toasted oats a hint of honey and Scottish whisky **£9.95**
- Chocolate Fondant** served with cream anglaise and vanilla ice cream ^{GFA} **£10.54**
- Chocolate clementine tort** served with whipped cream, orange zest ^{GFA VC} **£9.95**
- Selection of Scottish Cheese** minger, blue murder, caboc, morangie brie, smoked arran oatcakes red onion chutney, grapes **£13.95**
- Trio of ice cream** vanilla, strawberry, chocolate, rhubarb and custard, rum and raisin served with Salted caramel or raspberry sauce **£8.95**

SIDES | £4.75

- Crisp salad**
Butter greens with pesto and grana Padano cheese
Creamy mashed potato
Onion rings
Sauteed mushroom with jalapeno pepper

DISCOVER LOCAL - EXPERIENCE FRESH LOCAL TASTE HERE.

(VA) Vegetarian Available (Gf) Gluten Free (Ve) Vegetarian. A discretionary 12% service charge will be added to your bill if you feel we have not met your expectations please let us know and we will deduct this charge. **FOOD ALLERGIES & INTOLERANCES:** before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

All price includes VAT at the current level.

PROOF

