



The DORES INN Menu

To SHARE & To NIBBLE

The DORES INN Farmers board - a selection of cured meats, local cheeses, olives & bread	£9.95
Marinated olives, bread & olive oil	£3.25 (v)
Crumbed mushrooms with garlic dip	£3.25 (v)

The SOUPS

Cock-a-leekie	£3.95
The DORES INN Cullen Skink	£3.95

To START

Big bowl of steamed local mussels	£4.95
Ham hock terrine, crisp vegetable salad, mustard seed dressing & oatcakes	£4.50
Roasted king scallops wrapped in pancetta, served with rocket, radicchio & artichoke salad, & a red wine jus	£7.45
Stornaway black pudding, spiced apple puree, sugared bacon, rocket leaves & crumbed poached egg	£5.95
Calamari pan fried in lemon butter with chorizo, new potatoes & rocket	£6.75
Wester Lovats own cauliflower fritters, salad, curried dip	£4.50 (v)
The DORES INN prawn cocktail, crisp iceberg lettuce	£4.95
Ardnamurchan Estate Venison Carpaccio, water chestnuts, horseradish Dressing, lambs lettuce	£5.95

To FOLLOW

Risotto of green pea, dill, spinach & feta	£7.95 (v)
Free range oven baked chicken breast, smoked bacon & potato croquette, creamy field mushroom sauce & grilled baby onion	£13.95
Pan-fried escalopes of pork, lemon butter & caper sauce, honeyed carrots, spinach & potato puree	£12.95
Wester Ross lightly smoked salmon, crushed lemon & parsley potato, roasted vine tomato, olive pesto dressing	£12.95

The DORES INN GRILL

Chargrilled 8oz Sirloin	£16.95
Chargrilled 16oz rib-eye steak, on the bone	£21.95
Grilled Spatchcock (marinated whole young chicken)	£11.95
Ardnamurchan Estate Venison fillet	£13.45

All served with salad or mixed seasonal vegetables & chips or new potatoes & with your choice of sauce; mushroom, pepper, or béarnaise.



Our FAVOURITES

Award winning Cockburn's Haggis, neeps & tatties	£4.95/£8.95
The DORES INN rustic game pie, herb crust & roasted veggies	£9.45
Beef burger, fresh tomato, iceberg lettuce, chips & salad	£8.95
The DORES INN beer battered haddock & chips	£8.95
Murdoch's pork & honey sausages, mash & veg	£7.95
Minute steak, onion rings, garlic butter, chips & salad	£8.95
Honey roast ham, fried egg, chips & salad	£8.95

The SIDES

Bowl of chips	£1.95	Garden Salad	£2.95
Buttered new potatoes	£1.95	Garlic Bread	£1.95
Bowl of homemade onion rings	£1.95	Steamed green veg	£2.45

To FINISH

Vanilla crème brulee, homemade shortbread	£3.95
The DORES INN lemon tart, honeycomb chards, chantilly cream	£3.45
Banana fritter, almond praline, maple syrup, vanilla ice-cream	£4.25
Eves pudding, warm custard	£3.45
Autumn fruit compote, Greek yoghurt	£3.95
Bread & butter pudding, pouring cream	£3.45
Warm chocolate & pecan tart, raspberry sorbet	£3.45
Trio of Orkney ice-creams	£3.45
The DORES INN Highland cheese board	£5.95

Our dedicated team at The DORES INN work closely with local producers and suppliers to bring you the very best that the Highlands can offer, throughout the year. Coming from farming families we are lucky to have access to many producers meaning that our local veggies are picked that morning and on your plate by lunchtime. We provide our own lamb to the restaurant and this year we have also planted out a hectare of veggies and are now able to provide our own cauli's, broccoli, brussel sprouts and herbs all of which helps to meet demand.

And it's not just food that the Highlands excel at we are also rather good at whisky and ale. Have a look at the bar for our large selection of malts and ask our staff which local ales we have on tap at the moment as we rotate the taps between our local micro breweries.

We are delighted to be at The DORES INN and hope that you enjoy dining here as much as we love having it.