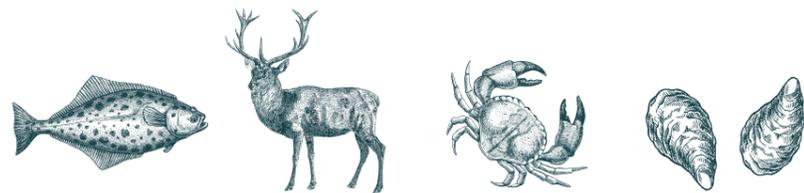




OUR PARTNERS

Meat & Game	Seafield Game & Campbells
Fish & Shellfish	Pro Fish, Aviemore
Vegetables, Fruit & Herbs	Munros Fruit Merchants, Tain & Links House Garden
Cheese & Butter	Highland Fine Cheeses, Tain



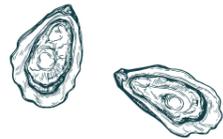
SUNDAY LUNCH

*Gifts from Scotland's waters, fields, forests and skies,
presented with minimal interruption.*



At MARA we aim to embrace cultural values in and out-with cooking techniques and traditional foods, that shout about our geography, demography & identity.

Our ethos is to support a message that encapsulates our culture & geography through Food & Drink while working towards utopian ideals of sustainability & Zero Waste. Our message is simple; S4+0 Scottish, Seasonal, Sustainable & Slow + Zero Waste.



OYSTERS

Oysters

Natural, Lemon, Mignonette

3 for £18 • 6 for £35 • 12 for £68

STARTERS



Mushroom & Pork Pâté

Red Onion Chutney

Soup Du Jour

Bread & Butter



Prawn Cocktail

Baby Gem

Whilst we do our best to cater for individual dietary requirements where noted, we cannot guarantee to eliminate all allergens.

There is a 10% discretionary service charge added to your final bill.



MAINS

Caithness Roast Beef Sirloin

Yorkshire Pudding, Horseradish Gravy

Cory Meadows Roast Lamb Shoulder

Yorkshire Pudding, Mint Gravy

Chared Leeks

Whipped Ricotta, Wild Garlic Honey Glaze

Served with all the Trimmings

TRIMMINGS

Roast Potatoes

Cauliflower Cheese

Braised Red Cabbage

Buttered Carrots

Tenderstem Broccoli



DESSERTS

Lime Posset

Shortbread

Jam & Toast Blondie

Cream or Ice Cream

Selection of Seasonal Ice Cream & Sorbet



2 Courses £35

3 Courses £45