

## Starters

Homemade bread with whipped butter (V)	£2.95
Homemade soup of the day with homemade or gluten free bread (GF, VG)	£6.25
Scottish seafood chowder with homemade or gluten free bread (GF)	£14.95
Scottish west coast mussels poached in a white wine, garlic & leek <i>or</i> Thai coconut sauce (GF) (Mains size available with homemade chips £16.95)	£9.50
Pan roasted North Uist scallops, celeriac puree, pickled samphire, citrus & hazelnut butter, charred corn (GF)	£15.50
Slow braised pork cheek, honey mustard Savoy cabbage, pickled pear, carrot puree, pork jus (GF)	£9.50
Crispy battered cauliflower shoots, sweet chilli jam, roasted beetroot, dressed leaves (GF)(VG)	£12.95
Wild mushroom & shallot bruschetta, semi dried cherry tomato, whipped vegan feta with maple & thyme, roasted pistachios, 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)	£15.95
8oz Scottish sirloin steak, whisky and green peppercorn sauce, 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 or pancetta.	£17.95
Pan roasted haunch of Highland venison, served medium rare, potato presse, buttered kale, roasted baby beetroot, haggis skirlie, carrot puree, bramble jus	£24.95
Supreme of Scottish sea trout, roasted new potatoes, braised leeks, herb crusted baby carrots, smoked mussel butter sauce (GF)	£24.95
Corn fed chicken supreme, sweet potato fondant, citrus glazed broccoli & asparagus, shallot & herb dressing (GF)	£23.95
Potato gnocchi with butternut squash, spinach & tomato, basil pesto, pickled onions, vegetarian parmesan (V)	£16.95
Wild mushroom, artichoke & pea risotto, crispy kale, beetroot puree, toasted hazelnuts, truffle oil (VG)(GF)	£19.95
Vegan haggis filo parcel, mashed clapshot, kale crisp, chickpea & cranberry granola, carrot puree, vegan jus (VG)	£15.95

### Sides

Hand cut chips (GF, VG)	£4.95
Green garden salad (GF, VG)	£5.95
Garlic bread (V)	£3.95
Homemade bread with whipped butter (V)	£2.95

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