



HOUSE BREAD SELECTION & MIXED OLIVES

£6

Starters

SOUP OF THE DAY (VGO)

Sourdough bread, butter

£6

CULLEN SKINK

Traditional scottish soup with smoked haddock, potato, onion and milk

£10

PAN FRIED SCALLOPS

Chorizo, Charles MacLeod Stornoway Black Pudding, sweet potato purée, pancetta crumb, herb oil

£11

PESTO ARANCINI (VG,DF)

Red pepper houmous, basil, cherry tomatoes

£9

CHICKEN LIVER & COGNAC PATE (GFO)

Oatcakes, onion chutney, salad

£7

BEETROOT & GOAT'S CHEESE MOUSSE

Melba toast, candied walnuts, dressed salad

£8

SALT & PEPPER CALAMARI

Sweet chilli sauce, dressed salad

£10

DOWNPOUR GIN CURED SALMON (DF)

Herb crumb, dressed salad, grapefruit gel

£12

TEMPURA CAULIFLOWER (V,VG,DF,GF)

Chilli and coconut dipping sauce, dressed salad

£9

TERIYAKI WILD MUSHROOMS (V,VG,DF,GF)

Rice noodles

£10



Mains

PANKO BREADED CHICKEN (GFO)	£15
Savoury waffle, chicken gravy, slaw and fries	
CONFIT PORK BELLY	£16
Black pudding potato terrine, mustard and cider sauce	
BEEF SHORT RIB	£22
Beetroot, dauphinoise, parsnip purée, red wine jus	
ROASTED COD (GF,DF)	£23
Wild mushrooms, BBQ leek, cauliflower puree, Parmentier potatoes, tomato vierge, herb oil	
BATTERED HADDOCK	£15
Tartare sauce, garden peas, chips	
SEAFOOD LINGUINE	£22
Mussels, king prawns, Kallin scallops, tomato, red onion, white wine, garlic	
WILD MUSHROOM LINGUINE (V)	£17
White wine, roasted garlic, cream	
8OZ DRY AGED SIRLOIN STEAK	£26
Tomato, mushrooms, onion rings, fries, pepper sauce	
CHEF'S PIE OF THE DAY	£15
Creamy mash, seasonal vegetables	
CHICKPEA & SWEET POTATO CURRY (V,VG,DF,GF)	£15
Spring onions, red chillies, basmati rice	
MACARONI CHEESE (V)	£12
Garlic bread, salad	
PIZZAS	
Margherita	£11
Pepperoni	£12
Meat feast – bacon, sausage, chicken, pepperoni	£13
Vegetarian – tomato, red onion, peppers, mushrooms	£12
Hebridean – South Uist venison, Charles Macleod Stornoway Black Pudding, Stilton, red onion	£13



Burgers

SOUTH UIST VENISON BURGER (GFO, DFO)	£16
Tomato compote, baby gem, coleslaw, fries	
SCOTTISH BEEF BURGER (GFO, DFO)	£15
Bacon, cheese, tomato compote, coleslaw, fries	
MOVING MOUNTAIN BURGER (V, VG, DF)	£13
Plant-based patty, tomato, baby gem, dill pickle, ketchup, crispy onions, fries	
CAJUN CHICKEN BURGER (GFO, DFO)	£15
Bacon, cheese, tomato compote, baby gem, coleslaw, fries	

Sides

FRIES	£5
SWEET POTATO FRIES (V, VG, GF)	£6
ONION RINGS (GFO)	£4
GARLIC BREAD	£5
DAUPHINOISE POTATOES	£5
SEASONAL MIXED VEGETABLES (V, VG, DFO, GF)	£5
DRESSED HOUSE SALAD (V, VG, DFO, GF)	£4
ROOT VEG CRISPS WITH RED PEPPER HOUMOUS (VG, DFO, GF)	£5



Desserts

STICKY TOFFEE PUDDING	£6
Toffee sauce, vanilla ice cream	
CRANACHAN	£7
Shortbread	
CHEF'S CHEESECAKE OF THE DAY	£6
Pouring cream or vanilla ice cream	
CHOCOLATE BROWNIE (VG,GF)	£6
Vanilla ice cream, fruit compote	
SELECTION OF CHEESE & BISCUITS (GFO)	£11
VANILLA ICE CREAM (DFO,VGO)	£4

SUPPORTING SCOTTISH & OUTER HEBRIDES PRODUCE

Our menus contain a range of produce that represents the best of Scottish and the Outer Hebrides Food Trail.

ALLERGENS

Menu descriptions may not list every ingredient and guests concerned with the presence of allergens should enquire if in doubt. Your food has been prepared in a food environment where nuts are present, and you should therefore assume that traces of nuts may be present in all dishes.