

MENU

Breads

Selection of freshly baked breads from our trolley with dipping oil or butter £1.50

Starters

Pan seared west coast scallops, minted pea mousse, crispy pork belly £9.00
Smooth chicken liver & port parfait, red onion marmalade, warm brioche £5.50
Home made soup of the day £4.50
Shetland salmon & cod fishcake, radish salad, tartare sauce £5.50 £9.50
Free range chicken caesar salad, baby gem lettuce, parmesan, anchovies, croutons £5.50

Eggs & Pasta

Stornoway black pudding & ham hock salad, poached free range egg, honey mustard dressing £6.00 £10.50
Bubble & squeak, fried duck egg, hollandaise £6.00
Gorgonzola gnocchi, sun blushed tomatoes, rocket black olives £5.50 £9.00
Poached free range egg "Benedict" £6.00

Grills

21 day aged Scottish rib eye steak, traditional garnish £17.00
21 day aged Scottish beef burger, twice cooked chips £10.00

Mains

Beer battered North Sea fish, hand cut chips, pea puree, tartare sauce £12.95
Roast free-range corn fed chicken breast, champ potatoes, baby leeks, morel mushroom veloute £15.00
Herb crusted rack of highland lamb with confit shoulder, black pudding, vegetable ratatouille, thyme jus £16.95
Seared breast of duck, fondant potato, shallot puree, spring cabbage, port reduction £16.00
Roasted plum tomato & Parmesan tart, rocket & pine nut salad, red pepper tapenade £13.00

Sides

Chips from award winning Carrols Heritage Potatoes of Tip Toe Farm £2.50
Creamed mash £2.50
Tomato salad £2.50
Mixed salad £2.50
Seasonal greens £2.50



Only the finest Scottish-bred beef and lamb are supplied to our hotels by Scot Beef who source from accredited Scottish mainland and island farms. It is then butchered by professionals using time honoured techniques.

We take pride in providing only white wild fish for our customers. Our salmon, kippers and haddock are supplied by the renowned Loch Fyne Oyster Company.

Our menus offer an ever-growing range of organic foods - good for you and the environment. We select only the best ingredients and insist on the same high standards for organic producers as we do for others.

Early Bird Menu - Dine before 7pm Two Course £12.00 Three Course £16.00

Starters

Shetland salmon & cod fishcakes, Radish salad, tartare sauce
Home made soup of the day
Gorgonzola gnocchi, sun blushed tomatoes, rocket, black olives,
Free range chicken caesar salad
Baby gem lettuce, anchovies, parmesan, croutons

Grills & Mains

Beer battered North Sea fish & chips, pea puree, tartar sauce
21 day aged Scottish beef burger, twice cooked chips
Roast free range corn fed chicken breast
Champ potatoes, baby leeks, morel mushroom veloute
Plum tomato & parmesan tart
Rocket & toasted pine nut salad, red pepper tapenade

Side Orders

Select from our side orders at an additional £2.50

Desserts

Please select from our desert menu

Daily Specials

Monday	Highland lamb, shepherds pie, seasonal greens	£11.00
Tuesday	Fish pie with buttered spinach, selection of wild fish, soft baked herbs, creamed potatoes	£11.95
Wednesday	Honey glazed outdoor reared pork belly, sauté potatoes, leeks, meaux mustard jus	£11.00
Thursday	Beer battered North Sea fish & chips, pea puree, tartare sauce	£12.95
Sunday	Roasted rib of Scottish Beef, homemade Yorkshire pudding	£12.95

Desserts

Classic rhubarb & custard fool £5.50
Coconut panna cotta, tropical fruit compote, pineapple sorbet £5.95
Selection of british cheeses, homemade chutney, grapes, celery & biscuits £7.50
Valhrona chocolate fondant, roasted pecan ice cream £6.00
Bramley apple parfait, shortbread biscuit, cider apple granita, blackberry foam £5.95

Hot Beverages

Espresso £1.70
Double espresso £1.95
Cappuccino £2.05
Cafe latte £2.05
Cafetière of coffee £2.90
Cafetière of coffee (decaffeinated) £2.90
Traditional English loose leaf tea £2.95

All prices include Value Added Tax at the current prevailing rate. Foods described within this menu may contain nuts or derivatives of nuts. If you suffer from an allergy or food intolerance please advise a member of staff who will be pleased to advise you.