

Starters

Vegetarian soup of the day with a homemade or gluten free roll (V) (GF)	£5.95
Scottish seafood chowder with a homemade or gluten free roll (GF)	£10.95
Confit chicken thigh, Stornoway black pudding and apricot terrine with summer vegetable piccalilli, creamed pea, crispy chicken skin and garlic toasts	£8.95
Scottish west coast mussels poached in white wine, garlic, and cream sauce (GF) <i>(Mains size available with homemade chips £14.95)</i>	£7.95
Pan roasted North Uist Scallops, pork belly bon bons, cauliflower and blue cheese puree, tomato concasse and parsnip crisps	£11.95
Isle of Mull blue cheese Panacotta with caramelised whisky onions, pistachio nut crumble, smoked tomato puree and rosemary oatcakes	£8.95

GF - Gluten Free, V – Vegetarian, VG - Vegan

If you have a food allergy or a special dietary requirement please inform a member of the Hospitality Team. Some of our items may contain nuts seeds and allergens; there is a small risk that tiny traces of these may be in other dishes or foods served here. Some of our fish dishes may contain bones.



Portable induction loop available, please ask a member of staff.

Mains

Skye beer battered haddock with hand cut chips, crushed peas, and tartare sauce	£14.95
8oz prime Scottish sirloin steak cooked to your liking, served with grilled mushroom, cherry vine tomatoes, salad garnish, homemade chips, onion rings and a green peppercorn and Talisker whisky sauce	£27.95
Scottish beef burger: two homemade 3½oz patties in a brioche bun, pickled gherkin, baby gem lettuce, our own burger sauce, tomato and chilli jam, hand cut chips, onion rings and salad Add a topping of cheese or Pancetta	£16.95
Pan roasted haunch of Highland venison with dauphinoise potato, creamed beetroot, savoy cabbage, pickled brambles and rosemary gravy (GF)	£22.95
Supreme of sea trout with lemon and herb mashed potato, braised baby leeks, smoked mussel butter sauce and gremolata (GF)	£21.95
Slow braised crispy pork belly, fondant potato, toffee apple compote, apple puree, fried skirlie and roast onion jus	£17.95
Leek and goat's cheese tart, creamed butter beans, Hasselback potatoes and roasted walnuts (V)	£14.95
Potato gnocchi with roasted butternut squash, orange and poppy seed, watercress, and carrot crisps (VG)	£13.95

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