



## STARTERS

Chef's soup of the day - £4.95  
With artisan bread and hand rolled butter  
(gluten, milk)

House Gin and Beetroot Cured Salmon, - £8.50\*  
Compressed Cucumber, Wasabi Cream Cheese and a Radish Salad  
(milk, fish, shellfish)

Pan Seared Isle of Mull Scallops - £9.25\*\*  
Wrapped in Pancetta with Charred Cauliflower and a Fresh Apple Puree  
(shellfish)

Homemade Rabbit Terrine - £7.95  
Pickled Heritage Carrot, with a Spiced Chutney, Frisée Salad and Crostini  
(mustard, gluten, celery)

Smoked and Dry Cured Grouse Breast - £8.95\*  
Lemon and herbs goat's cheese and chilli & gherkin salad  
(dairy, mustard)

Mussels cooked in a sauce of your choice - £7.95  
\* Marinière  
\* Cider & Bacon  
\* Arrabiata

Served with warm rustic bread  
(mustard, gluten, shellfish, dairy)

Fresh Frisée, Radish & Tomato Salad - £5.95  
(mustard)

*IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE,  
PLEASE SPEAK TO MEMBER OF OUR STAFF BEFORE ORDERING FOOD AND DRINKS*

*\* £2.00 supplement applies for set priced menus and dinner, bed & breakfast packages*

*\*\* £4.00 supplement applies for set priced menus and dinner, bed & breakfast packages*



## MAINS

**Fish of the Day - £14.95**

Please Ask Your Server for Todays Fish and Garnish

**Stornoway Black Pudding Stuffed Pork Belly - £13.95**

Puy Lentils, Purple Broccoli, Thyme & Tarragon Jus  
(guten, celery)

**Innis & Gunn Battered Fish & Chips - £11.25**

Served with hand cut chips, tartare sauce, lemon wedges & peas  
(fish, gluten, molluscs)

**Loch Leven Scottish Beef Burger - £12.95**

Served with bacon, cheese, brioche bun, hand cut chips, salad & coleslaw  
(milk, gluten, celery, mustard, egg)

**Chicken Ballotine - £13.95**

with Fondant Potato, Peppercorn Sauce and Buttered Greens  
(milk, gluten, celery, mustard, egg)

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## MAINS

Ribeye Steak - £19.95\*

Aberdeen Angus Fillet Steak - £24.95\*\*

Served with Jenga Chips, Wild Mushroom Fricassee and Roast Tomatoes  
(dairy, mustard)

Falafel Burger - £11.95

With Tzatziki, Brioche Burger Bun, Hand Cuts and Salad  
(gluten, milk, mustard)

Scottish Herb Crusted Lamb Rack - £17.95\*

Butternut Squash Puree, Dauphinoise Potatoes, Heritage Carrots, Berry Jus  
(gluten, milk, celery)

Roasted Asparagus & Wild Mushroom Fricassee - £13.95

With Parmesan Crisps and diced tomatoes  
(dairy)

Scottish Venison Steak - £13.95

Mustard Mash, White Wine & Cream Spinach and Carrot Crisps  
(mustard, dairy)

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*\*\* £8.00 supplement applies for set priced menus and dinner, bed & breakfast packages*



## DESSERTS

Gin & Tonic Panna Cotta - £6.25  
With candied citrus peel & lemongrass drizzle  
(milk)

Salted Caramel & Dark Chocolate Torte - £6.95  
With Chantilly Cream & Fresh Berries  
(gluten, milk)

Cranachan - £6.95  
Cream, Whisky, Oats and Berries, served with Scottish shortbread  
(dairy, gluten)

Sticky Toffee Pudding - £5.25  
Served with butterscotch sauce  
& vanilla bean ice cream  
(eggs, milk, gluten)

Selection of Scottish Cheeses - £8.50\*  
Served with celery, apple, Bloody Mary chutney,  
& home made bannock farls  
(milk, gluten)

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*\* 3.00 supplement applies for set priced menus and dinner, bed & breakfast packages*