



Starters

Vegetarian soup of the day with a homemade or gluten free roll (V)(GF)	£5.50
Isle of Skye chowder with a homemade or gluten free roll (GF)	£6.95
Seared Uist scallops, herb butter, tomato and red pepper coulis, grilled chorizo, a Drumloch cheddar crisp and wilted spinach leaves (GF)	£9.95
Breast of pigeon wrapped in prosciutto on rocket with Stornoway black pudding and red wine sauce	£8.50
Scottish West coast mussels either poached in Skye Gold Ale flavoured with ginger and lemongrass or cooked in a white wine, garlic and cream sauce (GF)	£7.95
Kintyre Old Smokey cheddar and caramelised whisky onions baked in a filo pastry parcel with a mixed leaf salad (V)	£7.50
Choice of sharing platter: Smoked Highland meats with mixed olives, sun blushed tomatoes, hummus, ciabatta and salad	£14.95
	£12.95

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.



Haloumi kebab, mixed olives, sun blushed tomatoes, hummus, ciabatta and salad
(V)

Mains

Fillet of haddock in a Skye Ale batter with chunky chips, peas and homemade tartare sauce £12.95

Breaded whole tail Scottish scampi with chunky chips, peas and homemade tartare sauce £13.50

Pan-fried supreme of corn fed chicken with a korma sauce, cauliflower and spinach stuffed chapatti and timbale of lemon and fresh coriander couscous £16.95

Isle of Skye red deer with a jus of pomegranate and Harris Gin, braised red cabbage, sprouting broccoli and dauphinoise potato £18.95
(GF)

8oz prime sirloin steak cooked to your liking and served with mushroom, cherry tomatoes, a rocket and parmesan salad, onion rings, chunky chips and a green peppercorn and Talisker whisky sauce £23.50

Homemade 8oz Scottish beef burger in a brioche bun with tomato and chilli jam, chunky chips, onion rings and salad
Add a topping of cheese or smoked bacon £15.95

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Mains

Homemade bean burger in a brioche bun with tomato and chilli jam, chunky chips, onion rings and salad Add a topping of cheese (VG)	£12.95
Fillet of Aberdeenshire pork with a Thistly Cross cider and quince jus, Arran wholegrain mustard mash, kale and carrots (GF)	£16.95
Linguine with Scottish West coast seafood (mussels, white crab and smoked haddock) in tomato, herb, white wine and cream sauce	£15.95
Scottish fillet of salmon with a basil béarnaise sauce, roasted cherry tomatoes, asparagus and parmentier potatoes (GF)	£17.95
Tofu in a Chinese five spice and sesame seed crumb, wild mushrooms, sprouting broccoli, kale, asparagus and rice noodles with a hot and sour sauce (VG)	£12.95

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Desserts - £5.95

Cranachan gateau, a twist on the traditional Scottish dessert with fresh raspberries, a Drambuie and honey infused whipped cream and oatmeal

(GF)

Gaelic cappuccino brûlée, a coffee and whisky infused brûlée with heather cream and amaretto biscuit

(GF)

Homemade cheesecake, please ask our waiting staff for today's flavour

Sticky toffee pudding with caramel sauce and vanilla ice cream

(GF)

Rhubarb pavlova with fresh fruits and whipped cream

(GF)

Dark chocolate tart with an orange and whisky syrup

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

Vanilla

Double chocolate

Strawberry

Sticky toffee pudding

Rum and raisin

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