

home-made bread rolls with whipped butter (gf)

~entrées~

lentil and vegetable soup

V gf lf

steamed isle of lewis mussels

lemongrass, ginger and coriander cream gf (lf)

panko fish cakes

crispy leeks · caper and parsley sauce (gf) (lf)

confit chicken and bacon terrine

celeriace remoulade · truffle dressing gf lf

goats' cheese and shallot tart

rocket and hazelnut pesto · sun-blush tomatoes vt

~mains~

grilled ten-ounce scotch rib-eye steak

tomato · mushrooms · hand-cut chips · peppercorn cream gf (lf)

£8

175ml merlot at £5 | 175ml malbec at £9

guinea fowl supreme

fondant potato · butternut squash purée · cabbage · thyme jus gf (lf)

175ml pinot noir at £7

grilled fillet of loch duart salmon

lemon-and-dill potatoes · spinach sauce vierge gf lf

175ml chardonnay at £11 | 175ml pouilly fumé at £10

cauliflower cheese arancini

cauliflower purée · rocket and parmesan salad · garlic courgettes vt

175ml sauvignon blanc V at £5 | 175ml chardonnay V at £11

side dish of green salad V gf lf

£4

side dish of hand-cut chips V gf lf

£4

~desserts~

35ml blueberry, raspberry or strawberry gin liqueurs at £5

125ml sémillon dessert wine at £8

banoffee cheesecake

caramel · caramelised bananas (gf)

chocolate and almond brownie

bailey's ice cream

home-made ice creams

orange and drambuie · raspberry ripple · irish coffee gf

home-made sorbets

raspberry · plum and port · lime V gf lf

highland cheeses

blue murder · tain cheddar · morangie brie · home-made chutney · oatcakes · grapes · apple (gf)

100ml port at £6

pot of tea | cafetière of glen lyon coffee

eddrachilles fudge (gf)

two ~courses~ £44 · three ~courses~ £52

gf = gluten-free (gf) = gluten-free on request V = vegan vt = vegetarian lf = lactose-free (lf) = lactose-free on request

please advise if you are allergic to: celery, crustaceans, eggs, fish, gluten, lactose, lupin, molluscs, mustard, nuts, peanuts, sesame seeds, soya beans, sulphur dioxide