COLD SANDWICHES

Served from
10AM – 6PM

Served on a choice of white or wholemeal bloomer bread with lightly salted crisps

Egg Mayonnaise & Watercress (V)
8.00

Tuna Mayonnaise & Cucumber
8.00

Falafel, Feta & Sun-Dried Tomato (V)
9.00

Ham, Emmental & Chilli Jam
9.00

HOT SANDWICHES

Served from
10AM – 6PM

Served with chunky-cut chips

Fish Finger Ciabatta
Crispy fish goujons with tartare sauce & fresh gem lettuce
12.00

Club Sandwich
A toasted triple-decker with chicken, bacon, egg mayonnaise & lettuce
14.00

BRASSERIE & BAR

MERCURE
HOTELS

ALL DAY DINING

SHARERS

Loaded Nachos 4.95
Melted cheese, salsa, guacamole,
sour cream & jalapeños

SMALL PLATES

Seasonal Soup Of The Day (S)(Ve) 7.50
A freshly prepared seasonal soup
served with warm crusty bread
((GF) available)

Crispy Chicken Wings (S) 8.00
Crisp chicken wings with a choice of
Bourbon or Sriracha sauce

BBQ Glazed Pork Belly Bites (S) 8.00
Tender pork belly chunks glazed
with rich BBQ sauce

Steamed Vegetable Dumplings (S) 9.00
Asian broth, spring onion & chilli

Salt & Pepper Squid 10.50
Lightly fried squid tossed in salt & pepper,
served with sweet chilli, coriander, & lime

Prawn & Crayfish Cocktail 11.00
Bloody Mary-inspired Marie Rose sauce
for a vibrant twist on a classic

FROM THE GRILL

10oz* Gammon Steak (S) 15.50
Served with a fried egg, chunky-cut chips & garden peas

Grilled Salmon Supreme (S) 17.00
Sautéed potatoes, tenderstem broccoli
& lemon & dill butter sauce

8oz* Aged Sirloin Steak 29.00
Served with grilled tomato, watercress, chunky-cut chips,
& your choice of sauce

(Discover Local) Discover Local - Experience fresh local taste here | (S) Inclusive Dish | (V) Vegetarian | (Ve) Vegan | (GF) Non-Gluten Containing Ingredients | EU Food allergen information contained within menu items is available via a team member | *All weights are approximate prior to cooking. | All prices are in pound sterling. | All prices include VAT at the current rate. | A discretionary 10% service charge will be added to your bill, if you feel we have not met your expectations, please let us know & we will deduct this charge. If your stay is inclusive of dinner you are welcome to choose items highlighted on the menu with a or any other menu item up to the value of 22.00, any additional balance will be charged to your account. **FOOD ALLERGIES & INTOLERANCES:** before you order your food & drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients & alcohol may be present in some dishes. For Allergen & Kcal information please scan the QR Code.

Inverness

HOME FAVOURITES

Grilled Chicken, Golden Gnocchi & Nduja Pesto Cream 15.50
Juicy grilled chicken served with golden gnocchi
in a rich nduja & pesto cream sauce

Tom's Chicken, Ham & Leek Pie (Discover Local) 17.00
A shortcrust pastry pie served with
mashed potato, garden peas & rich gravy

Traditional Battered Fish & Chips (Discover Local) 21.00
Crispy battered fish with chunky-cut chips,
mushy peas & tartare sauce
((GF) available)

Classic Caesar Salad 13.50
Crisp cos lettuce with anchovies, croutons,
Caesar dressing & Italian cheese
((GF) available)
ADD: Falafel 5.50 | Grilled Chicken Breast 6.50 | Salmon 6.50

Sweet Potato & Chickpea Curry (Ve) 17.00
Mildly spiced coconut curry sauce

Chicken Tikka Curry 17.00
A flavourful chicken tikka curry

Curries served with basmati rice, crisp mini poppadoms
& mango chutney

BURGERS

All of our burgers are served in a brioche style bun with lettuce, tomato, red onion & chunky-cut chips

Aberdeen Angus Beef Burger (Discover Local) 19.50
Angus beef patty with BBQ sauce,
bacon, Emmental cheese, gherkins
& crispy onions

Smoky Beetroot, Pepper & Quinoa Burger (Ve) 17.50
Topped with Applewood-style vegan
cheese, chilli jam & burger sauce

PIZZA

Stone-baked 12-inch pizza with a rich tomato sauce

Margherita (S)(V) 15.00
Classic tomato sauce with
mozzarella & herbs

Pepperoni (S) 16.50
Traditional pepperoni with
mozzarella & herbs

SOMETHING ON THE SIDE

Garlic Bread (V) 3.00
Beer-Battered Onion Rings (V) 3.50
Chunky-Cut Chips (V) 4.00
Seasonal Greens (Ve) 4.00
Green Salad (Ve) 4.00
Peppercorn Sauce (V) 3.50
Béarnaise Sauce (V) 3.50

WINE BY THE GLASS

WHITE WINE

Solino Bianco
Italy | 11%
250ml 9.50 | 175ml 6.60
Bottle 28.00

Sauvignon Blanc, Umbala
Western Cape South Africa | 12.5%
250ml 9.80 | 175ml 6.90
Bottle 29.00

Chardonnay, Jarrah Wood
SE Australia | 11%
250ml 11.00 | 175ml 7.70
Bottle 31.50

Pinot Grigio, Sea Change
Veneto Italy | 11%
250ml 11.70 | 175ml 8.20
Bottle 34.50

Sauvignon Blanc, Turtle Bay
Marlborough NZ | 12%
250ml 12.80 | 175ml 9.00
Bottle 38.00

ROSÉ WINE

Zinf&el Rose, Charlie Zin
California USA | 9.5%
250ml 9.50 | 175ml 6.60
Bottle 28.50

Pinot Grigio, Sea Change
ITALY | 11%
250ml 11.70 | 175ml 8.20
Bottle 34.50

RED WINE

Sangiovese, Primi Soli
Puglia Italy | 12%
250ml 9.80 | 175ml 6.90
Bottle 29.00

Cabernet Sauvignon, El Dueto
Central Valley Chile | 12%
250ml 11.00 | 175ml 7.70
Bottle 31.50

Pinot Noir, Balauri
Banat Romania | 12.5%
250ml 11.50 | 175ml 8.00
Bottle 32.50

Malbec, Equino
Mendoza Argentina | 13.5%
250ml 11.70 | 175ml 8.20
Bottle 34.50

SPARKLING WINE & CHAMPAGNE

Prosecco Emotivo
Italy | 11%
125ml 7.50 | Bottle 37.00

Prosecco Rose, Emotivo
Italy | 11%
Bottle 39.00

Pommery Brut Royal NV, Champagne
FRANCE | 12.5%
Bottle 85.00

Pommery Rose, Champagne
FRANCE | 12.5%
Bottle 95.00

NO ALCOHOL

Gr& Sud Merlot 0%
250ml 7.00

Gr& Sud Chardonnay 0%
250ml 7.00

Wine by the glass is available
in 125ml measures on request.