

STARTERS

Pan Seared Hebridean Scallops 13.50

Stornoway black pudding, apple and red onion purée

Rannoch Smoked Highland Venison 11

blue cheese and pear, walnut dressing

Hebridean Smoked Rainbow Trout Pâté 11

shallots, capers, herbs, Hebridean oatcakes

Sweet Cured Orkney Herring Fillets 9

cucumber and radish salad, lemon dill aioli, croutons

Breaded Haggis 9

whisky and wholegrain mustard mayonnaise, peashoots

Crayfish Caesar Salad 9.50

baby gem lettuce, crispy bacon lardons, croutons, parmesan

Vegan Greek Cheese Bruschetta (VG) 8

garlic toasted sourdough, balsamic glaze

Cullen Skink 9.50

smoked haddock, leek and potato soup, bloomer bread

Soup of the Day (V) 7.50

bloomer bread

MAIN COURSES

Char-grilled Sirloin Steak 29.50

roasted tomato, king oyster mushrooms, onion rings, chips

Add your choice of sauce

- roasted garlic butter **1.50**

- pepper sauce **2.50**

- whisky and wholegrain mustard sauce **2.50**

Pan Seared Hebridean Scallops 26.50

Stornoway black pudding, new potatoes, selection of vegetables,
apple and red onion purée

Seafood Orzotto 23.50

chef's selection of fish and shellfish

in a fennel, white wine and blushed tomato sauce

Pan Roasted Fillet of Scrabster Salmon 22

new potatoes, seasonal greens, tarragon and dijon sauce

Ballotine of Dingwall Chicken 22

MacLeod's of Stornoway white pudding, roast baby potatoes,
selection of vegetables, whisky and mustard sauce

Aubergine and Green Lentil Stew (VG) 16.50

chickpea salad with lemon dressing

BAR CLASSICS

Beer Battered Fillet of Haddock 17.50

tartare sauce, chips and garden peas

Highland Beef Steak and Ale Pie 17.50

mashed potatoes, selection of vegetables

Chicken Katsu Curry 18

panko breaded chicken with Japanese curry sauce, basmati rice

Highland Beef Burger 17

classic fillings, burger sauce, chips, coleslaw

Cajun Chicken Burger 17

classic fillings, sriracha mayonnaise, chips, coleslaw

Falafel Burger (V, VG option available) 16.50

classic fillings, sriracha mayonnaise, chips, coleslaw

With burgers add

Smoked Orkney Cheese £1.50 / Bacon £1

DESSERTS

Sticky Toffee Pudding 9

toffee sauce, vanilla ice cream

Mango Cheesecake 9

mango, pineapple, and kiwi salsa, passionfruit sorbet

White Chocolate Panna Cotta 9

fresh berries, raspberry sorbet, berry coulis

Selection of Fruit Sorbets 6.50

lemon, orange, raspberry, blackcurrant or mango

Selection of Scottish Ice Cream 6.50

vanilla, strawberry, chocolate, or raspberry ripple

Selection of Scottish Cheese 10.50

quince jelly, celery and grapes, artisanal biscuits

SPECIALS

STARTERS

Coconut King Prawns 9.50

sweet chilli dressing, mixed leaf salad

MAINS

Oven-Roasted Monkfish 24.50

chorizo and chickpea stew, new potatoes, seasonal greens

Slow-Cooked Shank of Highland Lamb 22.50

wholegrain mustard mash, selection of vegetables,

red wine gravy

Five Bean Chilli (VG) 16.50

basmati rice, crispy tortilla, guacamole

DESSERTS

Rhubarb and Custard Eton Mess 9

almond shortbread