Starters

Split pea and vegetable soup and a wedge of homemade bread - £5.50

Ham hock terrine with spiced apricot chutney- £7.25

Homemade mackerel pate with toasted crostini – £7.25

Panko breaded Brie with red onion marmalade - £6.95

Cockles steamed in cider, bacon & leeks with a wedge of homemade bread – £8.95

Mains

Ross-shire sirloin beef, yorkshire pudding, vegetables, roast potatoes & red wine jus £16.95

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

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

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

Cockles steamed in cider, bacon & leeks with chips - £16.50

Breast of chicken, served with gnocchi smoked cheese & spinach - £15.50

Beetroot marinated halibut served on parsnip fondants, smoked cod cheeks & black pudding - £18.95

Tomato cous cous topped with chargrilled aubergine and courgette - £12.95

Sweets

Warm cherry & raspberry liquor chocolate brownie - £7.25

Chocolate Delice - £7.25

Lemon Tart with fresh berries - £7.25

Coconut panna cotta with mango coulis - £7.25

Selection of ice cream - £4.50

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