

OUR STARTERS

FRESH HOME-MADE SOUP OF THE DAY

Served with Crusty Bread £4.75

SMOKED FISH & POTATO CHOWDER

Our Smoked Haddock, Potato & Leek Soup is based on the Traditional "Cullen Skink" Cup - £3.95 Bowl - £6.95

GRILLED GOAT'S CHEESE, WALNUT & BEETROOT

Warm Goat's Cheese served with Toasted Walnuts & Fresh Beetroot £6.95

COCKBURN'S HAGGIS FOR BAGPIPERS - £6.50

Cockburn's of Dingwall Award-winning Haggis with a Whisky Cream Sauce.

Have a Dram of our Fiddler's Matured Whisky with your Haggis £2.50

For every whisky you have we donate 50p
to the Drumnadrochit Piping Society

FIDDLER'S PRAWN & WHISKY SALMON SUNDAE

Large Fat Prawns & our Special Marinated Salmon layered with our own Marie-Rose Sauce
and crisp lettuce. A Connoisseurs Prawn Cocktail £6.95

CHICKEN LIVER AND WHISKY PATE

Rich Chicken Liver Pate with Apricot Jelly laced with Scotch Whisky and served with
Scottish Oatcakes and Loch Ness Cider Chutney £6.50

FIDDLER'S SMOKEHOUSE PLATTER

Fiddler's-own Whisky-smoked Duck Breast & Venison Loin served with Capers, Red Onions,
Salad leaves, Parmesan & a Creamy Dressing £7.95

SCOTTISH SMOKED SALMON

The finest Scottish Salmon Smoked in Lochaber served with Fiddler's New Potato Salad £7.95
Have a main course sized portion of our delicious Smoked Salmon £15.50

NOT HAVING A STARTER BUT FANCY SOMETHING WHILE WAITING FOR YOUR MAIN COURSE
OR NEED AN ACCOMPANIMENT TO ONE OF OUR HEALTHY SALADS?

GARLIC BREAD £3.25 GARLIC BREAD & CHEESE £4.50 BOWL OF CHUNKY CHIPS £3.95

FIDDLER'S SALAD BOWLS

WHISKY SALMON CAESAR SALAD

SIDE/STARTER - £6.95 MAIN - £13.95

Crisp Iceberg Croutons, Parmesan & Caesar Dressing topped with Flakes of Fiddler's Famous
Whisky-marinated Roasted Salmon.

STRATHDON BLUE CHEESE, PEAR & WALNUT SALAD

SIDE/STARTER - £6.50 MAIN - £12.95

Creamy Strathdon Blue Cheese on Crisp Salad with Pear, Walnut & Blue Cheese &
Loch Ness Cider Dressing

CHAR-GRILLED VEGETABLES AND GOAT'S CHEESE SALAD

SIDE/STARTER - £6.50 MAIN - £12.95

Crumbled Goats Cheese, Grilled Aubergine, Courgette & Peppers, Mixed Salad & Balsamic Dressing