





# Breakfast

Available 8am-10am

Filled Breakfast Roll.....	2.50
Extra Fillings.....	1.00
Scottish Porridge   .....	3.50
With your choice of Milk, Soya Milk or Water	
Toasted Croissant.....	4.95
Filled with Ham & Cheese	
Natural Yoghurt Compote  .....	4.95
Natural Yoghurt, topped with Toasted Nuts, Fruit & Honey	
Warm Scottish Pancakes.....	6.95
Drizzled in Maple Syrup, with Bananas & Blueberries	
Smoked Salmon & Scrambled Eggs.....	7.95
Cold Smoked Salmon, Scrambled Eggs & Granary Toast	
Vegetarian Full Breakfast  .....	8.95
Vegetarian Sausages, Grilled Tomato, Sautéed Mushrooms, Beans, Potato Scone, Vegetarian Haggis, Fried Egg and Granary Toast	
Benleva Full Breakfast.....	8.95
Sausage, Bacon, Mushrooms, Beans, Black Pudding, Haggis, Potato Scone, Fried Egg and Granary Toast	

# Hot Beverages

Tea.....	2.50
Please ask for our selection of traditional teas, herbal or fruit	
Espresso .....	2.50
Traditional Italian style, short black coffee with a beautiful cream	
Americano.....	2.50
Smooth aromatic coffee, available with hot or cold milk	
Cappuccino.....	2.75
A combination of espresso & velvety frothed milk	
Caffe Latte .....	2.75
Luxurious Italian Milky coffee with a dash of foam	
Caffe Mocha.....	2.75
A combination of rich chocolate, steamed milk & espresso	
Macchiato.....	2.75
Espresso topped with a dash of smooth milk foam	
Hot Chocolate.....	2.75
Creamy Continental chocolate made with hot milk	



Vegetarian



Gluten Free



Lactose Free

## Starters





- Homemade Soup of the Day.....3.95  
Served with Granary Bread
- Benleva Cullen Skink.....5.95  
Creamy broth with Smoked Haddock & Leeks, served with Granary Bread
- Baked Garlic Bruschetta  .....5.95  
Spring Onions, Red Peppers & Tomatoes, drizzled in a balsamic reduction
- Tempura Vegetables \* .....5.95  
Crispy Vegetables in a Soy, Garlic & Ginger Glaze, on a bed of Salad with toasted Sesame Seeds & Chilli Dressing
- Haggis Tartlet .....6.95  
With Caramelised Onions & a Whisky Cream Sauce
- Vegetarian Haggis Tartlet \* .....6.95  
Topped with Caramelised Onions, Raisins, Toasted Almonds & Curry Sauce
- Chicken Wings  .....6.95  
In Homemade Glaze with Hanging Tree Brewery Ale & Honey, Salad & Serracha Mayonnaise

## Sandwiches

Available 11.30pm - 5pm

Benleva Sandwiches on White or Granary Farmhouse  
Bread Served with Crisps & Side Salad

Gluten Free Bread Available on Request

- Honey Roast Ham & Cheddar .....5.95
- Cheddar & Tomato  .....5.95
- Halloumi, Tomato & Herb Oil  .....6.95
- Bacon, Lettuce & Tomato  .....6.95
- Sausage, Caramelised Onion & Mustard  ..6.95
- Upgrade your Sandwich to a Combo..
- Add Soup or Chips.....2.00



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# Kids Meals

All Children's meals are available with Potatoes & vegetables

Mini Haddock, Chips & Peas.....	5.95
Macaroni Cheese, Chips & Salad .....	5.95
Sausages, Chips & Salad.....	5.95
Chicken Goujons, Chips & Peas .....	5.95

# Burger Corner

Benleva Burgers are served on a fresh Glazed Bun,  
with Chips & Side Salad

## Choose Your Burger:

6oz Beef Burger

6oz Venison & RedCurrent Burger

Chicken Fillet Burger

Falafel & Spinach Burger

Vegan Burger 

**The Plain One.....9.95**

Your Choice of Burger, as it comes, No Fuss!

**The Cheesy One.....10.95**

Topped with Mature Cheddar Cheese

**The Rodeo.....12.95**

Topped with Melted Cheddar, Onion Rings with a side of BBQ Sauce

**The Fun Guy.....12.95**

Topped with Sautéed Mushrooms, Onion Rings & Curry Sauce

**Black & Blue.....12.95**

Topped with Blue Cheese, Black Pudding & Red Wine Reduction

**The Highland .....12.95**

Topped with Haggis, Bacon & a Side of Whisky Sauce



# Main Course

- Macaroni Cheese**  .....9.95  
Served with Garlic Bread & Salad
- Halloumi Salad**  .....10.95  
Roast Butternut Squash, Toasted Pine nuts & a Green Herb Dressing
- Chicken Salad**  .....11.95  
Chicken, Bacon & Black Pudding, Herb Croutons & a Tarragon Dressing
- Vegetarian Haggis Pie** \* .....11.95  
Baked with Mashed Potatoes & Vegan Cheese, with Sweet Potato Fries
- Chickpea Fritters**  \* .....12.95  
Sun-dried Tomato, Olive & Chickpea Fritters, on a bed of Savoury Rice with Basil, Peppers & Red Onions and a balsamic dress salad, drizzled in a Tomato Sauce
- Fish and Chips**  .....12.95  
Hanging Tree Brewery Ale battered Haddock served with Garden Peas, Chips, Homemade Tartar Sauce and a Lemon Wedge
- Mediterranean Chicken**   .....13.95  
Butterfly Chicken Breast with Sun-dried Tomatoes & Olive Sauce alongside a Timbale of Savoury Rice with Basil, Peppers & Red Onions and a balsamic dressed salad
- Steak & Ale Pie**  .....13.95  
Beef slow cooked in Hanging tree brewery Ale Topped with Golden Puff Pastry, served with Baby Potatoes & Seasonal Vegetables
- 8oz Sirloin Steak**  .....22.95  
Pan Seared Sirloin, accompanied by Pan Fried Mushrooms & Tomato, served with Chips & Beer Battered Onion Rings

# Sides

- Sauces.....1.95  
    Peppercorn                      Whisky                      Curry
- Bread & Butter .....1.00
- Garlic Bread .....1.95
- Sweet Potato Fries .....2.95
- Chips.....2.95
- Mashed Potatoes.....2.95
- Beer Battered Onion Rings.....2.95
- Steamed Vegetables.....2.95
- Dressed Mixed Salad .....2.95



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# Dessert

**Homemade Sticky Toffee Pudding**  .....5.95

Warm Sticky Toffee Pudding, drizzled in Butterscotch Sauce & Vanilla Ice cream

**Raspberry & Frangipani Tart**  \* .....5.95

Warm Tart served with Coconut Ice cream

**Homemade Pear & Apple Crumble** .....5.95

Served warm topped with a Cinnamon & Ginger Crumble & a Champagne Sorbet

**Peanut Butter Chocolate Fudge Cake** .....5.95

Peanut butter mousse on a chocolate biscuit base, Chocolate Ganache, Caramel Sauce, Chocolate Brownie Pieces, Peanuts served with Vanilla Ice Cream

**Ice Cream Sundae** .....5.95

Vanilla Ice Cream, Whipped Cream, Toffee Sauce, Toasted Nuts

**Coconut Ice Cream** \* .....5.95

Vegan Coconut Ice-Cream, fruit compote, Passion Fruit Coulis and Toasted Nuts



EST 1823

## MACGOCHANS

TOBERMORY, ISLE OF MULL



EST 1802

### THE BENLEVA

DRUMNADROCHIT, LOCH NESS



EST 1884

### THE LOCHSIDE

BOWMORE, ISLE OF ISLAY

An Independently owned collection of  
Hotels and Restaurants throughout the  
Highlands & Islands of Scotland. Offering  
the best of Scottish Seafood, Local Produce  
Whisky, Gins and Ales. There is always a  
Warm Welcome waiting at the Rocks  
Leisure Group.



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## White Wine

	175ml	250ml	Bottle
<b>Sauvignon Blanc</b>	4.45	5.95	16.95
Avenda Chile			
Crisp and Citrussy Sauvignon Blanc with a dry finish and hints of grapefruit.			
<b>Pinot Grigio</b> <i>Managers Choice</i>	4.95	6.55	18.95
Catarratto Villa Rosella, Italy			
Fresh with notes of white flowers and apple. Soft on the palate, dry and well-balanced.			
<b>Chardonnay</b>	4.95	6.55	18.95
Señora Rosa, Chile			
Ripe peach and other tropical fruits jump out of the glass. This is an extremely modern style of Chardonnay, sure to be a crowd pleaser!			
<b>NZ Sauvignon Blanc</b>	5.50	7.35	20.95
Boundary Hut, New Zealand			
A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate!			
<b>Chenin Blanc</b> <i>Owners Choice</i>			20.95
Franschhoek Cellar, South Africa			
Tingly Fresh and Delicious! Chenin Blanc has fruit aromas, concentrated tropical fruit flavours and a rich creamy finish.			
<b>Picpoul De Pinet</b>			24.95
Terrasses De La Mer, France			
Ultra-trendy grape varietal grown in the South of France for over 400			

## Sparkling & Champagne

<b>Prestige Prosecco NV (20cl)</b>	6.95
Mionetto, Italy	
An intense, fruity bouquet with a hint of golden apples. Dry, Fresh, light-bodied and well balanced.	
<b>Prosecco Spumante Verduzzo</b>	24.95
IGT Veneto, Italy	
Pale yellow in colour with a delicately fruity, slightly aromatic nose, well balanced fruit flavours and a light body.	
<b>Champagne Brut NV</b>	54.95
Laurent-Perrier, France	
Wonderfully Delicate, fresh nose with a good complexity and notes of citrus fruit. Congratulations!	

## Red Wine

	175ml	250ml	Bottle
<b>Merlot</b>	4.45	5.95	16.95
Botter, Italy			
A medium bodied, easy-drinking wine with plenty of colour; fruit and mouthfeel			
<b>Shiraz/Viognier</b>	4.95	6.55	18.95
Pitmaster, Australia			
Vibrant, Dark fruit notes with wonderfully perfumed tones.			
<b>Corvina, The Baby Amarone</b>			19.95
Castelforte, Italy			
Dry and full-bodied with a deep ruby red colour. Black cherries and ripe blackberry with hints of vanilla and sweet spices			
<b>Rioja, Antano</b>	5.50	7.35	22.95
Spain			
Smooth, Easy Drinking Rioja. Toasty, Blackberry aromas with Cherry and Pepper in the mouth,			
<b>Malbec</b> <i>Owners Choice</i>			23.95
Montanes, Argentina			
A nose of spicy mocha with open fruitiness. The taste is rich and vibrant with dark red fruits.			
<b>Passo Antico Isola Dei Nuraghi Rosso</b>			24.95
Italy <i>Managers Choice</i>			
Smooth tannins, round full-bodied red with excellent structure and intense red berry flavours.			
<b>Amarone Della Valpolicella</b>			56.95
I Saltari, Italy			
The Big and beautiful Italian has amazing fruit and elegant tannins with wonderful velvety balsamic notes. It doesn't get much better than this!			

## Rose Wine

	175ml	250ml	Bottle
<b>Zinfandel Rose</b>	4.45	5.95	16.95
Villa Rosella, Italy			
Full of ripe strawberry fruit this is a medium-dry Rose which is very easy-drinking.			