



MENU 2026

STARTERS

Soup & Homemade Bread ²	£7.50
Cullen Skink & Homemade Bread ^{2,5,7}	£9.50 / £18 (Main)
Smoked Mackerel, Pickled Fennel & Orange ^{5,9}	£8
Local Venison and Pork Terrine, Chutney ^{4,9}	£9.50
Murdo's Loch Broom Prawns, Marie Rose Sauce ^{3,4,9}	£12 / £24 (Main)
Isle of Lewis Mussels & Homemade Bread ^{2,7,8}	£10
Salt Baked Beetroot, Pickled Onion & Black Crowdie ^{2,7} (V)	£8.50

MAIN COURSES

East Coast Beer Battered Haddock, Chips, Peas, Tartare sauce ^{2,4,5,9}	£19.50
Isle Of Lewis Mussels & Chips ^{7,8}	£18.50
Lochaber Beefburger, Lettuce, Pickled Onions, Sauce & Chips ^{2,4,7,9} Add Connage Gouda Cheese +£1.50 ⁷	£16.50
Local Venison Casserole & Potatoes, Broccoli ^{1,7}	£19.50
Beef Cheek, Tomato, Star Anise & Roast Garlic Mash ^{1,7}	£25
Roast Celeriac, Haricot Beans, Kale & Salsa Verde (V)	£15
Grilled Hake, Butter Bean Tomato & Chorizo Stew ^{5,7}	£23

DESSERTS

Rhubarb & Orange Posset, Shortbread ^{2,7}	£8.50
Chocolate and Coffee Pot, 'Above The Line Whisky' Jelly ^{4,7}	£8.50
Orcadian Bruni Pudding, Butterscotch Sauce, Milk Ice Cream ^{2,4,7}	£9
Black Isle Dairy Ice Cream Scoop ⁷ Ask for available flavours	£2.75
'Upstairs' Affogato, Ice Cream, Espresso & Choice of Liqueur	£9
Arran Gold Whisky Cream Liqueur, Deerness Distillery Coffee Liqueur, Above The Line Whisky	
Local Cheeseboard, Chutney, Biscuits ^{2,7}	£12

SIDES

Roast Vegetables	£4.50	House Salad ⁹	£4.50
Chips	£3.50	Baby Potatoes ⁷	£3.50

Allergen Advice. Please inform a member of staff of any allergies.

1. Celery; 2. Gluten; 3. Crustaceans; 4. Eggs; 5. Fish; 6. Lupin; 7. Dairy; 8. Molluscs;
9. Mustard; 10. Nuts; 11. Peanuts; 12. Sesame Seeds; 13. Soya; 14. Sulphur Dioxide.