

the ANDERSON

This is an actual recent menu, which we hope gives a picture of the range of food we offer.

We shop for food every day, therefore we change our menu every day to take advantage of what ingredients are best at any given time.

Our beef, venison, herbs and eggs come from the Black Isle, as do our root vegetables and soft fruits during their respective seasons. Our lamb, milk, butter and nearly all of our seafood are Scottish in origin.

At the bottom of this page you'll find some popular dishes that we offer every day as well as a sample of our desserts, which change every couple of weeks.

We also offer an absurd selection of drinks, menus of which may be found linked to various pages of our Website.

Because we're really fussy about these things, we import our espresso beans from Naples and our house red wine from Tuscany.

Sunday 19 August 2012

Chef: Anne Anderson • Sous Chef: Csaba Hegedus

Hand-made food takes time. In a hurry? Tell us before you order!

Prices include 20% vat, but not service. 100% of tips go to staff, always have.

✓ = vegetarian selection No GM ingredients knowingly used.

If you have a food allergy/intolerance, real or imagined, please notify your server.

STARTERS

New Orleans Seafood Gumbo 6

Laissez les bon temps rouler with this classic New Orleans soup, rich with king prawns and rice

✓ **Creamy Sorrel Soup 5**

Fresh sorrel from Poyntzfield Nursery and potatoes with a bit of cream

Salt & Chilli Scallops 6.5

A special Szechuan treat: fresh West Coast scallops quick-fried with onion & chillies

Shetland Mussels 6.5

Fresh mussels from the Shetland Islands, steamed in Anne's creamy sauce of Orval Belgian trappist ale & Ullapool smoked cheddar cheese

✓ **Black Isle Chanterelle Mushrooms 6**

Just-picked Black Isle chanterelle mushrooms, gently sautéed and served over tattie scones with Anne's Hollandaise sauce

Crispy Buffalo Wings 6

Chicken wings done spicy and crispy Buffalo style, with celery sticks & bleu cheese dipping sauce on the side

Smokie & Cheddar Tart 7

Genuine Arbroath smoked haddock blended with leeks & cheddar, baked in a filo crust and served with our creamy Balblair whisky sauce

Oysters Rockefeller 6.5

A classic New Orleans recipe: fresh Loch Tongue oysters baked on sea salt and topped with an *au gratin* mixture of bacon & spinach

✓ **Beetroot Tartlet 6**

An individual tart of roasted, fresh beetroot and West Highland Dairy crowdie cheese, topped with hazelnut & oat crumble

Mediterranean Bread & Butter Pudding 6.5

A symphony of texture: a melt of French brioche bread, imported Serrano ham, melted Spanish Manchego cheese and tomato chutney

Tokyo Fried Squid 6

Fresh squid, lightly-floured and quick-fried Tokyo style, served with Anne's wasabi mayonnaise

MAINS

Mains come with roasted potatoes.

*Side of sautéed seasonal vegetables
or sweet potato fries -- £2.00 supplement*

Steak & Real Ale Pie 12

Our steak pie is made with Black Isle sirloin, oyster mushrooms and a rich gravy of McChouffe Belgian ale, baked beneath a puff pastry crust

Sea Bream Thai Style 16

Fresh fillets of sea bream sautéed in panko crumbs and served over sticky rice with Anne's Thai coconut red curry broth

Sea Bass 17

Fresh fillet of sea bass simply flame-grilled and served with samphire, oyster leaf butter, Anne's fennel confit crushed new potatoes

Roasted Cod 16

Fresh loin of Moray Firth cod roasted in Parma ham and served over black pasta with Anne's sinful Rosemarkie lobster sauce

Rabbit and Duck 20

Fresh rabbit loin stuffed with Spanish *morcilla* black pudding & apple, alongside a *confit* of duck leg w/puy lentils & creamy mushroom sauce

Tournedos of Scotch Beef Filet 14

Tips of Aberdeen Scotch Beef filet escorted to the plate by mushrooms and Anne's decadent blue cheese sauce

Memphis Bar-Be-Que Chicken 14

Free-range, corn-fed chicken done Graceland-style – smoked over a wood fire and brushed with Anne's secret BBQ sauce
"Definitely the most exciting chicken dish I've eaten in a long while."

-- Johanna Blythman, The Sunday Herald

Red Venison Filet 20

Roasted filet of Tarradale Estate red deer with Anne's Belgian Kriekenbier (cherry beer) sauce, parsnips and Munro's black pudding

If You Must 9.5

Fillet of fresh Moray Coast haddock, fried in our real ale batter and served with a garden salad, fries and Anne's garlic mayonnaise

Roast Duck du Château 13

Breast of Barbary duck gently roasted and served with Anne's decadent raspberry sauce

✓ Baked Stuffed Aubergine 11

Fresh aubergine stuffed with spinach, pine nuts & roasted peppers, topped with melted Ullapool smoked cheddar cheese

Mildred Pierce's Fried Chicken & Waffles 14

The dish that fed a tragic empire (and won a Golden Globe): Southern fried chicken served on a sweet-potato waffle with maple syrup

Stornoway Guinea Fowl 15

Guinea hen stuffed with Munro's white pudding and served with Anne's creamy leek and Somerset cider sauce

Halibut & Scallops 18

Fresh fillet of Scottish halibut flame-grilled with fresh West Coast scallops and Anne's grapefruit & star anise *buerre blanc*

Scottish Lamburger 8.5

If you like our beef burgers, try freshly-minced Scottish lamb, flame-grilled & served in a ciabatta w/feta cheese & our mint sauce

✓ 4-Cheese Ravioli 12

Tender ravioli stuffed with 4 Italian cheeses, served with our rocket, walnut & sundried tomato pesto and garlic ciabatta bread

Greek Lamb Shank 16

Fresh shank of Scotch lamb, slow-roasted and served with garlic mash and our rich Rioja gravy black pasta with Anne's sinful Rosemarkie lobster sauce

✓ Falafel & Spinach Burger 8.5

Crispy burger made from falafel laced with spinach and served with hummus, feta cheese and fries

10oz Black Isle Rib Eye Steak 17

This Kansas City-style steak is well-marbled and packed with flavor. Served with Béarnaise sauce & red onion marmalade

We do not recommend well-done meat, and will not be responsible for toughness if ordered so

Everyday Menu

✓ Brussels Salad 4.5

Fresh field greens and blue cheese, toasted walnuts & croutons, dressed w/our mustard vinaigrette

✓ Goat Cheese Salad w/Roast Beet Root 5.5

Sautéed goat's cheese and roasted beet root on fresh field greens, dressed w/our mustard vinaigrette

✓ Grilled Flatbread 4.5

Tomatoes, fresh mozzarella cheese and pesto sauce on flatbread hot from the flame grill

Finally-Famous 10oz

Trimmed Scotch Sirloin Steak 19

Trimmed of all fat before weighing, our signature Scotch sirloin steak is a meat-lover's dream. Cooked to medium doneness unless you tell us otherwise. Served with fries, onion rings and a green salad

Beef, Chicken or ✓ Veggie Burger 8.5

We make 6oz American-style Scotch sirloin burgers, no fillers, flame-grilled to order to medium doneness unless you tell us otherwise. Our chicken burgers are boneless breast filets. Our veggie burgers are suitable for vegan diets, yet curiously meat-like. Toppings below may be added at no extra charge:

New York - *Mozzarella & Pizza Sauce* Chicago - *Cheddar & Bacon*
Boston - *Mushrooms & Fried Onions* Texas - *Slaw & BBQ Sauce*

Black Isle Burger w/Chips 9

Our unparalleled beef burger topped w/bacon & a thick slice of haggis. Heaven on earth! With toppings above, add £1

Cheese Board 7

A rotating selection of fine cheeses, from the familiar to the rare. Savor them as a starter or after your meal with a glass of port or a Belgian fruit beer

Sweets £6.00

All baking is done by Anne in her kitchen

Ginger Beer Float

with lemon sorbet & raspberry coulis

Sticky Toffee Pudding

Warm Apple Cake

with caramel sauce & vanilla ice cream

Blackcurrant Rhubarb Crumble Tartlet

with vanilla ice cream

Anne's Red Velvet Chocolate Layer Cake

with chocolate sauce & ice cream

Warm Butterscotch & Banana Pudding

w/pistachio ice cream

Chocolate Pecan Tart

with chocolate ice cream

Swiss Vanilla Ice Cream £1.50 per scoop

Hard-to-Resist Coffee

Who else but The Anderson would blend Fairtrade beans, grind them to order and serve it w/warm milk?

For One: £2 For Two: £4



Real Neapolitan Espresso

Made with genuine Passalacqua beans on our pesky Ponte Vecchio lever machine.

Espresso: £2.20 Cappuccino/Latte: £2.60