**Starters**

Soup of the moment with homemade bread - £5.50

Duck liver parfait, apricot chutney & crostini - £7.95

Trio of Mackerel with pineapple, lime & chilli salsa - £7.95

Melon & Grapefruit salad with homemade elderflower sorbet - £7.25

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**Large or Small**

Crofters board, selection of meat, local smoked fish, cheeses, bread, salad & red onion marmalade - Small – £10.95 - Large - £21.90

Seared Scallops, Smoked cod cheeks, pickled cauliflower, heritage beetroot & black pudding – Small – £11.95 - Large - £22.90

**Mains**

10 oz Ross-shire Sirloin Steak served with chips, cherry tomatoes, onion rings, and peppercorn sauce - £22.95

Local Haddock in beer batter with chips – homemade tartare sauce & crushed peas - £15.50

Monkfish Scampi with Panko breadcrumbs & chips – homemade tartare sauce & crushed peas - £16.50

Portuguese style chicken served on cannellini beans cooked in chorizo, pancetta and tomato - £15.50

Haunch of venison, pommes anna, roasted root vegetables with a port & red wine reduction - £20.95

White truffle scented polenta with wild mushrooms cooked in sherry - £14.95

Selection of Burgers served on a brioche roll with, salad & chips–

Homemade Beef Burger with tomato and whisky ketchup- £13.95

Homemade Pork & Chorizo burger with bacon jam - £13.95

Falafel Burger – Vegan friendly - £12.95

Add Pancetta & cheese - £2.50

**Desserts**

Lemon meringue Sundae - £7.50

Deep fried Coconut rice bon bons & chocolate sauce - £6.95

Cheeseboard – Brie – Fat Cow – Hebridean Blue – Smoked Arran - £9.95

Selection of Ice Cream - £4.50

**Sides**

Side Salad - £4.50

Coleslaw - £2.00

Chips - £4.00

Onion rings – £3.00

Also see specials menu for local seafood

Please speak to a staff member if you have any food allergies / intolerances