

Menu 2018

From the first train in the morning until the last at night, we are open, with the fire lit when it's dreich outside

Breakfast Rolls:

Smoked Bacon
Stornoway Black Pudding
Our own Corrour Venison Lorne Sausage
Pork link sausage
Free Range Eggs

or ... a Bowl of Porridge or Granola

Home Baking:

This changes daily but includes: Home-made Scones, Sausage Rolls, Pies, Cakes and Tray Bakes.

Lighter Meals:

Home-Made Soup

BLT

The classic BLT with our delicious smoked bacon, crispy lettuce and juicy beef tomato, with mayonnaise on toasted white bread - served with house salad

Salmon platter

A duo of cold-Smoked and hot-smoked salmon with salmon pate - served with a small house salad and oatcakes

Great Glen Venison platter

Venison Salami, Breasola and Chorizo with side salad and bread

Stalkers platter

Includes our own pickled egg, cured venison, sausage roll and Crowdie cream cheese & chutney

Something more substantial:

Station House Venison Stew:

Our famous own recipe venison stew cooked long and slow for 14 hours, served with creamy mashed potato and fresh greens. A house favourite using estate venison

Fish and Chips:

Fresh Scrabster landed haddock served with chips, small house salad, garden peas and home-made tartare sauce

The 7oz Venison Burger:

We're proud of our burgers! We grind the meat ourselves using our own estate venison. Served in a brioche bun, on crispy lettuce and beef tomato, topped with smoked bacon, melted Raclette cheese and finished with home-made crispy onion rings, chips and a small side salad

Sweet Chilli Chicken

served with rice and fresh prawn crackers

Smoked Haddock and Leek Pie

topped with creamy mash and served with a house salad

Vegan Sweet Potato and Chickpea Curry

served with rice and poppadom

We also have **specials** which change regularly

Puddings:

Corrour Sticky Toffee Pudding

served with Butterscotch Sauce and Ice Cream.

We also have a daily dessert special if you fancy something less 'sticky'!

Drinks:

We offer a varied wine and bottled beer list, along with a selection of spirits and soft drinks and a selection of teas, hot chocolate, coffees and coffee syrups

Please give us a call for that last Munro, birthday or other celebration and let us exceed your expectations in this truly inspiring part of Scotland.

We can cater for small and large groups and can provide varied two and three course menus to suit your needs