

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 £6.95
croutons, herb oil

Haggis bon bons, £8.50
Vegetarian haggis also available
on a bed of clapsnot, drumbuie & onion sauce

duo off smoked salmon £8.75
cold & hot smoked with dressed salad

Tempura cauliflower florets, £7.75
Dundee marmalade chutney

Stornoway Black pudding, apple & goats' cheese, £8.50
in a filo basket with dressed salad

Pan seared scallops £14.95
pea puree, Stornoway black pudding crumb,
pea shoots, herb oil

Balmoral chicken, £19.50
haggis-filled breast of chicken, creamy mash,
vegetables, whisky sauce

Venison, haunch, £23.50
Skirlie, apple fritter and blackcurrant sauce

Battered haddock, £17.50
chips, garden peas, tartar sauce

Seafood linguini, £18.50
king prawns, mussels, salmon in a garlic & cream sauce

Steak and Ale Pie, £18.00
Puff pastry; chips or new potatoes, vegetables.

Carrot Wellington, carrots, mushrooms, spinach
and sunflower seeds with a carrot, orange and
ginger spiced marmalade in a puff pastry case £17.50
dressed salad, a spicy marmalade and fries

Tulloch Castle burger; £18.50
6oz beef burger, Tain cheddar, toasted bun, relish
tomato, lettuce, chips, coleslaw

Venison and red current burger £18.75
6oz venison burger, Tain cheddar, toasted bun, relish,
tomato, lettuce, chips, coleslaw

Salmon fillet £19.75
Served with sauté potatoes. Wilted spinach & herb
hollandaise

Vegan curry, £15.50
chickpeas, aubergine, with naan bread,
mango chutney
Add **beef or chicken** £19.50

Macaroni cheese £15.50
Garlic bread, salad & chips

Sides
Whisky onion rings £4.95
Cheesy fries £4.95
Garlic bread £3.25
Coleslaw £2.50
Peppercorn sauce £2.50
Whisky sauce £2.50

Sticky toffee pudding, £8.00
toffee sauce, honeycomb ice cream

Apple crumble tart £8.00
with vanilla ice cream

Cranachan Sundae £8.00
vanilla ice cream, cream raspberries

Cheesecake of the day £8.00
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 2,3,4 or 5 cheeses

£9; 10.50; 12; 13.50

(please see over for cheese menu)

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

