


HOUSE OF JUNIPER



The Sprig

Menu

SMALL PLATES

Soup of the Day (Vegan)	8
Homemade Sourdough Bread	
Twice Baked Cheese Souffle (V)	11
Sundried Tomato & Roasted Garlic Ketchup Salad	
Smoked Gressingham Duck (G.F)	12
Quince, Plum Ketchup, Escabeche	
Crab & Loch Eishort Mussel Noodle Broth (G.F)	13
Chilli, Lime, Spring Onion	

MAINS

The Sprig Fish & Chips (G.F.)	20
Tartar Sauce, Mushy Peas, Grilled Lemon	
Venison & Black Pudding Burger	20
Cherry Tomato Relish, Whisky Mayo, Slaw, Truffle Fries	
Roast Turkey	25
Pigs in Blankets, Sprouts, Sage & Apricot Stuffing, Roast Potatoes, Gravy	
Fillet of Hake & Mussels (G.F)	28
Antiboise, Sautéed Potatoes, Broccoli, Pesto	
Aubergine & Saffron Caponata (Vegan)	22
Orzo Pasta, Salsa Verde, Roasted Peppers	

FROM THE GRILL

(All meats are sourced from Lochalsh Butchers, Kyle of Lochalsh)

35-day-aged 10oz Highland Sirloin Steak (G.F)	38
------------------------------------------------------	----

CHOICE OF:

Peppercorn Sauce, Pesto Butter, Chimichurri

ALL SERVED WITH:

Grilled Vine Tomatoes, Petit Pois & Wild Mushroom Fricasée, Aspen Fries

SIDES

Homemade Sourdough Bread, Butter, Tapenade & Olive Oil (V)	8
Lime & Chill Sautéed Greens (V) (G.F.)	7
House Salad (Vegan) (G.F)	6
Proper Mushy Peas (Vegan) (G.F)	6
Hand Cut Chunky Chips (Vegan) (G.F.)	5
French Fries (Vegan) (G.F.)	5
Truffle & Parmesan Fries, Chive (G.F)	7
Fennel Coleslaw (Vegan) (G.F.)	5

PUDDINGS

The Sprig Christmas Pudding (V)	10
Brandy Sauce, Redcurrants	
Pecan Pie (Vegan)	11
Maple Syrup, Rum & Raisin Ice Cream	
Cookie Dough & Peanut Butter Delice (Vegan) (G.F)	11
Bramble Jam, Boozy Cherries	
Homemade Ice Cream & Sorbet (G.F)	8
<i>(See The Board For Today's Selection)</i>	
British Cheese	16
Homemade Oatcakes, Pear & Apple Chutney, Marinated Grapes	
<i>(See The Board For Today's Cheeses)</i>	
Coffee & Sweets (G.F) (V)	9
Choice of Tea, Coffee Or Hot Chocolate with a Trio of Handmade Sweets	
<i>(See The Board For Today's Sweets)</i>	