

The DORES INN

Gluten Free

STARTERS

Soup of the day (v)	£4.95
please see the specials board for today's choice. Served with gluten free bread	
Chicken terrine	£6.25
picallili and watercress	
Maple & gin cured salmon	£6.50
caramelized grapefruit jelly & parsley mayonaise	
Homemade Falafel cakes	£5.95
beetroot relish	
Pan seared scallops	£8.95
apple sauce, crisp parma ham	

MAINS

Spiced pork fillet	£15.95
creamed potatoes & sweetcorn, toffee apple sauce	
Venison saddle	£18.95
braised red cabbage, fondant potato, red wine sauce	
Roast corn fed chicken breast	£14.50
potato mash, greens	
Roast cauliflower risotto	£10.95
Slow cooked Beef stew	£13.95
mash potato	
Highland reared Steaks	£18/£21/£24/£27
10oz Sirloin/10 oz Rib Eye/ 8 oz Fillet/ 20 oz T-Bone	
All steaks served with new potatoes and a choice of vegetables or salad, garlic butter or peppercorn sauce	

DESSERTS

Trio of Black Isle Ice-creams	£4.75
flavours vary ask your server for today's flavours	
The DORES INN Eton mess	£5.95
Lemon Posset	£5.95
The DORES INN Scottish cheese board	£7.95
please ask for today's range of three Scottish cheeses	
with home-made chutney & oatcakes,	
fresh fruit, & celery sticks	
Glass of port available from £2.75	

Ethos

Here at the Dores Inn all our steak is sourced from Highland farms and matured to our specification.

We always use local products when & wherever possible in our cooking and are proud to be supporters of local producers.

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