



BRUNCH

EILEAN DORCHA SPECIAL

Poached eggs, toasted muffin, hollandaise sauce and hot smoked salmon (GFO) £16

EILEAN DORCHA TWIST

Poached eggs, toasted muffin, hollandaise sauce, choice of crispy smoked bacon (GFO), sautéed spinach (V/GFO), black pudding £15

CROFTER'S BREAKFAST

Smoked bacon, pork sausage, Stornoway Black Pudding, fried potatoes, baked beans and choice of eggs (GFO) £15

SMASHED AVOCADO

Toasted muffin, poached eggs (GFO/DF) £14

WAFFLES & BACON

Crispy smoked streaky bacon, hot waffle pieces, maple syrup £14

PANCAKE STACK

Warm pancake stack with strawberries, maple syrup or Nutella (GFO) £13

LUNCH

THREE CHEESE MACARONI

Dressed house salad, garlic bread £18 + garlic roast langoustine tails £8

CIDER BATTERED HAKE FILLET

Garden peas, tartare sauce, seasoned fries £19 (GF)

HANDMADE ROAST CHICKEN & LEEK SHORTCRUST PASTRY PIE

Baby potatoes, creamed cabbage, chicken gravy £19

DARK ISLAND CHOWDER

Hake, smoked haddock, king scallops, langoustine, mussels in a creamy herb broth with herb oil and crusty bread (GFO) £25

CLASSIC CAESAR SALAD

Garlic croutons, aged Parmesan £16 + hot smoked salmon £5 + roast chicken fillet £5

HOMEMADE HIGHLAND BEEF BURGER

Crispy smoked bacon, mozzarella, burger sauce, seasoned fries, house slaw (GFO) £19

BUTTERMILK CAJUN SPICED CHICKEN BURGER

Gem lettuce, burger sauce, seasoned fries, house slaw £19



SANDWICHES, PANINIS OR TOASTIES

CRAB MAYO & CRISP GEM LETTUCE £12

MATURE CHEDDAR CHEESE & PICKLE £9

CURED HAM & SEASONAL SALAD £9

HOT SMOKED SALMON & CREAM CHEESE £12

ROAST CHICKEN & BACON MAYO £10

CRISPY BACON, BRIE & MANGO CHUTNEY £11

MARINATED HALLOUMI CHEESE & RED ONION CHUTNEY £10

All served with salad, slaw and crisps

SALT BAKED JACKET POTATOES

ATLANTIC PRAWNS WITH THOUSAND ISLAND DRESSING (GF) £13

BBQ PULLED PORK & MELTING MOZZARELLA (GF) £12

MATURE CHEDDAR CHEESE & BAKED BEANS (GF) £9

ROAST CHICKEN & BACON MAYO (GF) £10

HOT SMOKED SALMON & CREAM CHEESE (GF) £12

All served with salad, slaw and crisps

VEGAN MENU

Starters

Curried lentil soup with herb flatbread (DF/GFO) £8

King oyster mushroom scallops, cauliflower purée, burnt apple gel and popcorn capers (GF/DF) £10

Watermelon, vegan feta and rocket salad with balsamic vinaigrette (GF/DF) £9

Mains

Teriyaki tofu with mushrooms, seasonal greens and braised rice (DF) £17

Celeriac and seaweed medallion with pea purée, sweet potato fondant and a confit garlic maple dressing £19

Roast aubergine steak, creamed polenta, red wine reduction and sweet potato crisps (GF/DF) £17

Desserts

Dark chocolate orange torte, candied orange zest and raspberry sorbet (GF/DF) £9

Banana bread, plant-based vanilla ice cream, caramelised date sauce (DF) £8



SMALL PLATES

GRIDDLED HALLOUMI

Served with mint yoghurt (GF)

HEBRIDEAN CRAB CROSTINI

Served with lemon herb mayo (DF)

CRISPY PORK BELLY BITES

Tossed in maple syrup (GF/DF)

CIDER BATTER HAKE GOUJONS

Served with lemon herb mayo (GF/DF)

MARINATED BUFFALO MOZZARELLA

Served with cherry tomatoes and fresh basil (GF)

£8 each or 3 for £21

STARTERS

HOMEMADE SOUP OF THE DAY £8

Served with crusty bread (GFO)

GRILLED ASPARAGUS £11

Crispy prosciutto, hollandaise sauce (GF/DF)

NACHO BOWL £9

Cheese, salsa and sour cream + BBQ Pulled Pork £5

HEBRIDEAN SCALLOPS £15

Curried sweet potato, Stornoway black pudding, bacon crumb

HOMEMADE CRAB CAKES £12

Chilli and coriander dipping sauce (GF/DF)

MAINS

CIDER BATTERED HAKE £19

Garden peas, tartare sauce, seasoned fries (GF/DF)

HOMEMADE HIGHLAND BEEF BURGER £19

Crispy smoked bacon, mozzarella, burger sauce, seasoned fries, house slaw

BUTTERMILK CAJUN SPICED CHICKEN BURGER £19

Iceberg lettuce, burger sauce, seasoned fries, house slaw

PAN ROAST SEABASS FILLET £22

Asparagus Spears, Baby Potatoes and Hollandaise Sauce (GF)

CRAB, ROAST TOMATO AND HERB LINGUINE £22

Griddled flat bread, aged Parmesan

3 CHEESE MACARONI £18

Dressed house salad, garlic bread + garlic roast langoustine tails £8

DARK ISLAND CHOWDER £25

Hake, smoked haddock, king scallops, langoustine, mussels in a creamy herb broth finished with herb oil and crusty bread (GFO)

CLASSIC CAESAR SALAD £16

Garlic croutons, aged Parmesan + hot smoked salmon £5 + roast chicken fillet £5

CRISPY SLOW COOKED SAGE & APRICOT PORK BELLY ROLL £19

Creamy polenta, seasonal greens, pork sauce (GF)

HANDMADE ROAST CHICKEN & LEEK SHORTCRUST PASTRY PIE £19

Baby potatoes, creamed cabbage, chicken gravy

PIZZA

MARGHERITA £14

PEPPERONI £16

VEGETARIAN £15

Tomato, red onion, roast sweet peppers, mushrooms, sweetcorn

PIZZA MEAT FEAST £16

Spicy beef, meatballs, pepperoni, chicken

HEBRIDEAN £16

Stornoway black pudding, roasted leeks, goat's cheese, heather honey

HOT STUFF £16

Spicy beef, meatballs, jalapeños



SIDES

CRISPY ONION RINGS £4.50
(VE/DF/GF)

DRESSED HOUSE SALAD £4.50
(DF/VE/GF)

FRIES £4.50
(GF/DF/VE)

PARMESAN, BACON & TRUFFLE FRIES £8

SEASONAL VEGETABLES £5
(GF)

SWEET POTATO FRIES £5
(GF/DF/VE)

SWEET POTATO FRIES, FETA CHEESE, BALSAMIC £7.50
(GF/V)

BABY POTATOES £4
(GF/DFO/V)

CHEESY FRIES £6.50
(V/GF)

Supporting Scottish & Outer Hebrides Produce

Our menus contain a range of produce that underpins 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.



MAINS

CIDER BATTERED HAKE

Garden peas, tartare sauce, seasoned fries (GF/DF) £19

HOMEMADE HIGHLAND BEEF BURGER

Crispy smoked bacon, mozzarella, burger sauce, seasoned fries, house slaw £19

BUTTERMILK CAJUN SPICED CHICKEN BURGER

Iceberg lettuce, burger sauce, seasoned fries, house slaw £19

PAN ROAST SEABASS FILLET

Asparagus Spears, Baby Potatoes and Hollandaise Sauce (GF) £22

CRAB, ROAST TOMATO AND HERB LINGUINE

Griddled flat bread, aged Parmesan £22

3 CHEESE MACARONI,

Dressed house salad, garlic bread £18 + garlic roast langoustine tails £8

DARK ISLAND CHOWDER

Hake, smoked haddock, king scallops, langoustine, mussels in a creamy herb broth finished with herb oil and crusty bread (GFO) £25

CLASSIC CAESAR SALAD

Garlic croutons, aged Parmesan £16 + hot smoked salmon £5 + roast chicken fillet £5

CRISPY SLOW COOKED SAGE & APRICOT PORK BELLY ROLL

Creamy polenta, seasonal greens, pork sauce £19 (GF)

HANDMADE ROAST CHICKEN & LEEK SHORTCRUST PASTRY PIE

Baby potatoes, creamed cabbage, chicken gravy £19

SIDES

CRISPY ONION RINGS (VE/DF/GF) £4.50

DRESSED HOUSE SALAD (DF/VE/GF) £4.50

FRIES (GF/DF/VE) £4.50

PARMESAN, BACON & TRUFFLE FRIES £8

SEASONAL VEGETABLES (GF) £5

SWEET POTATO FRIES (GF/DF/VE) £5

SWEET POTATO FRIES, FETA CHEESE, BALSAMIC (GF/V) £7.50

BABY POTATOES (GF/DFO/V) £4

CHEESY FRIES (V/GF) £6.50

EVENING TAKEAWAY MENU

SMALL PLATES

Griddled halloumi, roast cherry tomatoes, mint yoghurt (GF)
Hebridean crab crostini, lemon herb mayo (DF)
Crispy pork belly bites tossed in maple syrup (GF/DF)

Cider battered hake goujons, lemon herb mayo (GF)(DF)
Marinated buffalo mozzarella, cherry tomatoes with Fresh Basil (GF)
£8 each or 3 for £21

STARTERS

Grilled asparagus spears, crispy prosciutto, Hollandaise sauce (GF/DF) £11
Nacho bowl with cheese, salsa, sour cream £9 add BBQ pulled pork £5
Homemade crab cakes, chilli and coriander dipping sauce (GF/DF) £12

MAINS & SIDES

Cider Battered Hake Fillet
Garden peas, tartare sauce, seasoned fries (GF/DF) £19

Crab, Roast Tomato and Herb Linguine
Griddled flat bread and aged Parmesan £22

3 Cheese Macaroni
Dressed house salad, garlic bread (V) £18

Classic Caesar Salad
Garlic croutons and aged Parmesan £16
+ Hot smoked salmon £5 + Roast chicken fillet £5

Handmade Roast Chicken and Leek Shortcrust Pastry Pie
Baby Potatoes, Creamed Cabbage and Chicken Gravy £19

Crispy Fried Chicken Goujons
Seasoned fries, sweet chilli sauce (GF) £16

Homemade Highland Beef Burger
Crispy smoked bacon, mozzarella, burger sauce, seasoned fries, house slaw £19

Buttermilk Cajun Spiced Chicken Burger
Iceberg lettuce, burger sauce, seasoned fries, house slaw £19

SIDES

Crispy Onion Rings (VE/DF/GF) £4.50
Dressed House Salad (DF/VE/GF) £4.50
Fries (GF/DF/VE) £4.50
Parmesan, Bacon and Truffle Fries £8
Seasonal Vegetables (GF) £5
Sweet Potato Fries (GF/DF/VE) £5
Sweet Potato Fries, Feta Cheese, Balsamic (GF/V) £7.50
Baby Potatoes (GF/DFO/V) £4
Cheesy Fries (V/GF) £6.50

PIZZA

Margherita £14
Pepperoni £16
Vegetarian – tomato, red onion, roast sweet peppers, mushrooms, sweetcorn £15

Choose either tomato or BBQ base

Meat feast – spicy beef, meatballs, pepperoni, chicken £16
Hebridean – Stornoway black pudding, roasted leeks, goat's cheese, heather honey £16
Hot Stuff - spicy beef, meatballs, jalapeños £16

Extras - sweetcorn, pineapple, cheddar cheese £1.50 each