



ENCORE UNE FOIS  
I N V E R N E S S

## *Evening Menu*

### *Starters*

#### ***Chef's Soup of the Day £5.95***

*Served with bread and butter (ask server for dietaries) 1,2,5*

#### ***Haggis with Roasted Shallot's £8.50***

*Served with celeriac puree, potato crisps with a whisky sauce 1,2,5*

#### ***Fresh Scottish Mussels £9.50***

*In a white wine and cream sauce with crusty bread and butter (Gf opt) 1,2,4,5*

#### ***Roasted Pepper, Caper & Basil Bruschetta £8.75***

*Toasted bread topped with roasted peppers, capers, fresh basil, crispy artichokes finished with basil oil (V, Ve opt, Gf opt, Df) 2,14*

#### ***Beetroot Risotto £8.50***

*Topped with whipped mascarpone, fresh mint, cashew crumb and beetroot crisps (V, Ve opt, Gf opt, Df opt) 1,5,8*

#### ***Pork & Stornoway Black Pudding Terrine £8.95***

*With toasted bread, crispy bacon and apple chutney 1,2,5,7,14*

#### ***Tempura Prawns £8.95***

*Freshly battered prawns with sriracha mayo and tomato & rocket salad (Df opt) 2,5,6,14*

### ***Sides***

*Skin on Fries £4*

*Medley of Vegetables £4*

*Side Salad £4*

*Onion Rings £4.50*

*Coleslaw £4*

**IMPORTANT INFORMATION** – All of our food is prepared in a kitchen where allergens are present. Please speak to your server before ordering

V-vegetarian      Ve-Vegan      Df-Dairy Free      Gf-Gluten free  
Allergens- 1) celery 2) wheat gluten 3) fish 4) molluscs 5) milk 6) crustaceans 7) eggs 8) nuts      9) peanuts 10) soya 11) sesame seeds 12) mustard 13) lupin 14) sulphur dioxide (sulphites)

