**Starters**

Cauliflower, mustard & cheese soup with homemade bread - £5.50

Game terrine, tomato chutney & salad - £8.50

Roasted vegetable terrine – red pepper coulis – salad leaves - £6.95

Traditional prawn cocktail - £7.50

**Mains**

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

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

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

Crofters board, selection of meat, local smoked fish, cheeses, bread, salad & tomato & pepper relish – Small £11.50 – Large £22.00

Local Langoustines, lemon mayo, salad & Chips - £18.95

Chicken fajitas, sour cream & salad - £15.50

Scallops & Pig (Black pudding & pork belly) with crushed peas Small £12.95 – Large £25.90

Pan fried Goose with a sherry & prune duxelles, wrapped in pancetta, charlotte potatoes, sherry jus, braised cabbage - £19.95

Taste of Uist – ½ Lobster, scallop, crab toe, cockles/mussel, smoked salmon, gravlax, salad & chips - £55.00

Sage risotto with goats’ cheese - £14.50

**Desserts**

Sticky toffee pudding with vanilla ice cream -£6.50

Warm almond tart with vanilla ice cream - £6.50

Westford choux bun filled with chocolate cream - £6.50

Selection of ice cream (Chocolate, Strawberry & Vanilla) - £4.50