

Welcome to our Green Lady Bar, our team of Chefs are happy to prepare your food.

If you have any allergens or intolerances please speak directly to a member of the team if you are concerned or wish more information regarding the allergens in each dish.

Staying on a dinner, bed and breakfast package? You can enjoy a meal to the value of £30.00 per person. Any additional charges will be added to your room account.

If you are eating with more than one bedroom, please give your server each room number so they may charge to the appropriate rooms, as required

There is a 10% service charge added to all food and beverage bills. This is completely discretionary. Please do not hesitate to let us know if you wish to remove this from your bill.

Freshly made soup of the day croutons, herb oil	£6.75
Haggis, Neeps & Tatties tower, Vegetarian haggis also available wholegrain mustard mash, green peppercorn sauce	£7.95
Smoked Mackerel, roasted asparagus, horseradish mayo; salad	£8.25
Smoked Salmon, scrambled eggs on a toasted brioche bun, chili flakes	£8.50
Pan Fried Scallops; pea puree; cherry tomatoes & pancetta crisp	£14.50
Buffalo Mozzarella and Inca Tomatoes dressed rocket and balsamic glaze.	£7.50
Roast Beetroot and Goats Cheese, in a filo basket with dressed salad	£7.95

Salmon Fillet, spinach, saute potatoes and hollandaise sauce	£19.25
Balmoral Chicken, haggis-filled breast of chicken, creamy mash, vegetables, whisky sauce	£18.95
Omelette Arnold Bennet, smoked haddock, watercress and fries	£16.75
Venison, Haunch	£22.95
fondant potato, roasted vegetables, wholegrain mustard jus	

Battered Haddock, chips, garden peas, tartar sauce	£16.95
Seafood Linguini, prawns, mussels, salmon in a garlic & cream sauce	£17.95
Steak and Ale Pie, Puff pastry; chips or new potatoes, vegetables.	£17.50
Chicken Caesar Salad; without chicken	£16.50 £14.50
Cos lettuce; chicken pieces; anchovies; Caesar dressing topped with croutons	
Grilled Vegetable and Sundried Tomato Tart	£16.95
dressed salad, a spiced marmalade and fries	
Tulloch Castle Burger;	£17.95
6oz beef burger, Tain cheddar, toasted bun, relish tomato, lettuce, chips, coleslaw	
Davidson Burger;	£21.95
6oz burgers; grilled bacon, haggis, Tain cheddar on a toasted bun; whisky batter onion rings; relish, coleslaw	
Vegan Curry,	£14.95
chickpeas, aubergine, with naan bread, mango chutney	
Add beef or chicken	£18.95
Sides	
Whisky onion rings	£4.95
Tattie skins with garlic mayonnaise	£3.95
Cheesy fries	£7.95
Garlic bread	£2.95
Coleslaw	£2.50
Peppercorn sauce	£2.50
Whisky sauce	£2.50

Sticky Toffee Pudding,	£7.95
toffee sauce, vanilla ice cream	
Profiteroles,	£7.95
with chocolate sauce	
Raspberry Cranachan Sundae;	£7.95
vanilla ice cream raspberries, whipped cream, toasted oats; raspberry sauce; drizzled with Scottish honey	
Lemon Tart	£7.95
served with Champagne sorbet	
Cheesecake of the day	£7.95
Please ask your server for today's choice	
Local cheese made by Highland Fine Cheese, Tain	
All served with Highland oatcakes, chutney and grapes	
Choose from 1, 2, 3 or 4 cheeses	
(see over)	£8.5; 10; 11.50; 13.00

MORANGIE BRIE ⑤

Tranquil by name; tranquil by nature

Edible white rind, rich creamy paste with mild mushroom and grass undertones and a silky texture that melts in your mouth when ripe.

Named after the Glen of Tranquillity

STRATHDON BLUE ⑤

Butter cream icing on the nose; voluptuous maturity on the palate

More complex than most Blues with bold cracks and streaks, this creamy, juicy cheese yields to the touch and fills the mouth with a delightfully fudgy texture, finishing on balanced notes of salt and steel

FAT COW ⑤

On the road to Gruyere; pot-holed like Emmental

Buttery, nutty, sweet and milky with a hint of orchard fruits and dairy cow in the aroma and taste and a smooth waxy texture, this semi-hard cheese has a washed rind, the colour of crusty baguette.

BLACK CROWDIE ⑤

Packs a peppery punch

Dense, dry curd cheese rolled in cracked black pepper and springy oatmeal. Gritty and aromatic on the palate with a spicy kick, this little cheese (*Gruth Dhu* in Gaelic)

TAIN CHEDDAR

The Best Cheddar in Tain

Nutty and sweet on the palate with a juicy bite and milky texture, this naturally pale Cheddar is cloth bound and traditionally matured for at least a year, giving it a lingering finish punctuated by a hint of fresh sea air.

About Highland Fine Cheese

Traditionally the Highlands was cattle country. Every small farm or croft had a house cow with which to supplement the tedious diet of mutton, neeps, tatties and roadkill. Any spare milk was left by the range to stay warm after the cream had been ladled from the top to churn into butter. The natural cultures in the liquid would slowly eat the lactose and multiply throughout, souring it by releasing lactic acid. Eventually the milk would set and form a curd, a bit like yogurt. Then the curd would be scrambled like eggs and hung up in a pillowcase or a muslin to drain the whey. Add some salt and you have the simplest preserved milk in the world – Crowdie.

Reggie and Susannah Stone ran their micro dairy with 14 Dairy Shorthorn cows and a vicious, depressive bull called Geordie who occasionally lifted the gate and set off into Tain for a little fun. The cheese making all began by accident when Reggie complained that no one made Crowdie anymore, Susannah suggested she could and set about souring a 10-gallon churn of milk. However, 10 gallons of milk became a stone of crowdie – a little more than Reggie had planned on.

Tulloch Castle Hotel

Green Lady Bar Dinner Menu

