

# CORROUR STATION HOUSE

# **DINNER MENU**

## **STARTERS**

## SOUP OF THE DAY 7

SERVED WITH TOASTED SOURDOUGH BREAD (v)

#### **GREAT GLEN CHARCUTERIE BOARD 13**

A SELECTION OF VENISON FROM THE GREAT GLEN CHARCUTERIE COMPANY SERVED WITH TOASTED SOURDOUGH BREAD AND OTHER TRADITIONAL ACCOMPANIMENTS (gf option available)

### **SMOKED SALMON PLATTER 14.5**

TRIO OF SMOKED SALMON SERVED WITH HOMEMADE OATCAKES

# **MAINS**

# **CORROUR VENISON CASSEROLE 20**

OUR FAMOUS STEW MADE WITH ESTATE VENISON, SLOW COOKED FOR 14 HOURS SERVED WITH MASH AND SEASONAL VEGETABLES (GF)

## **CORROUR VENISON BURGER 19**

OUR OWN RECIPE VENISON BURGER SERVED IN A BRIOCHE WITH CHIPS, COLESLAW AND SALAD. ADD BACON & CHEESE 50P EACH

#### FISH AND CHIPS 19.5

BATTERED SCRABSTER HADDOCK SERVED WITH CHIPS, PEAS AND HOMEMADE TARTARE SAUCE

#### **GRILLED HALF CHICKEN 18.5**

OUR CHICKEN HAS BEEN LIGHTLY SMOKED WITH HICKORY CHIPS BEFORE BEING ROASTED WITH OUR OWN SPICE RUB, SERVED WITH COLESLAW SALAD AND CHIPS.

#### ROASTED ROOT VEG, CASHEW & ALMOND FLAKES CURRY 17

SERVED WITH WILD RICE AND POPPADOMS (VEGAN, GF)

# **DESSERTS**

## STICKY TOFFEE PUDDING 6.5

SMOTHERED WITH TOFFEE SAUCE AND VANILLA ICE CREAM (vegan option)

#### WARM CHOCOLATE FUDGE BROWNIE 6.5

SERVED WITH VANILLA ICE CREAM (GF)

Any allergies please let the staff know