

## Oysters

<b>1 Freshly Shucked Oyster</b>	<b>£4.5</b>
<b>6 Oysters</b>	<b>£24</b>
<b>9 Oysters</b>	<b>£36</b>

### Natural Delight

Our oysters are shucked to order, ensuring the freshest taste of the ocean.

### Talisker Splash

Elevate your oyster experience

### Breaded Twist

Crisp and light, oysters are fried to perfection.

## Sharing Platters

### Charcuterie & Cheese Platter **£55**

Scottish cold Meats , Selection of Scottish Cheeses, Sourdough Bread and Skye Sea Salt Butter

### Locally Caught Seafood Platter **£50/£99**

Dunvegan Langoustines, Isle of Lewis Mussels, Sconser Scallops, Potted Dunvegan Crab, Hot & Cold Smoked Salmon, With Bread and Skye Sea Salt Butter

## Starters

<b>Salmon rillettes</b>	<b>£12</b>
With Pickles and Toast	
<b>Strathdon blue, endive and beetroot tart (vg)</b>	<b>£10</b>
<b>Ham hock terrine, piccalilli</b>	<b>£12</b>
With toasted sourdough	
<b>Cullin skink</b>	<b>£12</b>
Traditional Scottish Soup	
<b>Caesar salad (+chicken £5)</b>	<b>£8</b>
<b>Daily soup (vg)</b>	<b>£8</b>

## Mains

<b>Haggis, neeps and tatties</b>	<b>£20</b>
A classic Scottish dish featuring rich and flavorful haggis	
<b>Spinach and red lentil dahl (vg)</b>	<b>£18</b>
With Homemade Naan Bread	
<b>Fish Goujons</b>	<b>£20</b>
Mushy peas and home made cut fries	
<b>Flat Iron Steak</b>	<b>£22</b>
With Chips and Peppercorn Sauce	
<b>Isle of Lewis Mussels</b>	<b>£18</b>
<i>With portion of sourdough bread</i>	
<b>Homemade venison pie</b>	<b>£18</b>
<i>With creamy Mash Potatoes</i>	

Lat57° 17.9N, Long06° 21.5W

## Nibbles

<b>Sourdough</b>	<b>£4</b>
With Isle of Skye Sea Salt Butter	
<b>Nocellera olives (vg)</b>	<b>£5</b>
<b>Mushroom arancini, truffled mayo(vg)</b>	<b>£5</b>
<b>Dunvegan black pudding bon bons,with brown sauce</b>	<b>£5</b>

## Desserts

<b>Sticky toffee pudding,</b>	<b>£6</b>
Clotted cream ice cream	
<b>Cranachan Cheesecake</b>	<b>£8</b>
Traditional Scottish Dessert Made of Cream, Raspberries, Oats and Whisky with the Twist	
<b>Lemon posset, shortbread</b>	<b>£10</b>
Lemon posset, delicately balanced with the perfect citrus tang	
<b>Drambuie Ice cream sundae</b>	<b>£10</b>
Featuring creamy Drambuie-infused ice cream, layered with rich caramel sauce	
<b>Scottish cheeses</b>	<b>£8</b>
A carefully curated selection of fine Scottish cheeses, served with oatcakes, chutney, and seasonal accompaniments.	