



Starters

SELECTION OF HOUSE BREAD	£3.50
Mixed olives, herb butter, rapeseed oil	
PAN FRIED SCALLOPS (GF)	£15
Chestnut puree, pickled wild mushroom, apple, crispy sage	
ROASTED BUTTERNUT SQUASH SOUP (VG)	£6
Pickled chilli, lime, coriander	
DARK ISLAND CURED SALMON (GF)	£9
Pickled grape, smoked crème fraiche, caperberry, dill	
HAM HOCK TERRINE (GFO)	£8
Piccalilli, apple and celeriac remoulade, sourdough croutes	
CHICKEN LIVER PARFAIT (GF)	£9
Isle of Harris Gin and orange gel, shallot chutney, thyme, sweet waffle	
PESTO ARANCINI (VG)	£9
Red pepper houmous, basil, tomato	

Mains

CHICKEN BALMORAL PIE	£15
Stornoway haggis, creamed potato, chantenay carrots, pepper sauce	
CHAR SUI COD (GF)	£19
Coconut rice, broccoli, bok choy, spring onion, toasted seeds	



SCOTTISH DRY AGED BEEF FILLET (GF) £32
Hashbrown, mushroom ketchup, roasted onion, Tenderstem broccoli, teriyaki enoki mushroom

THAI GREEN CURRY (GF,VG) £14
Sweet potato, tofu, coconut and coriander rice

PORK BELLY £16
Charles MacLeod Stornoway Black Pudding terrine, seasonal greens, roasted apple, Hebridean Mustard sauce

SHORT RIB OF BEEF (GF) £19
Parsnip purée, roasted balsamic glazed beetroot, buttered kale, potato fondant

DARK ISLAND SEAFOOD LINGUINE £15
Mussels, prawns, smoked salmon, tomato, red onion

BEER BATTERED SCOTTISH HADDOCK £15
Garden peas, chips, charred lemon, tartare sauce

8OZ SCOTTISH BEEF SIRLOIN £29
Roasted tomato and mushroom, onion rings, chips, pepper sauce

MACARONI CHEESE £12
Three cheese sauce, house salad, garlic bread

Burgers

SCOTTISH BEEF BURGER £16.50
Brioche bun, baby gem, sliced tomato, cheddar cheese, bacon, tomato compote, chips, house salad

SOUTH UIST VENISON BURGER £14.50
Brioche bun, baby gem, sliced tomato, stilton, bacon, tomato compote, chips, house salad

VEGETARIAN BURGER (V) £13.50
Brioche bun, baby gem, sliced tomato, Siracha mayonnaise, onion confit, chips, house salad



Pizzas

Hand stretched and served on a tomato base, topped with mozzarella cheese

MEAT FEAST

Bacon, sausage, chicken, pepperoni

£12

VEGETARIAN

Tomato, red onion, peppers, mushroom

£12

HEBRIDEAN

South Uist venison, Charles MacLeod Stornoway Black Pudding, caramelised red onion, stilton

£12

MARGHERITA

Classic tomato and mozzarella cheese

£9

Sides

BEEF FAT CHIPS (GF)

Beef fat, sea salt

£4

SWEET POTATO FRIES (V)

Soy sauce, sweet chilli, goat's cheese

£6

ROASTED CHANTENAY CARROTS & GLAZED BEETROOT (GF,V)

Orange reduction, balsamic, liquorice salt

£5



Desserts

DARK CHOCOLATE MOUSSE (VG)	£9
Caramelised banana, coffee sponge, peanut, salted popcorn, dark chocolate shard	
'CHEESECAKE' (V)	£7.50
Flaked almond, Downpour Sloe Gin, blackberry, shortbread	
STRATHEARN TEA™ MACHA MISU	£8
White chocolate, macha tea, blondie, raspberry	
AGED BEEF FAT STICKY TOFFEE PUDDING	£8
Vanilla ice cream, soy caramel	
RHUBARB FRANGIPANI TART (V)	£8
Rhubarb, stilton	

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