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## starters...

lightly spiced north uist hand-dived scallops served with a tandoori yoghurt, chickpea & cucumber vinaigrette and a mango, ginger & cumin chutney (gf)  
£11.95

breast of scottish wood pigeon with pickled trompette, tomato jelly, pea purée, bramble jus and a tomato biscotti (can be gf & df – please ask)  
£8.95

home-made ravioli filled with a fresh truffle and mushroom duxelle in a vegetable consommé with wilted spinach and a crispy poached hen's egg (v)  
£7.95

tempura prawns served with two dipping sauces: ginger, soy, honey & sesame seed and chilli aioli (can be df – please ask)  
£9.95

soup of the day – please ask your server  
£4.50

baked granny smith apple filled with a chilli & soy pulled pork, 14 hour pork belly with apple cider purée and a spring onion & cucumber salad (can be gf & df – please ask)  
£8.50

west coast sea trout tatiki, asian slaw, crispy kale, puffed rice and a teriyaki dressing (gf & df)  
£8.95

roast butternut squash and chestnut crumble with limoncello cream cheese, charred shallot, burnt rosemary and brussel sprouts (v)  
£7.25

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## mains...

pan-seared 8oz perthshire lamb rump with butternut squash purée, smoked aubergine, carrot fondants, crispy parsley, sautéed potatoes and a mint jus (gf)  
£22.50

fillet of west coast sea trout with wilted pak choi, charred cauliflower, soy meringues, ginger & wasabi tapioca, with a chilli and lime salsa (can be gf & df – please ask)  
£19.95

breast of cornfed chicken filled with sausage meat and prune stuffing, carrot purée, kale, fondant potatoes and hazelnut crumb  
£18.95

fillet of sutherland venison with rosemary sautéed potatoes, beetroot carpaccio, pickled broccoli, charred shallot puree, chantenay carrots, beetroot gel and a sloe gin jus (can be gf & df – please ask)  
£24.00

gressingham duck breast with roasted celeriac, sweet potato mash, green beans, peas & chestnuts, artichoke purée & a sesame & soy honey dressing (can be gf – please ask)  
£22.00

squid ink risotto with cod fillet, west coast mussels, queenie scallops, crispy shallot rings and tempura prawn  
£19.95

red lentil and vegetable nut roast wellington with red pepper coulis, wilted savoy cabbage, charred pepper, broccoli and toasted almonds (V)  
£15.95



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## grill...

All our beef is sourced locally from Ross-Shire

280g ribeye steak\*  
£24.50

225g sirloin\*  
£22.50

200g fillet steak\*  
£26.00

\*uncooked weight

all our steaks are gluten free and are served with handcut chips, a rocket & parmesan garnish and our famous tobacco onions

sauces: peppercorn; blue cheese & chive; garlic & herb butter - all sauces £1.75 (gf)

homemade contrast steak burger in a toasted brioche bun with smoked applewood cheese, crispy streaky bacon, tobacco onions, dill pickle, chilli jam, and handcut chips  
£14.50

homemade venison burger in a toasted brioche bun with dill pickle, tobacco onions, blue cheese, rocket, handcut chips  
£14.95

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## sides...

mashed potatoes £2.95 (gf)

tobacco onions £2.95 (df)

chilli & garlic roasted prawns with cherry tomatoes & spinach £7.50 (gf) (can be df – please ask)

handcut chips £3.95 (gf & df)

handcut chips with truffle oil & manchego cheese £4.95 (gf)

sautéed peas, spinach & bacon £3.50 (gf)

sautéed button mushrooms £2.95 (gf) (can be df – please ask)

broccoli & toasted almonds £3.25 (gf & df)

house salad £3.50 (gf & df)

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## desserts...

banana and rum tarte-tatin with vanilla ice cream and a rum & caramel sauce

dark chocolate and orange fondue with churros, strawberry & rosewater marshmallow and a fresh fruit skewer (can be gf – please ask)

mini-battenburg with candied kumquats, orange profiterole, toffee popcorn, toasted pistachio crumb, raspberry sorbet and coriander cress

dark chocolate and salted caramel fondant with burnt honeycomb ice cream and a raspberry & limoncello gel

white chocolate crème brûlée with raspberry pâte de fruit and raspberry sorbet (gf)

### all desserts £7.25

contrast cheeseboard - selection of scottish cheeses, chutney, oatcakes, apple & celery  
£8.95

homemade ice cream (gf) and sorbets (gf & df) - please ask for today's specials  
£4.50 for 2 scoops

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## coffee and tea...

tea: english breakfast; earl grey; darjeeling; peppermint; fruit; green; camomile; decaf – £2.90

coffee

latte; espresso; cappuccino; americano; decaf – £3.00

caramel latte; vanilla latte; hazelnut latte - £3.60

tea / coffee & petit fours £4.50

liqueur coffees: whisky; brandy; tia maria; baileys; cointreau; amaretto; dark rum; gin £8.50

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All prices include VAT @ 20%  
the kitchen contains nuts please advise of any allergies  
(v) – vegetarian, (gf) – gluten free, (df)- dairy free