

# The Classroom Bistro, Nairn - Dinner Menu

## Starters

**Chefs own soup of the day** £3.95 **GF**

**Cullen Skink**, a Scottish classic of smoked haddock, potato and onion cooked in stock and finished with cream £4.95 **GF**

**Terrine of local venison, black pudding and bacon**, red onion confiture, dressed salad and oatcakes £5.35 **GF available on request**

**'Scots egg'**, a boiled hens egg encased in haggis and a crisp crumb, served with toasted 'soldiers' £5.75

**Classroom house salad**, char-grilled Killara chicken breast, crisp leaves, croutons, sun-blushed tomato, olives and parmesan tossed in our house dressing £5.25

Vegetarian option available £4.75 **GF without croutons**

**Beetroot cured Wester Ross salmon loin**, green salsa, toasted brioche £6.45

**Fishcakes coated in panko breadcrumbs**, tomato and basil sauce, dressed endive £5.50

**Roasted sweet pepper and goats cheese ravioli**, herb butter, toasted pine nuts £5.25

## Mains

**Roast breast of Killara chicken**, stuffed with Bruce Clark's haggis and baked with local bacon, creamy mash, roasted turnip, Royal Brackla whisky sauce £15.45 **GF**

**Prime Kildrummie steak**, char-grilled to your liking and served with cherry vine tomatoes, peppercorn sauce, chips and a panache of vegetables **GF**

**7oz Ribeye** £17.95    **10oz Sirloin** £20.95

**Surf 'n' turf**, Kildrummie beef fillet layered with west coast scallops and doused with garlic butter, chips, onion crisps and tossed salad £22.95 **GF without the onion crisps**

**Nairnshire pork belly and confit duck leg**, set on a haricot bean and continental sausage Cassoulet, with fine beans £16.95 **GF**

**Five spice roasted salmon loin**, braised pak choi, steamed noodles, sweet chilli sauce £16.95

**See Blackboard for daily specials**

We reserve the right to change the menu without prior notice

**Smoked haddock and leek risotto**, poached hens egg, green salad £16.50 **GF**

**Linguini Carbonara**, bound in a local bacon, mushroom and garlic cream sauce, topped with parmesan and served with roasted garlic Ciabatta £15.25

*Available as a vegetarian option without the bacon £13.25*

**Herbed crepes**, layered with roasted butternut squash and baked with a smoked Dunlop sauce, roast vegetable salad £13.25

*With Tiger prawns or Killara chicken breast £15.25*

### Sides

'Really garlicky' bread £1.75

Chips £1.50

Tossed salad £2.75

### Desserts

**Warm lemon pudding**, a light sponge topping on a soft lemon curd base, lemon meringue ice cream £5.15

**Chocolate plate**; a medley of decadent sweets and treats for the 'chocoholic'.  
£5.25 For two to share £8.95

**Trio of apple, pineapple and banana fritters**, marmalade syrup and fresh egg custard  
£5.40 **Available grilled as a GF alternative**

**Sticky toffee pudding**, a Classroom favourite with hot toffee sauce and vanilla ice cream £5.25

**Baked pistachio and vanilla cheesecake**, set in a pool of raspberry and pernod coulis  
£5.20

**Connage dairy cheese plate**; award winning brie, smoked Dunlop & Strathdon blue cheeses with grapes, celery, chutney and oatcakes £5.95

For two to share £8.95 **GF oatcakes available on request**

**Ice cream medley**, a trio of dairy ices with crisp wafers, smothered in a wild berry sauce £4.25 **GF without the wafers**

*Add a scoop of ice cream, or jug of pouring cream £1.00*

**Liquor Coffees** - Drambuie, Whisky, Glayva, Baileys, Tia-Maria, Brandy, Cointreau -  
£4.95

**Pudding Wine** - Araldica **Moscato Passito**, Italy £17.35 bottle 375ml

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