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HRH THE PRINCE OF WALES
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BY APPOINTMENT TO
HER MAJESTY THE QUEEN
TAILORS
CAMPBELL'S OF BEAULY LTD

Restaurants

Eating out in the Highlands is something you want to get right and there are plenty places to choose from. Our favourites are located on the NC500, the Black Isle and in Inverness. Below are a few personal recommendations from Nicola & John at Campbell's of Beaulieu.

The Rocpool, Inverness £££

A family run restaurant with a very reasonable and delicious set menu for lunch, a larger a la carte menu is also available. The menu often shows a gentle nod to more Asian flavours of coriander, sesame and chilli. Service is slick and efficient, with owner and Maitre'd Stephen running the show. Gin and tonics are served Spanish style in big goblets. Reservations are necessary and easy to do online.

Firm favourites of ours are the oriental chicken salad, scallops, crab and sweetcorn soup and pigeon. We go for Birthdays, special occasions and pre-theatre.

01463 717274

www.rocpoolrestaurant.com/



Hou Hou Mei, Inverness ££

Asian food has come to the Highlands! This restaurant is only open for dinner and bookings are necessary as it is so popular. The food menu has lots of variety and the

cocktail menu, both alcoholic and non-alcoholic is impressive. Favourites for us are the Asian beef and noodles, chill beef and the dim sum. Well worth a visit and somewhere we keep going to back to.

01463 236 371 www.houhoumei.co.uk

IV10 Café Bar Deli, Fortrose ££

Worth a drive on the Black Isle for coffee, lunch or dinner as the atmosphere is fantastic, a strong design element is at play here and it feels very comfortable. We went recently for John's Birthday and it was jam packed which was great fun. The wine menu is extensive and carefully put together by the owner Emma who was able to tell us much about each bottle we picked. The menu has plenty to choose from and changes from day to night and on a Sunday. We often struggle to decide as everything sounds great but the Rib eye went down very well. Reservations are necessary. IV10 is also a deli so there are lots of delicious things to purchase and take away with you.

01381 620690 iv10.net

The Seafood Shack, Ullapool £

A local seafood takeaway perfect distance for a fresh seafood lunch. It is outdoor dining so good weather is imperative. Run impeccably by two local ladies and their team, you walk off the high street into a little seafood oasis with fresh food cooked in front of you. The menu is small and changes daily, we highly recommend the half lobster with dilled potatoes, crab linguine and the tempura haddock wrap.

07876 142623 www.seafoodshack.co.uk

Greens, Dornoch and Tain ££

Newly opened in the Court House and located above our 2nd store Campbell & Co. Greens Dornoch is the sister restaurant to Greens Tain. Privately owned and managed and with a flair for variety and quality.

01862 811241

www.greensrestaurant-dornoch.co.uk

Above Right, The Highland Larder

Below right, IV10, exterior



**...langoustine
and chips or a
lobster roll (our
favourite).**

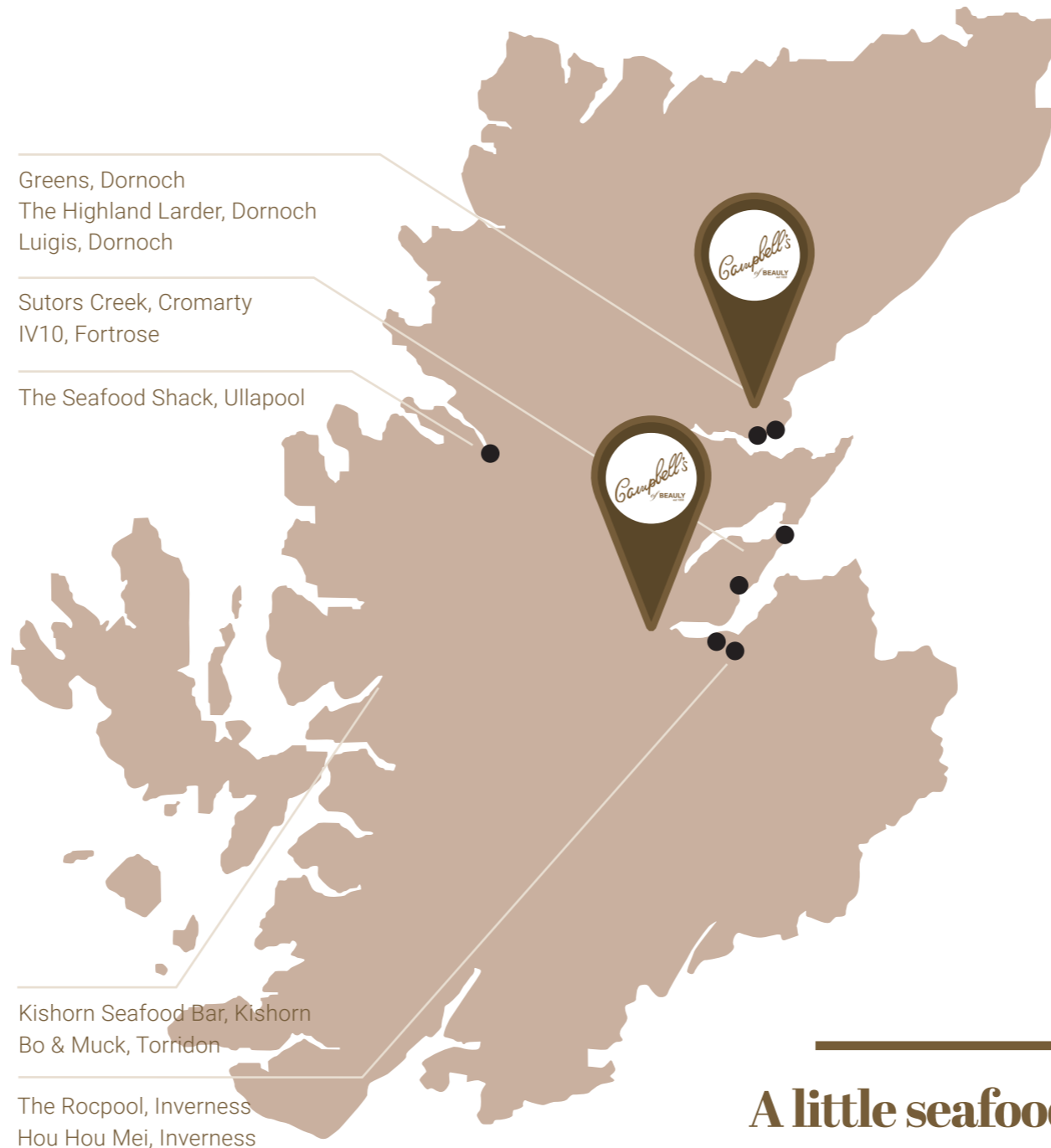
The Highland Larder, Dornoch

Sutor Creek, Cromarty ££

A firm favourite of ours for when friends are visiting, a 45 minute drive along the Black Isle with plenty places to stop for a dog walk including the beach in Rosemarkie or the Fairy Glen. Sutor Creek has a wood fired pizza oven and they make delicious thin pizzas. The Black Isler is a meaty favourite. They also have a daily specials board packed with local seafood. I usually order the mussels with a side of chips and they are delicious, served in a broth with fennel and parsley. Excellent puddings too and all of the staff are charming. Reservations are necessary. 01381 600 855 www.sutorcreek.co.uk

Bo & Muck, Torridon £££

Located at The Torridon Hotel the Bo & Muck offers high end delicious food in a setting that reminds me of a London bistro, painted wood, half curtains, velvet armchairs, lamps on tables and white linen, it creates a warm and inviting atmosphere finished off nicely with a bar area to relax pre or post lunch/dinner. We enjoyed fresh oysters and a perfect venison burger. The ethos is farm to fork from their local product and kitchen garden on site. Non residents welcome. 01445791242 www.thetorridon.com



Greens, Dornoch
The Highland Larder, Dornoch
Luigis, Dornoch

Sutors Creek, Cromarty
IV10, Fortrose

The Seafood Shack, Ullapool

Kishorn Seafood Bar, Kishorn
Bo & Muck, Torridon

The Rocpool, Inverness
Hou Hou Mei, Inverness

Left, Sutors Creek
Right, Greens

**A little seafood
oasis, with
fresh food
cooked in front
of you**

The Seafood Shack, Ullapool

Kishorn Seafood Bar, Kishorn ££

An absolute must when road tripping out West. This is the freshest locally landed seafood, presented in new and interesting ways and in a wonderful setting. With outdoor and indoor dining you can enjoy a crisp cold white wine with langoustine and scallops no matter what the weather brings. The sky blue cabin is welcoming and positioned with a wonderful view over Loch Kishorn. 01520 733240 www.kishornseafoodbar.co.uk

Luigis, Dornoch ££

Luigis is run by a charming couple who have been experts in their field for many years. Book in because it seems everyone in the area goes here, particularly at the weekend. There is a regular menu – the chorizo and prawn linguine is a winner on this menu. But also, a daily special board with treats like lobster thermidor and

cheese souffle available. They are very child friendly here and have tolerated many a messy toddler in my time.

01862 810 893
www.luigidornoch.com

The Highland Larder, Dornoch Beach ££

On a warm sunny day, you simply cannot beat a walk on Dornoch beach and then head over to the Highland Larder for langoustine and chips or a lobster roll (our favourite). Served with French fries and a delicious salad, these guys know what they're doing. There is a sheltered covered area for blowy wet days, the food still comes hot and they are they are daily whatever the weather. No need to book, 1st come 1st served.

www.instagram.com/thehighlandlarder

