

# The Old Inn

## STARTERS

### **HOMEMADE SOUP OF THE DAY (VE)**

With home baked bread - **£6.95**

### **SWEET CURED MARINATED HERRING (GF)**

Sliced new potatoes, tapenade and red onion - **£8.50**

### **VENISON CARPACCIO (GF)**

Parsnip puree, rocket and parmesan, drizzled with olive oil - **£10.50**

### **BAKED BEETROOT & RICOTTA SALAD (GF) (V)**

Pickled fennel, apple and oregano - **£8.50**

## MAIN COURSES

### **OUR OWN BEER BATTERED HADDOCK (GF)**

Chunky chips, garden peas and tartare sauce - **£19.25**

### **SEARED VENISON HAUNCH STEAK (GF)**

Chunky chips, cavolo nero and a salsa verde - **£21.50**

### **HOMEMADE SPAGHETTI WITH MUSSELS**

In a seafood bisque with chives and dill - **£15.95**

### **SPINACH & RICOTTA MALFATTI (V)**

Pomodoro sauce and crispy sage - **£16.50**

### **MAKHANI CHICKEN**

Mildly spiced and served with wild rice and naan - **£16.95**

### **VENISON BURGER**

Brioche bun, BBQ sauce, smoked cheddar, chutney, lettuce, tomato and shoestring fries - **£17.50**

## SIDE DISHES

Seasonal Vegetables - **£4.50 (GF) (V) (VE)**

Chips - **£4.50 (GF) (V)**

Panzanella Salad - **£5.50 (V)**

(chopped cherry tomatoes, cucumber, red onion, basil and croutons)

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## CHILDRENS MENU

Mac 'n Cheese - **£6.00**

Haddock fish fingers and fries- **£6.00**

Children's burger and fries - **£6.00**

## DESSERTS

**BLOOD ORANGE ALMOND CAKE (GF)**

Crème fraiche - £7.95

**WHITE CHOCOLATE & LIMONCELLO TIRAMISU - £8.50**

**SELECTION OF ICE CREAM (GF) - £6.00**

**CHEESE BOARD (GF ON REQUEST) - £10.95**

Strathdon Blue, Morangie Brie and Applewood Smoked Cheddar

## FOOD ALLERGIES AND INTOLERANCES

Please speak to a member of staff about your requirements prior to ordering.

All dishes are prepared on the premises using fresh locally sourced produce where possible.

Menu items may contain or come into contact with wheat, eggs, nuts and milk.

Please allow reasonable time when ordering.  
During peak times delays of up to 45 minutes may occur.

**(GF) Dishes are either gluten free or a gluten free option is available**

**(V) Vegetarian**

**(VE) Vegan**

# The Old Inn

## The Old Inn, Gairloch

The Old Inn was built in the 1790s by the landowner Sir Hector Mackenzie of Gairloch. It was built as a changehouse, where travellers could rest their horses and receive hospitality. The original name was Taigh-Osta Cheann an T-Sail. Taigh-osta means hotel or inn and Ceann an t'Sail is the head of a saltwater loch.

For almost a century, the Inn was the most important hotel in Gairloch. In 1832, it played host to the famous Highland geologist, author and folklorist Hugh Miller. As a young man, he was a stonemason and was employed to enlarge the hotel kitchen. By the 1850s it had four comfortable bedrooms for visitors as well as stabling and servants quarters. The Innkeeper rented boats to guests for sea fishing.

In the 1870s, the much larger Gairloch Hotel was built to accommodate the increase in tourism to the Highlands, which had been made fashionable by Queen Victoria.

The Old Inn closed as a hotel and became home to several families as well as the Post Office for Gairloch. In the 1950s, the building was converted back to a hotel and renamed 'The Old Inn'. Petrol pumps were installed outside to accommodate the new motor vehicles which passed by on the old road that ran between The Old Inn and the building that is now Inchgowan Gallery. The small footbridge over the Flowerdale Burn carried the main road into Gairloch until the 1980s when it was bypassed by the new bridge.

Today The Old Inn is a popular destination for travellers who enjoy its picturesque location, historic features and its enduring hospitality.