

UIG SANDS

SAMPLE DINNER MENU

Sourdough, hazelnut romesco

Carloway crab, chilli and lime salad, prawn cracker, mango

STARTERS

Hebridean seafood chowder, sourdough

Local blue fin tuna takaki, crushed peas, avocado crème fraîche, sticky rice cake, chilli and spring onions

Pork and apple pie, celeriac puree, black pudding, caper and dill vinaigrette

Isle of Mull cheddar and jalepeno fritters, roast cauliflower, pickled shallots, spiced hazelnuts

MAINS

Pan roasted Uig venison loin, beetroot, slow cooked haunch and barley risotto, local kale, root veg crisps

Local monkfish and langoustine scampi, chunky chips, roast garlic mayo, salad

Grilled local cod, salt and pepper langoustines, crispy spiced potatoes, corn puree, pan fried leeks, corn ribs

Hand dived Uig Scallops, confit pork belly, roast cauliflower, garlic butter beans, fennel and apple slaw

Charred hispi, red lentil dahl, carrot relish, date chutney, honey yoghurt, sourdough and pumpkin seed crumble

Chunky chips £5

DESSERTS

Dark chocolate mousse, chocolate ganache, salt caramel, brownie, vanilla cream

Raspberry parfait, honey oats and pistachio granola, Hearach cream

Pineapple and coconut samosa, Isle of Lewis rum and raisin ice cream, pineapple salsa, mango

Selection of Scottish cheeses, fruit, chutney, oatcakes

Fixed price £90

Please speak to our staff about any food allergies or intolerances you may have when placing your order.