

Evening Menu

STARTERS

Crab & Avo Toast ^{DF} £12.50

Avocado, crab meat, lemon, radish and chilli flakes on toasted sourdough.

Sweet Chilli Wings £10.95

Chicken wings coated in a seeret chilli sauce.

Calamari £11.95

Crispy fried calamari served with a garlic aioli dip.

Hebridean Scallops ^{GF} £19.95

Seared Scallops, butternut puree, brown butter sage and streaky bacon.

Sauteed Mushrooms £9.95

Wild mushrooms sauteed in a creamy garlic sauce on toasted sourdough.

Sweet Potato Bites ^{GF/V} £8.95

Mini sweet potato bites topped with avocado, cherry tomato and balsamic.

Black Pudding £9.50

Stornoway Black Pudding with caramelised onion chutney, puff pastry and mushroom duxelle.

Hebridean Mussels £12.95

Local mussels in a creamy white wine and chorizo sauce.

SIDES

Honey Rainbow Salad £5.50

Grated carrot, red and white cabbage with mixed salad leaves.

Seasoned Fries £4.95

Honey Sweet Potato Fries £5.50

Buffalo Slaw £4.50

Onion Rings £4.75

MAINS

Steak Frites ^{GF/DF} £20.95

Medium rump steak on a bed of skinny fries served with peppercorn or chimichurri sauce.

Chilli Chicken Burger £16.95

Panko sweet chilli chicken breast, slaw, melted cheese and house sauce served with fries.

Korean Poke Bowl ^{GF/VA} £16.95

Korean style chicken, avocado, jasmine rice, carrot and purple cabbage with sesame.

Smash Burger £17.95

Double smashed patty, smoked bacon, cheddar, lettuce, tomato and relish, served with fries.

Caesar Salad ^{GFA} £15.95

Grilled chicken breast, Kos lettuce, bacon and croutons in a house dressing.

Stir Fry ^{VGA} £16.95

Hoisin stir fry with egg noodles, mixed veg and your choice of beef, chicken or tofu.

Peanut Satay Rice Bowl £16.95

Peanut satay chicken bites, sticky rice, avocado, cucumber and red chilli. ^{GF/DF/VA}

Thai Green Curry ^{VGA} £17.95

Green beans, coconut milk, basil, lime and sticky rice served with either chicken or veg only.

BEST OF THE BUTCHER

Pork Belly ^{GF} £24.95

Honey soy glazed pork belly, parmesan and truffle hasselback, savoy cabbage, apple puree and jus.

Roast Chicken Supreme £24.95

Seared chicken breast, parsnip puree, carrot gratin, tenderstem and peppercorn

Scottish Venison ^{GF} £32.95

Venison loin, dauphinoise, celeriac and pear puree with blackberry jus.

Pan Seared Duck ^{GF} £28.95

Seared duck, dauphinoise, cavalo nero, roasted plum and port cherry sauce.

8oz Fillet Mignon ^{GF} £40

Fillet steak, parmentier potatoes, mushroom duxelle, shallot puree, tenderstem broccoli and peppercorn sauce.

PASTA

Gluten free pasta available

Spaghetti Gamberoni £18.95

King prawns in a creamy white wine sauce with nduja, lemon, chilli & garlic.

Chicken & Chorizo Penne £16.95

Chicken breast, Spanish chorizo, and arrabbiata sauce in a penne pasta.

Mediterranean Gnocchi £15.95

Pan fried gnocchi, black olives, courgette, red onion, cherry tomatoes, basil and roast pepper.

SEAFOOD

Herb Crusted Cod £25.95

Herb crusted cod, parmentier potatoes, samphire, beurre blanc and parsley oil.

Haddock & Chips £19.50

Battered haddock, mushy peas, tartare sauce and chips.

Salmon Fillet ^{GF} £26.95

Seared salmon, crispy potatoes, corn puree, asparagus and corn salsa.

Monkfish Curry £24.95

Monkfish curry served with sticky rice, kachumber salad and naan bread.

Cajun Seafood Pot ^{GF} £32.95

Local mussels, scallops, crab, king prawns, squid, langoustine, baby potatoes and corn in a buttered cajun broth.

LITTLE ONES

Chicken or Fish Goujons

Breaded chicken or haddock goujons served with chips. £8.95

Cheesy Macaroni

Macaroni pasta in a cheesy sauce served with chips. £7.50

DESSERTS

Cheesecake £9.95

White chocolate and raspberry cheesecake served with raspberry coulis.

Chocolate Fondant ^{GF} £9.50

Chilled chocolate fondant, salted caramel sauce and hazelnut praline.

Sticky Toffee Pudding £9.95

Everyones favourite, served with a rich toffee sauce and vanilla ice cream.

Mango Sorbet ^V £7.25

served with mint and strawberry.

All our meat, seafood and produce is sourced locally where possible. For allergen advice please speak to a member of the team. Where every precaution is taken, the food served is prepared in a kitchen where allergens are present. Most dishes can be altered to accomodate dietary requirements.