

Starters

Portion of homemade bread with whipped burnt butter (V)	£2.95
Homemade soup of the day with homemade bread or gluten free bread (GF, VG)	£6.50
Scottish seafood chowder with homemade bread or gluten free bread (GF)	£14.95
Scottish west coast mussels poached in a white wine, garlic & leek cream sauce with homemade bread or gluten free bread (GF) <i>(Mains size available with homemade chips £16.95)</i>	£10.95
Pan roasted North Uist scallops, tomato & basil salsa, leek puree, pickled cucumber, bread shards, balsamic gel, dressed leaves (GF)	£15.50
Slow braised pork cheek, haggis croquette, crushed swede, mustard & pear compote, carrot crisp, pork jus	£10.95
Vegan haggis filo, spiced hummus, roast beetroot, semi-dried tomato, herb oil, dressed leaves	£10.50
Wild mushroom & shallot bruschetta, semi dried cherry tomato, whipped vegan feta with maple & thyme, sweet balsamic reduction (VG)	£13.95

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.

Mains

Battered haddock fillet, homemade tartare sauce, hand cut chips, lemon & crushed garden peas (GF)	£16.95
8oz Scottish sirloin steak, hand cut chips, grilled tomato, field mushroom & dressed leaves (GF)	£34.95
Beef burger, toasted brioche bun, pickles, chilli jam, burger sauce, gem lettuce, tomato & hand cut chips. Add a topping of cheese (£0.50) or pancetta (£1.00).	£17.95
Pan roasted haunch of Highland venison, served medium rare, potato presse, buttered kale, roasted baby beetroot, haggis skirlie, carrot puree, bramble jus	£25.95
Supreme of Scottish sea trout, roasted new potatoes, braised leeks, herb crusted baby carrots, smoked mussel butter sauce (GF)	£26.95
Corn fed chicken supreme, sweet potato parmentier, citrus glazed broccoli & asparagus, shallot & herb dressing (GF)	£25.95
Potato gnocchi with sweet potato, spinach & tomato, basil pesto, pickled onions, vegetarian parmesan (V)	£16.95
Roasted beetroot & pickled pear salad, maple caramelised walnuts, mixed leaves & mustard vinegarette (VG,GF) Add Goat's cheese (V) £4.95	£14.95
Wild mushroom, pea & spinach risotto, goat's cheese, toasted walnut crumb, dressed rocket (V)(VG available)	£19.95

Sides

Whisky and green peppercorn sauce	£1.50
Red wine sauce	£1.50
Garlic butter	£1.50
Hand cut chips (GF, VG)	£4.95
Roasted new potatoes	£4.95
Seasonal green vegetables	£4.95
Green garden salad (GF, VG)	£5.95
Garlic bread (V)	£3.95
Bread portion with whipped butter (V)	£2.95

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