



The Old Inn, Gairloch

PIZZA AND PASTA NIGHT

STARTERS

MINISTRONE SOUP (VE) (V) (GFO) £7.50

Homemade bread and aged parmesan

PORK BELLY SPIEDINO (GF) £11.50

Charred radicchio, smoked apple sauce

SEAFOOD SALAD (GF) £11.50

Mussels, squid, new potato, shallot, capers



HOMEMADE PASTA

RIGATONI CACIO E PEPE (V) £12.50

Black pepper, pecorino romano, butter

BUCATINI AMATRICIANA (GFO) £19.50

Guanciale, pomodoro sauce, pecorino romano, garlic, Evo

SEAFOOD FREGOLA £21.50

Mussels, anchovy essence, cherry tomatoes, shallot, chilli, garlic parsley

VENISON LASAGNE £19.50

Mixed leaf salad, pomodoro sauce, aged parmesan

PIZZA

MARGHERITA (V) £13.50

Tomato sauce, mozzarella, basil

DIAVOLA £17.50

Tomato sauce, olives, mozzarella, salami Napoli, nduja

OLD INN £16.50

Haggis, black pudding, strathdon blue, red onion chutney



DESSERTS ~ £8.50

ORANGE ALMOND CAKE (GF)

Orange confit, crème fraiche

DARK CHOCOLATE MOUSSE

Forest fruit compote, spiced biscuit crumble

SORBET SELECTION (VE) (GF)

FOOD ALLERGIES AND INTOLERANCES

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order.

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

(GF) - Dishes Are Gluten Free
(GFO) A Gluten Free Option Is Available On Request
(V) - Vegetarian
(VE) - Vegan

A discretionary service charge of 10% will be added to your bill. If you do not wish for this service charge to be applied, please kindly advise a member of staff.