

Starters

Vegetarian soup of the day with a homemade or gluten free roll (V)(GF)	£5.50
Scottish seafood chowder with a homemade or gluten free roll (GF)	£8.95
Filo pastry parcel filled with Kintyre Old Smokey cheddar and caramelised whisky onions served with a mixed leaf salad (V)	£7.50
Scottish west coast mussels poached in white wine, garlic and cream sauce <i>(mains size available with homemade chips £14.95)</i>	£7.95
Smoked Duck, walnut and pink grapefruit on rocket leaves with a pomegranate dressing	£8.50
Sharing Platter; roasted vegetable kebabs, mixed olives, sun blushed tomatoes, hummus, oil and balsamic, tomato and basil focaccia, ciabatta, and salad garnish (V)	£13.95

GF - Gluten Free, V - Vegetarian

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.



Portable induction loop available, please ask a member of staff.

Mains

Fillet of haddock in a Skye Ale batter with homemade chips, peas and tartare sauce	£13.95
Corn fed chicken supreme, pan fried with a Glayva and smoked bacon sauce, champ tatties, haggis bon bons, cauliflower puree and tenderstem broccoli	£16.95
8oz prime Aberdeen Angus 28-day aged sirloin steak cooked to your liking and served with mushroom, cherry tomatoes, a salad garnish, homemade chips, onion rings and a green peppercorn and Talisker whisky sauce	£23.95
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
Highland red deer with a red wine and juniper berry jus, butternut squash puree, dauphinoise potatoes, roasted root vegetables and crispy kale (GF)	£21.95
Fish of the day	£18.95
Apricot, chestnut and cashew nut loaf with thyme and garlic potatoes, ratatouille, roasted vine tomatoes, tenderstem broccoli and baby carrots (V)	£13.95
Vegetarian special (V)	£12.95

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Desserts - £6.50

Orange crème brule with a homemade chocolate biscuit *(GF)*

Whisky sour treacle tart: traditional treacle tart with flavours of Talisker and lemon served with vanilla pod ice cream

Sticky toffee pudding with caramel sauce and vanilla ice cream *(GF)*

Strawberry sundae: crushed meringue, strawberries, Chantilly cream, strawberry sauce and strawberry ice cream *(GF)*

Homemade Chocolate Brownie with vanilla ice cream

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

- Vanilla
- Double chocolate
- Strawberry
- Sticky toffee pudding
- Rum and raisin
- Honeycomb

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A Taste of Scotland's Cheeses

A selection of cheeses from around Scotland served with homemade oatcakes, grapes and quince jelly.

With 4 Cheeses	£9.95
With 6 Cheeses	£12.95
With 9 Cheeses	£16.95

Howgate Kintyre Blue: Made using traditional methods, this is an indulgently soft and creamy blue cheese.

Orkney Mature Cheddar: A creamy and mellow cheese, with a slightly sharp savoury flavour and nutty notes.

Smoked Clava: An award-winning cheese produced by Milton's of Connage, near Inverness. Smooth pasteurised Brie with no added cream.

Connage Organic Dunlop: A hard cheddar that has been allowed to develop a lovely depth of flavour as it matures for 7 months. It has a rounded, nutty, warm and creamy taste.

Ullapool Smoked Cheddar: From the small Ullapool Smokery, Scottish cheddar gently smoked over oak logs to give it a delicate flavour.

Gruth Du (Black Crowdie): Highland soft crowdie style cheese made from pasteurised milk rolled with oatmeal and pepper.

Morangie Brie: Smooth, sweet, creamy cheese made from pasteurised cow's milk produced by Highland Fine Cheeses in Tain.

Connage Gouda with Cumin Seeds: Made from cows' milk, this is a semi-hard cheese with added organic cumin seeds, giving the cheese a wonderful Eastern flavour.

Blarliath: From Highland Fine Cheeses, a mild hard cheddar with a fruity complexity.

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