



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, Tender stem Broccoli, Thyme & Tarragon Jus
(gluten, 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 - £20.95*

Aberdeen Angus Fillet Steak - £25.95**

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 - £18.95*

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 - £14.95

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

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** £6.00 supplement applies for set priced menus and dinner, bed & breakfast packages*

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



DESSERTS

Whiskey Creme Brulee- £6.95
With Popping Candy
(milk)

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

Apple & Rhubarb Crumble - £6.95
Served with ice cream
(dairy, gluten)

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

Homemade Ice Cream - £6.95
2 Scoops with berries and coulis
(dairy)

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

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