

Starters

Vegetarian soup of the day with homemade or gluten free bread (V) (GF)	£5.95
Scottish seafood chowder with homemade or gluten free bread (GF)	£10.95
Confit duck leg, haggis and white pudding terrine, neeps puree, fried capers, toasted sour dough	£8.95
Scottish west coast mussels poached in white wine, garlic, and cream sauce (GF) <i>(Mains size available with homemade chips £16.95)</i>	£7.95
Pan roasted North Uist Scallops, pork belly bon bons, cauliflower and blue cheese puree, tomato concasse and parsnip crisps	£14.95
Strathdon blue cheese rolled in toasted walnut, pickled pear, red pepper compote, candied nut dressing (GF)(V)	£8.95
Salad Caprese: buffalo mozzarella marinated in wild garlic and lemon, charred heritage tomatoes, cucumber salsa, toasted almonds, spring onion puree (GF)(V) <i>(Main size available £16.95)</i>	£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

Battered haddock with hand cut chips, crushed peas, and tartare sauce (GF)	£15.95
8oz Scottish sirloin steak, hand cut chips, roasted onions, mushroom puree, peppercorn butter, Talisker café au lait, and salad	£29.95
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 Scottish sea trout, cheddar and potato bon bon, creamed Spring vegetables, leek puree, wild garlic butter sauce (GF)	£22.95
West Coast fish pie with toasted oats, almond and hazelnut crumble, smoked potato fondant, caraway cabbage, cheese velouté and creamed pea	£18.95
Slow braised crispy pork belly, fondant potato, toffee apple compote, apple puree, fried skirlie and roast onion jus	£18.95
Leek and smoked cheddar tart, creamed butter beans, Hasselback potatoes and roasted walnuts (V)	£14.95
Smoked butternut squash, mushroom & walnut terrine, potato fondant, marinaded spring vegetables, butternut squash puree, red wine and rosemary gravy (VG)(GF)	£16.95

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.