

Starters

	"Brot latha an duigh" with sesame and black onion seed twists : Soup of the day	£4.25
	Warmed confit of duck , orange segments and beetroot purée, bed of salad leaves, aged sherry dressing	£5.95
🌊	Hot smoked Scottish salmon and crab cakes rolled in pinwheel oatmeal, Thai Salsa	£5.95
	Home made venison and pork liver pâté , black fig chutney and warmed brioche slices	£4.95
✓	Mixed vegetable tempura, daikon and ginger salad , wasabi crème fraîche	£4.50
✓	Pumpkin and saffron ravioli , sage alfredo, topped with julienne of marinated Mediterranean vegetables	£4.50
✓	Hummus del giorno with toasted pitta , fresh crudité over mixed greens, olive oil swirl	£4.25

Main courses

	Chicken and pheasant breast roulade rolled in streaky bacon, with Orkney clapshot, juniper and red currant port wine reduction	£13.50
	Duo of pork belly and pork loin , crispy crackling, caramelised apple wedges, set on mustard mashed potatoes, Calvados sauce	£13.50
🌊	Roasted sea bream , artichoke & cèpe mushroom fricassée, caramelised celeriac purée mash	£16.00
	Pan grilled Gressingham duck , pimento and red onion compote, crispy potato cake, Madeira glaze	£16.50
✓	Okra filled with Moroccan spices served with a timbale sun dried tomato cous cous, tzatziki dressing	£11.00
✓	Rustic vegetable goulash served with chive dumplings	£10.25
	Slow braised shin of Angus beef in Hebridean Ale with pomme mousseline	£13.95

From the char-grill

	Scottish sirloin steak - (8oz) aged 21 days	£18.70
	Scottish fillet steak - (8oz) aged 21 days	£25.00
	Char-grill of the day - please ask your server	Market Price
	<i>All above are served with balsamic glazed tomato, sautéed mushrooms, fondant potato or salad</i>	
	Choice of sauces - béarnaise, peppercorn and brandy, garlic butter.	
	Breast of chicken piri-piri , timbale of couscous Mediterranean	£10.95
🌊	Scottish salmon steak , prawn, avocado and cilantro salsa, fondant potato	£12.50
🌊	Assiette of local fish skewers served with mussel broth, fondant potato	£12.95
	Rosemary and garlic marinated leg of lamb steak , pinot noir glaze, fondant potato	£12.50

Inspired by the Hebrides

		Starter	Main
🌊	Isle of Lewis "Leurbost" Mussels - creamy red onion and coriander broth or tomato, basil and chorizo sauce with mixed seed soda bread	£6.50	£13.00
🌊	Pan fried local scallops , mint pea purée, topped with crispy belly of pork dressed with apple sauce	£9.95	£21.70
✓	Purple potato salad, quail Scotch eggs , dressed salad nest, roasted sweet pepper and vine tomato ketchup	£6.25	£12.50
✓	Vegetarian haggis , neeps and tatties, isle whisky sauce	£5.25	£10.50
	Local Haggis , neeps and tatties, isle whisky sauce	£5.50	£11.00
	Hebridean Cullen skink with rustic farmhouse bread	£5.95	£11.60

All main courses are served with a bouquetière of buttered seasonal vegetables

🌊 - Fish and seafood - although great care is taken, it is possible that some bones may remain in filleted fish, or fragments in shelled seafood. Weights shown for steak etc., are uncooked.

Dietary allergies

Some items on this menu may contain nuts or other allergens. Please ask our staff for advice before ordering and we will be happy to assist you. Our insistence on the finest quality ingredients may occasionally mean that dishes become temporarily unavailable.

Desserts

Fruit tart tatin , caramel crunch ice cream ball	£5.95
Rich rhubarb steamed pudding , homemade cinnamon and vanilla ice cream	£5.50
Selected Scottish cheeses with local oatcakes and vine fruits	£6.75
Punjabi puff pastry parcel stuffed with carrot pudding, pistachio kulfi	£5.50
Baked Callebaut chocolate marble cheesecake , quenelle of cappuccino mousse	£5.60
Home made Hebridean gelato ice creams and sorbet - please ask for today's flavours	per scoop £1.50

Lavazza speciality coffee

Espresso - intense flavour	£2.00
Double shot espresso	£2.35
Macchiato - espresso plus a dash of foamed milk	£2.35
Long black - full bodied espresso, topped with hot water	£2.35
Flat white - espresso base filled with steamed milk	£2.35
Cappuccino - one third each espresso, hot, steamed milk and frothed milk, topped with chocolate powder	£2.35
Latte - served in a glass with two thirds steamed milk, layered espresso and a layer of foam milk on top	£2.35
Mochaccino - espresso and drinking chocolate topped with steamed and frothed milk, served in a tall glass	£2.50
Hot chocolate	£2.40
Twinings teas (Please ask staff for flavours)	£2.35



Famous Hebrideans

Sir Alexander Mackenzie (Scottish Gaelic: Alasdair NicCoinnich) (1764 – 1820) was born in Stornoway. After his family moved to New York and later to Montreal he worked for the North West Company, travelling to Lake Athabasca where he founded Fort Chipewyan in 1788.

Hearing that people understood that the local rivers flowed to the northwest he set out by canoe and discovered the Mackenzie River, following it to its mouth in the hope of finding the Northwest Passage to the Pacific Ocean. As he ended up reaching the Arctic Ocean, it is thought that he named the river "Disappointment River" as it did not lead to Cook Inlet in Alaska. It was later renamed *Mackenzie River* in his honour.

N° 1 of a continuing series.

In 1792, he set out once again to find a route to the Pacific. Accompanied by native guides, French voyageurs and a dog called "Our Dog", Mackenzie left Fort Fork following the route of the Peace River. He crossed the continental divide and found the upper reaches of the Fraser River then crossed over the Coast Mountains, before descending the Bella Coola River to reach the Pacific coast on July 20, 1793. Thus, he completed the first recorded transcontinental crossing of North America north of Mexico. He was knighted for his efforts in 1802, married in 1812 and returned to Scotland.

Mackenzie died in 1820 of Bright's disease aged 56. He is buried in Avoch, on the Black Isle, Ross and Cromarty.

Dietary allergies

Some items on this menu may contain nuts or other allergens.

Please ask our staff for advice before ordering and we will be happy to assist you.

Our insistence on the finest quality ingredients may occasionally mean that dishes become temporarily unavailable.