

STARTERS

CRAYFISH CAESAR SALAD baby gem, crispy bacon lardons, croutons, parmesan shavings	9
SWEET CURED ORKNEY HERRING FILLETS new potatoes, horseradish and herb aioli	9
HEBRIDEAN SMOKED RAINBOW TROUT PATE cucumber, shallots, capers, melba toast	9.50
SUN BLUSHED TOMATO AND FETA BRUSCHETTA (V) served on a garlic crostini	8
HAM HOCK TERRINE plum chutney, micro herb salad, oatcakes	9
CULLEN SKINK smoked haddock, leek and potato soup, bloomer bread	8
SOUP OF THE DAY (V) bloomer bread	7

PUB CLASSICS

BEER BATTERED FILLET OF HADDOCK tartare sauce, chips and garden peas	16.50
HIGHLAND BEEF STEAK AND ALE PIE mashed potatoes, selection of vegetables	16.50
BEEF BURGER classic fillings, burger sauce, chips, coleslaw	16
CAJUN CHICKEN BURGER classic fillings, sriracha mayonnaise, chips, coleslaw	16
FALAFEL BURGER (V, VG option available) classic fillings, sriracha mayonnaise, chips, coleslaw	15

With burgers add Smoked Orkney Cheese £1.50 / Bacon £1 / BBQ Pulled Pork £2.50

MAINS

FILLET OF SCOTTISH SALMON new potatoes, seasonal greens, Tuscan cherry tomato cream	21
HEBRIDEAN SCALLOPS Stornoway Black Pudding, selection of potatoes and vegetables, romesco sauce	26
SEAFOOD LINGUINE chef's selection of seafood and shellfish in a white wine and garlic cream	22
SWEET POTATO AND LENTIL DHAL (VG) spiced onions, chotta naan bread	15
BALLOTINE OF DINGWALL CHICKEN MacLeod's of Stornoway haggis stuffing, roast baby potatoes, whisky and mustard sauce	19
RUMP OF HIGHLAND LAMB mustard mashed potatoes, roasted root vegetables, red wine gravy	19
CHAR-GRILLED SIRLOIN STEAK tomato, mushrooms, onion rings and chips <i>Add your choice of sauce £2 - pepper sauce OR whisky and mustard sauce</i>	29

SWEETS

STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream	8
LEMON CURD CHEESECAKE meringue, pistachio crumb, raspberry sorbet	8
CHOCOLATE AND BLACK CHERRY TART cherry compote, vanilla ice cream	8
SELECTION OF SORBETS	6
SELECTION OF MACKIES' ICE CREAM (Dairy-free option also available)	6
SELECTION OF SCOTTISH CHEESE Clava Brie, Blue Murder and Campbelltown Mature Cheddar chutney, hand-baked oatcakes	10

Specials

Starters

TEMPURA SOFT SHELL CRAB Asian slaw, sweet chilli dressing	9
HAGGIS BON BONS wholegrain mustard aioli, dressed leaves	9

Mains

PAN FRIED FILLET OF SEA BASS warm potato and artichoke salad with pesto, tenderstem broccoli, crayfish sauce vierge	20
HIGHLAND VENISON BOURGUIGNON wholegrain mustard mash, braised savoy cabbage with bacon	18
TOMATO, BEAN AND VEGETABLE RAGOUT citrus and herb cous cous (VG)	15

Sweets

HOT MARMALADE PUDDING Drambuie crème anglaise	8
RASPBERRY AND PISTACHIO PARFAIT shortbread rounds	8

For any allergy needs or dietary requirements please check with your server