

Appetiser

£

Sweetcorn and Caramelised Onion Soup Small bowl 3.75 Large bowl 5.50
Garnished with a lightly curried lemon butter dressing

Sweet Potato, Tomato, Butternut Squash and Coriander Soup Small bowl 3.75 Large bowl 5.50
Garnished with horseradish emulsion

Pumpkin and Scallion Velouté Spring Roll 6.50
Served with a crispy kale seaweed and lemon chili dipping sauce

Tian of Hot Smoked Loch Duart Salmon 8.50
Served with pickled beetroot, dill and a mild horseradish dressing

Chicken Liver Pate 6.50
Served with a mixed of leaves, Cumberland sauce & oatcakes

Honey-Glazed Ham & Stornoway Black Pudding 6.95
Sautéed with sweet potato, garden peas and caramelised pineapple,
garnished with Café de Paris butter dressing

Slow Roasted Eastern Spiced Shetland Lamb Hogget Confit Crepe 8.95
Served warm with tahini, red cabbage salad and a mint yoghurt and harissa dressing

Main Course

Garbanzo Bean Patty 16.95
Dressed in lemon and coconut scented panko bread crumbs,
Served with a savoury mixed bean and tomato cassoulet drizzled with lemon oil

Thai Style Winter Vegetable, Cashew Nut and Cauliflower Curry 16.95
With jasmine rice, potato, fenugreek and fresh tomato and coriander sauce

Fresh fish is delivered almost daily from Billy McGlinn of Highland Fish.
Please refer to our catch of the day on the nightly specials page to find out what it is. Priced Daily

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.
Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.
Please ask how we can amend the menu to accommodate your special dietary needs.



Main Course

£

Roast Turkey with all the Trimmings Served with sundried fruit and sage meat stuffing, jolly boys, roast and mash potatoes, Steamed vegetables, cranberry confit & a natural gravy	16.50
Chicken Pie Chef Garry's interpretation of the classic chicken pie with tender pieces of chicken cooked in a creamy rich velouté sauce with spinach, mango and caramelised red onions topped with his homemade puff pastry and a side dish of sautéed herb scented spätzle	16.95
Duck Leg Confit Served on a warm salad of savoury cabbage, smoked bacon, butterbeans and French beans Scented with pesto rosso and mandarin jus garnished with shavings of parmesan and beer battered onion rings	18.50
Venison Rump Served with roasted caramelised parsnips and carrots, a roasted pressed potato cake with smoked bacon and onions and a cranberry and damson jelly jus	23.50
Prime Scottish Beef 8oz fillet steak served with shallot puree and sautéed wild mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	28.50

Dessert

Sticky Toffee Pudding Served warm with vanilla ice cream and a toffee sauce	7.25
Vanilla Crème Brûlée Served with mixed berry compote and shortbread	7.25
Flourless Chocolate and Hazelnut Amaretto Cake Served with mango sorbet	7.25
Rhubarb and Ginger Parfait Served frozen garnished with brandy snap tuelles	7.25
Coupe Liégeoise ~ black cherries and brandy soaked raisins	8.50

Served with homemade coffee ice cream, espresso sauce, mixed nuts and rosewater cream

Scottish Cheese Platter

8.95

Typical selection consists of Strathdon blue, Tain Truckle cheddar, Crowdie, Ullapool Smoked cheddar and Clava Brie with homemade oatcakes and celery