



Appetiser

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Orcadian Carrot and Oatmeal Soup Garnished with amaranth lemon dressing	Small bowl 3.95	Large bowl 5.95
Lightly Spiced Yellow Split Pea and Honeyed Yam Soup Garnished with minted green pea dressing	Small bowl 3.95	Large bowl 5.95
Lightly Dried Corn Bread Sticks Served with chefs Ullapool smoked cheddar fondue sauce and Mediterranean chutney		6.75
Goats Cheese Beignets Served with mixed greens laced with beetroot, pecans, pumpkin seeds and dried apricots, with red onion marmalade and a roasted chive Caesar dressing		7.25
Home Smoked Loch Etive Sea Trout Cured in Za'atar spices, tarragon and strawberry essence, served with chef's potato salad and a roasted fennel and brown butter dressing		9.50
Smoked Haddock Corden-Bleu Served with lemon crème-fraiche, korma sauce and hot and sour kimchi		8.95
Home Smoked Cured Duck Bresaola Served with a dried cranberry, bacon and broad bean crouton salad, Bramley apple puree and date ketchup		9.00
Indian Spiced Rabbit and Red Onion Pakora's Served with cucumber and dal salad and a tangy tomato and pineapple yoghurt dressing		7.50

Main Course

Farro and Porcini Mushroom Risotto Served with a banana shallot frite and carrot relish	16.95
Soba Noodles Served with chefs Dashi consommé laced with stir fried vegetables, ponzu glaze and smoked garlic oil	16.95

Fresh fish is delivered almost daily from Billy McGlenn 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

£

Pan Roasted Corn-fed Chicken Breast Topped with a lemongrass and garlic glaze, served with a warm salad of hot and sour butternut squash, sweetcorn, peas, smoked bacon and orzo pasta, garnished with a honey, soy and cilantro dressing	18.00
Pan Roasted 10 oz Pork Chop Served with lemon and thyme crushed potatoes, a warm salad of chick peas and carrots and chefs barbeque smoked tomato sauce	19.50
Pan Seared Calves Liver Dressed in sage and onion semolina, served on a shin of beef potato mash, red cabbage and sherry vinegar puree and mandarin jus	21.00
Roasted Rump of Lamb Served with a warm salad of aubergine caviar with a mini couscous, black olive and lamb sausage Boulangère pressed potato cake and a natural jus scented with beetroot	24.00
Prime Scottish Fillet of 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	29.50

Dessert

Creamy Lemon Curd Choux Pastry Bun Served with coconut ice cream and bramble sauce	7.50
Selkirk Bannock Ice Cream Sundae Served with elderberry wine-soaked plums, Caledonia marmalade yoghurt and oatmeal muesli crumb	7.50
Snakebite Panna Cotta (Blackcurrant, Apple Cider & Lime) Served with nougatine sauce and melon compote	7.50
Chocolate and Raspberry Ganache Cake Served with strawberry and black pepper water ice and espresso sauce	7.50
Glessie Toffee and Gingernut Baked Cheesecake Served with Babouska crumbs and a peach and pomelo coulis	7.50

Cheese Platter

8.95

Chef's selection consists of four cheeses with homemade oatcakes and celery