

Borrodale Hotel Dinner Menu

Starters

Salmon Duo-Hot smoked salmon mousse & cold smoked salmon, oatcakes, horseradish (O-GF)	£9.50
Stornoway black pudding and haggis stack, creamy mash and whisky sauce	£7.50
Home-made mixed vegetable samosa, mango & sweet chilli dips (V, VE)	£8.50
Grilled Haloumi Kebab, Pitta Bread, Humus, lemon & thyme baste (O-GF,VE)	£8.50
Venison chilli, cheese, tacos, avocado salsa, pickled red cabbage, jalapenos	£7.50
Soup of the day served with a freshly baked bread roll (O-GF,VE)	£6.25

Main Course

Prize cut Scotch 10oz sirloin steak, onion rings, sauteed mushrooms, hand cut chips (O-DF,GF)	£28.00
Surf and Turf - sirloin, langoustines, scallops and garlic butter	£9.00
Pan fried Uist venison, black pudding mash, Roasted Beetroot ,port & raspberry jus (O-GF)	£23.75
Braised beef cheeks, truffle mashed potato, carrot& tender broccoli, red wine jus (O-GF,DF)	£22.50
Seafood tagliatelle, Salmon, mussels, king prawn, squid, scallop, marinara sauce, Topped with charred greens (O-GF,DF)	£22.00
Breaded Barra scampi, tartare sauce, hand cut chips and salad.	£18.50
Cajun chicken caesar salad, croutons, crispy bacon crumb, parmesan shavings. (O-GF,DF)	£17.25
Borrodale beefburger, brioche bun, bacon, cheddar, wholegrain mustard, dressed salad	£16.25
Spicy chicken burger, toasted brioche bun, sweet chili mayo, cheese, avocado salsa(O-GF,DF)	£16.75
Vegan Burger- Pulse mixed bean, onion marmalade, vegan cheese, BBQ Sauce & Chips	£16.50
Risotto rice, wild mushroom and green peas, parmesan shavings (O -GF,VE)	£16.50

Please make us aware of any allergens or intolerances, If ordering any of the Gluten Free and Dairy Free options please discuss it with our staff.