

## FAVOURIED MALTS 35ml

### **Aberlour 10 year old** 3.10

Speyside est 1826  
Deep amber/golden colour, rich toffee like nose and a well balanced full flavour

### **Bowmore 12 year old** 4.25

Islay est 1779  
Bright amber colour, light peaty, burnt heather nose. You may also detect chocolate

### **Tomatin 10 year old** 4.05

Highland est 1897  
Honey gold in colour. Light, almost sweet flavour, with malty undertones

### **Cragganmore 12 year old** 3.95

Highland est 1869  
Pale gold amber colour. Clean medium dry, slightly smoky creamy nose, full bodied flavour with a hint of spice

### **Macallan 10 year old** 3.25

Highland est 1824  
Full amber colour with a full bodied nose, hints of vanilla, sherry and nuts. Nutty vanilla flavour, smooth and rich

### **Lagavulin 16 year old** 5.75

Islay est 1816  
Deep amber with rich gold highlights. A burnt heather and very peaty flavour. A very popular dram

### **Bunnahabhain** 3.95

Islay est 1880  
A straw colour with a light and flowery flavour. Smooth round and long finish

### **Dalmore 12 year old** 4.15

Highland est 1839  
Deep amber colour with a slightly sweet oaky nose and undercurrent of raisin. Full medium-sweet spicy flavour

### **Talisker 10 year old** 4.40

Highland est 1830  
Golden straw colour with a peaty burnt heather nose. Peaty dry and spicy flavours with a creamy undertone

**We often have other malts available – you'll find them all on display at the bar.**

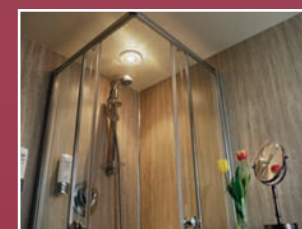


## ROOMS AT THE INN

**Looking for a comfortable, modern room to revitalize you for tomorrow's activities?**

With a mix of twin, double, king size, and family rooms we probably have something to suit.

**You're welcome to have a look at the rooms before you decide to stay – just ask at the bar.**



**The Loch Ness Inn,**  
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the  
**lochness inn**

THE LEWISTON EXPERIENCE

AUTUMN AND WINTER LUNCH AND DINNER MENU



## Welcome to The Lewiston, at The Loch Ness Inn

We're glad you've found us, and will try our very best to look after you while you're here.

Inside this menu, you'll find some of the best produce Scotland has to offer, all freshly cooked to order. Most of the fish is sourced from the little fishing village of Mallaig on the West Coast of Scotland, while our famous whole prawns hail from Applecross Bay – slightly further north.

The beef and venison comes from some of the best farms and estates across Scotland – most of your venison is found wild in the hills and mountains above Loch Laggan. All of our Highland beef is fully matured before it reaches us, giving you greater texture and flavour.

If you prefer vegetarian choices – never fear! Our kitchen team has put together some really tasty options for you, and always enjoys the challenge of coming up with new and exciting recipes. Read on....

the  
**lochness inn**

## OUR SUGGESTIONS

White Wines	175ml	250ml	Bottle
<b>1. Las Condes Sauvignon Blanc</b> Chile, 2009	<b>£3.95</b>	<b>£5.10</b>	<b>£14.95</b>
Intense characteristic nose of crisp green fruit, granny smith apples, gooseberry and a subtle floral note which works well with shellfish			
<b>2. Rosemount Signature Chardonnay</b> Australia, 2009	<b>£3.75</b>	<b>£4.95</b>	<b>£14.25</b>
Rich and well balanced Australian, with a generous soft palate, showing fresh peachy tropical fruit and melon characters with a long satisfying finish			
<b>3. Pinot Grigio, Boira</b> Italy, 2009	<b>£3.95</b>	<b>£5.10</b>	<b>£14.50</b>
Crisp fruity wine, goes well with lightly flavoured chicken and fish dishes			
<b>4. Viognier Domaine de Ribaute</b> Vin de Pays D'Oc, France, 1999			<b>£17.50</b>
A refined, elegant but powerful wine. Apricots, peaches, and even melons combine to make this a memorable glass of wine			
<b>5. Old Coach Road Sauvignon Blanc,</b> New Zealand, 2009			<b>£19.95</b>
Fragrant gooseberry nose with fresh fruity flavours and crisp fresh acidity. Ideal with the prawns but will stand up to most dishes			

### Champagne and Sparkling

			Bottle
<b>14. Prosecco Barocco Brut NV</b> Veneta Italy			<b>£19.95</b>
Light fresh and dry sparkling wine from Northern Italy. Lemon sherbet flavours dominate with a clean mousse and crisp finish. Perfect summer aperitif			
<b>15. Champagne Chevenot</b> France, 2008		<b>£34.95</b>	
Crisp and refreshing with biscuity aromas and soft fruit characters complemented by a lingering smooth finish			
<b>16. Veuve Cliquot</b> France, 2008		<b>£46.00</b>	
Elegant crisp fruit with a velvety palate and a longlasting mousse			

## STARTERS AVAILABLE ALL DAY

<b>Soup of the day</b> with warm, freshly baked Damper bread.	<b>£4.95</b>	<b>Grilled Field Mushroom</b> filled with spring onions and thyme, Taleggio cheese gratin, sprinkled with parsley, set on a garlic crostini. <i>N</i>	<b>£6.95</b>
<b>Mussels</b> steamed in a white wine and saffron broth. <i>G</i>	<b>£6.95/12.75</b>	<b>Wedges of Brie</b> in a light herb and sesame seed crumb, rocket leaves dressed in raspberry and mint vinaigrette. <i>N</i>	<b>£5.25</b>
<b>Haggis Croquettes</b> haggis and clapshot mash lightly crumbed, deep fried, whisky and pink peppercorn sauce.	<b>£5.95</b>	<b>Kiln-Roasted Salmon</b> with mango and avocado salsa, lemon and dill oil, balsamic reduction. <i>G</i>	<b>£7.50</b>
<b>Choux pasties</b> filled with smoked salmon, crème fraiche, dill and gherkins; cucumber dip, honey & mustard dressed leaves.	<b>£6.25</b>	<b>Hot Applecross Langoustines</b> in garlic butter with dressed mixed salad. <i>G</i>	<b>Market price</b>

## TO FOLLOW – LUNCH

Available 12pm till 6pm in the Restaurant and until 8.30pm in the bar

<b>Pan Fried Fillets of Smoked Haddock</b> on lightly curried risotto. garden peas and chopped egg.	<b>£8.50</b>	<b>Baked Glazed Ham</b> with a peach and ginger sauce on crushed rustic potatoes.	<b>£8.95</b>
<b>Slow Braised Shoulder of Lamb</b> in a chunky broth of potatoes, carrots and parsnips.	<b>£8.50</b>	<b>Winter Vegetables and Mixed Bean Casserole,</b> sweet potato wedges, sour cream and chive dip <i>N</i>	<b>£7.50</b>
<b>Strips of Chicken</b> with sautéed mushrooms, onion and pancetta, double cream with pasta topped with parmesan shavings.	<b>£7.95</b>	<b>Beer Battered Haddock</b> hand cut chips, garden peas, freshly prepared tartare sauce and lemon wedge.	<b>£8.95</b>

## TO FOLLOW – DINNER

Available evenings in the Restaurant

<b>Crispy Cider Braised Pork Loin</b> on apple mash, creamy mustard cabbage, cider jus.	<b>£11.95</b>	<b>CHAR-GRILL</b>	
<b>Spicy Yogurt Marinated Chicken</b> with herb potato wedges, tender leaf salad with a cucumber and mint dip.	<b>£10.50</b>	<b>Cajun Chicken Breast</b> butterflied, garlic mayonnaise, home- made chips and dressed salad.	<b>£10.25</b>
<b>Oxtail Braised in Guinness</b> with chestnut mushrooms and cannellini beans, topped with root game chips.	<b>£9.95</b>	<b>10oz Ribeye Steak,</b> battered onion rings, home- made chips and garden peas.	<b>£17.95</b>
<b>Venison and Smoked Bacon Meat Balls</b> with a red wine and herb ragu sauce, on spaghetti, paprika sour cream and parsley topping.	<b>£10.95</b>	<b>8oz Steak Burger</b> with smoked Applewood cheese, home- made chips and dressed salad.	<b>£10.50</b>
<b>Oven Roasted Pheasant Breast</b> wrapped in bacon on skirlie mash with a red wine, shallot and thyme sauce.	<b>£14.95</b>	<b>Lamb Kofta</b> curried basmati rice, freshly prepared mango chutney.	<b>£11.95</b>
<b>Pan Seared Scallops,</b> chorizo, green lentil and mint puree, crispy bacon and rocket salad.	<b>£15.95</b>		
<b>Salmon en Croute</b> with chive croquette potatoes, and tarragon butter sauce.	<b>£12.95</b>	<i>N</i> Vegetarian <i>G</i> Gluten free	
<b>Pumpkin, Sweet Potato and Spinach Curry</b> topped with toasted pine nuts served with a timbale of basmati rice. <i>N</i>	<b>£9.95</b>		

THE LEWISTON EXPERIENCE

PLEASE ASK A MEMBER OF STAFF FOR TODAY'S SPECIALS AND DESSERTS

## OUR SUGGESTIONS

Rose	175ml	250ml	Bottle
<b>12. Las Condes Cabernet Sauvignon Rose</b> Central Valley, Chile, 2008	<b>£3.95</b>	<b>£5.10</b>	<b>£14.95</b>
Dry crisp and fresh rose packed with red summer berry flavours of strawberry and raspberry. Clean and fresh on the palate with balanced acidity and a crisp finish			
<b>13. Hutton Ridge Pinotage Rose,</b> South Africa	<b>£4.10</b>	<b>£5.25</b>	<b>£15.55</b>
A delightful pale rose, bursting with delicious summer fruit characters			

Red Wines	175ml	250ml	Bottle
<b>6. Franschoek Merlot</b> South Africa, 2009	<b>£3.75</b>	<b>£4.95</b>	<b>£14.25</b>
Deep plum colour with ripe red cherry and Christmas cake aroma and flavours			
<b>7. Stonebridge Pinotage,</b> South Africa, 2009	<b>£3.95</b>	<b>£5.10</b>	<b>£14.95</b>
Wonderfully Juicy with ripe plummy flavours, medium bodied and mouth filling			
<b>8. Montepulciano Trefill</b> Italy, 2009			<b>£15.25</b>
Ruby red with nice soft tannins and a subtle hint of soft spice			
<b>9. Los Gansos Cabernet,</b> Chile, 2009	<b>£4.25</b>	<b>£5.35</b>	<b>£16.50</b>
Outstanding aromas of plums raspberries and sweet spices and ripe red fruit flavours, are accompanied by chocolate and vanilla hints			
<b>10. Crianza Rioja Vallciergeo</b> Spain, 2007/08	<b>£4.75</b>	<b>£5.95</b>	<b>£19.95</b>
A lovely fruity Rioja, soft blackberry fruit and oak with wonderful smoothness in the mouth			
<b>11. Terrunyo Carmemere, Chile</b> Chile, 2007			<b>£23.50</b>
Dark ruby red colour with intense berry aromas, toasty oak, soft spice and a long lasting finish			