

Light Bites

Vegetarian soup of the day with a homemade or gluten free roll (V)(GF)	£5.50
Scottish seafood chowder with a homemade or gluten free roll (GF)	£8.95
Vegetarian soup of the day with a choice of sandwich on white or wholemeal farmhouse bread.	£8.50
Scottish seafood chowder with a choice of sandwich on white or wholemeal farmhouse bread.	£11.95
Ciabatta with salad and homemade chips	£7.95
Choose a sandwich or ciabatta filling from: Tuna, mayonnaise and capers Home cooked ham with Dijon mustard Mature cheddar with red onion chutney (V) Smoked salmon, cracked pepper and rocket Hummus, red onion and olives (V)	
28-day aged Scotch beef minute steak ciabatta with red onion marmalade, salad and homemade chips	£12.95
Scottish West coast mussels cooked in a white wine, garlic and cream sauce with a homemade or gluten free roll <i>(mains size available with homemade chips (14.95))</i>	£7.95

GF - Gluten Free, V - Vegetarian

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

Fillet of haddock in a Skye Ale batter with homemade chips, peas and tartare sauce	£13.95
Macaroni cheese with salad and garlic bread (V)	£10.95
Apricot, chestnut and cashew nut loaf with thyme and garlic potatoes, ratatouille, roasted vine tomatoes, tenderstem broccoli and baby carrots (V)	£13.95
Homemade 8oz Scottish beef burger in a brioche bun with tomato and chilli jam, homemade chips, onion rings and salad Add a topping of cheese or smoked bacon	£15.95
Salad bowl with a choice of smoked salmon, or halloumi and olive (GF)	£11.95
Side salad; Homemade chips; Garlic bread; Onion rings; Sweet potato fries	£2.95

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Desserts - £6.50

Orange crème brule with a homemade chocolate biscuit *(GF)*

Whisky sour treacle tart: traditional treacle tart with flavours of Talisker and lemon served with vanilla pod ice cream

Sticky toffee pudding with caramel sauce and vanilla ice cream *(GF)*

Strawberry sundae: crushed meringue, strawberries, Chantilly cream, strawberry sauce and strawberry ice cream *(GF)*

Homemade Chocolate Brownie with vanilla ice cream

Cream of Galloway ice cream, choose a selection of three scoops from:

- Vanilla
- Double chocolate
- Strawberry
- Sticky toffee pudding
- Rum and raisin
- Honeycomb

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A Taste of Scotland's Cheeses

A selection of cheeses from around Scotland served with homemade oatcakes, grapes and quince jelly.

With 4 Cheeses	£9.95
With 6 Cheeses	£12.95
With 9 Cheeses	£16.95

Howgate Kintyre Blue: Made using traditional methods, this is an indulgently soft and creamy blue cheese.

Orkney Mature Cheddar: A creamy and mellow cheese, with a slightly sharp savoury flavour and nutty notes.

Smoked Clava: An award-winning cheese produced by Milton's of Connage, near Inverness. Smooth pasteurised Brie with no added cream.

Connage Organic Dunlop: A hard cheddar that has been allowed to develop a lovely depth of flavour as it matures for 7 months. It has a rounded, nutty, warm and creamy taste.

Ullapool Smoked Cheddar: From the small Ullapool Smokery, Scottish cheddar gently smoked over oak logs to give it a delicate flavour.

Gruth Du (Black Crowdie): Highland soft crowdie style cheese made from pasteurised milk rolled with oatmeal and pepper.

Morangie Brie: Smooth, sweet, creamy cheese made from pasteurised cow's milk produced by Highland Fine Cheeses in Tain.

Connage Gouda with Cumin Seeds: Made from cows' milk, this is a semi-hard cheese with added organic cumin seeds, giving the cheese a wonderful Eastern flavour.

Blarliath: From Highland Fine Cheeses, a mild hard cheddar with a fruity complexity.

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