

# the ANDERSON

This is an actual recent menu – not a “greatest hits” sample -- which we hope gives a picture of the range of food we offer.

Chef Anne specialises in authentic international recipes, many of which are enhanced by the fine Highland produce at our disposal.

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.

We hot-compost all our table & kitchen food waste to grow fruit, vegetables, herbs & flowers for the restaurant in our Kitchen Garden in Rosemarkie, a total of 1 food mile!

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.

## the ANDERSON

**Chef: Anne Anderson • Sous Chef: Roddy MacMillan**

**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

#### **Viking Fish Soup 6**

Are you tired of Cullen skink? We are! Known in Norway as *skagen*, this stunning soup is made with salmon, crayfish & prawns

#### **✓ Carrot & Chervil Soup 5**

A thick purée of carrot spiced w/fresh chervil from our Kitchen Garden

#### **Oysters Islay 8**

Fresh Loch Tongue oysters on the half-shell served with a nip of Compass Box Peat Monster whisky – a magical combination (18+ only)

#### **Tony Soprano's Flamin' Sausage & Prawns 8**

Anne's home-made chicken, chorizo & cilantro sausage and king prawns on a tattie scone, flambéed tableside jus' like in Fort Lee

#### **Anne's Cured Fish 7**

Tonight, she's cured fresh loch trout in beetroot from our Kitchen Garden, with her smoked potato-crab salad and fresh asparagus

#### **Shetland Mussels 6**

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

#### **Piccola Pizza 8**

A small white pizza from our wood oven, topped with scallops and Anne's home-cured pepperoni – you'd be crazy not to get it!

#### **Black Pudding & Crispy Egg 6**

Slices of Anne's house-made black pudding served with a crispy boiled egg (trust us) and roasted tomatoes

#### **Crispy Buffalo Wings 6**

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

#### **✓ Persia Meets Paris 5.5**

Breaded brie gently fried & served w/Anne's pecan-cranberry chutney

#### **Mediterranean Bread & Butter Pudding 6**

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

## MAINS

*Mains come with roasted potatoes.*

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

### ✓ Baked Stuffed Aubergine 12

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

### Halibut & Scallops 20

Fresh fillet of halibut and fresh flame-grilled West Coast scallops, w/raspberry butter, rocket-hazelnut pesto & crushed new potatoes

### Black Isle Beef Filet Steak 23

6oz filet steak simply flame-grilled and served with Roddy's beer-pickled onions and *dauphenoise* potatoes

### Marco's Surf 'n' Turf 17

Medallions of pork filet sautéed with king prawns, mushrooms & roasted cherry tomatoes, with Rosemarkie wild garlic butter

### Greek Lamb Shank 16

Shank of Scotch lamb, slow-roasted, w/garlic mash & red wine gravy

### Slo-Cooked Ox Cheeks 15

This forgotten cut of beef is delicious, served with mash, Anne's star anise gravyn and bone-marrow toast

### Steak & Oyster Pie 12

Sirloin & fresh Loch Fyne oysters mushrooms in a rich gravy of Brooklyn Fire & Ice ale beneath a puff pastry crust

### Orkney Herring 15

Fresh fillets of herring pan-fried in an oat crust with Anne's Low Country bacon jam, samphire and sorrel butter

### Pine-Smoked Duck 16

Roast breast of duck that Jim smoked on Austrian pine needles, with Munro's whit pudding and Anne's rhubarb-ginger chutney

### ✓ 4-Cheese Pizza 10

Mozzarella, Buffalo Mozzarella, Parmesan & Cheddar cheese with our tomato sauce on a thin crust baked in our wood oven, with chips

### Tournedos of Scotch Beef Filet 16

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

### Monkfish Provençal 19

Fresh roast monkfish tail wrapped in Parma ham served with sage sauce over pappardelle pasta

### ✓ Enchiladas Verdadero Mexicano 13

Authentic enchiladas made with black beans and rice wrapped in corn tortillas and smothered in cheese and smoked tomato sauce

### Sea Bass Thai Style 16

Fresh fillets of sea bass sautéed in panko crumbs and served over sushi rice with Anne's Red Thai curry broth

### Barnyard BBQ 17

Authentic American BBQ made by authentic Americans! Dry-rubbed, smoked pork ribs, a BBQ chicken leg, fries & cole slaw

*Real BBQ takes several days to prepare, so don't even THINK of asking for "just chicken" or "just ribs"!*

*The Anderson operates a Plate to Plate food cycle.  
All of our food waste - from kitchen and table - is composted  
and used to grow more food for the restaurant at our  
Kitchen Garden in Rosemarkie, a total of 1 food mile!*

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

## Burger Menu

All burgers are served with Belgian-style fries on a foccacia bun

### Beef, Chicken or Veggie Burger 9.5

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*

Breakfast - *Fried Egg & Bacon on Pancakes*

Korean - *Chili paste and kimchee*

Aloha - *Deep-fried Spam & grilled pineapple (props to Jollibee)*

### Black Isle Burger 10

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

### Scottish Lamburger 9.5

Freshly-minced Scottish lamb, flame-grilled & served with feta cheese & our mint sauce

### Falafel & Spinach Burger 8.5

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

### Sherrif Bill's MegaBurger 16

A giant 12oz (340g) beef steak burger topped with mushrooms, onions and a fried egg

### Double Black Isle MegaBurger 25

Not for the faint of heart - two giant 12oz (340g) beef steak burgers topped with two slices of haggis, two rashers of bacon and two fried eggs. Anyone who finishes this burger (at their own risk) in less than 20 minutes (including bun & fries) will get a commemorative T-shirt and their picture displayed on our Wall of Fame!

## Anderson Classics

Dishes so popular we've decided to offer them every day

### STARTERS

#### Brussels Salad 5

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

#### Goat Cheese Salad w/Roast Beet Root 6.5

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

### MAINS

#### The Real Deal Philly Cheese Steak 10

Philadelphia's famous sandwich done better: sliced Black Isle topside beef, fried onions & cheese with fries and chile peppers on the side

#### The Double Bubble 17

Double-meat, double-cheese version of above (*burp!*)

#### 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

#### Kansas City 10oz

#### Black Isle Rib Eye Steak 19

This well-marbled cut of steak is popular in the heart of America, and this version from "up the hill" is packed with flavor. Cooked to medium doneness unless you tell us otherwise. Served with Béarnaise sauce & red onion marmalade

#### Fish & Chips 13

Fillet of fresh Moray Coast haddock, fried in our real ale batter served with cole slaw, fries & Anne's home-made tartar sauce

## Sweets £6.00

*All baking is done by Anne in her kitchen*

- **Pumpkin-Amaretto Baked Cheesecake**  
*w/fresh whipped cream*
- **White & Dark Chocolate Brownie Duet**  
*w/chocolate sauce & chocolate ice cream*
- **Sticky Toffee Pudding**
- **Warm Apple Cake**  
*with caramel sauce & vanilla ice cream*
- **Chocolate Pecan Tart**  
*with chocolate ice cream*
- **Anne's American Crack Pie**  
*with vanilla ice cream*
- **Warm Butterscotch & Banana Pudding**  
*with pistachio ice cream*
- **Bakewell Tartlet**  
*with custard*
- **Swiss Vanilla Ice Cream**  
*£1.50 per scoop*

## Cheese Board £8

A rotating selection of fine cheeses familiar & rare, served w/fruit chutney

## Cafetière Coffee

Fairtrade beans blended daily and ground to order.

For One: £2 For Two: £4



## Real Neapolitan Espresso

Made with genuine Passalacqua beans on our temperamental La Pavoni lever machine. (Don't even *think* of asking for chocolate on top!)

Espresso: £2.00

Americano: £2.00

Cappuccino: £2.60

Latte: £2.60

## Cà Phê

The famous sweet & strong coffee of Vietnam, served with condensed milk and filter cup.  
£2.60

## Teas

Ordinary, Early Grey, Decaf, Rioboos, Herbal or Green.

For One: £2 For Two: £4