

sunday menu

Two courses - £17.95 // Three courses - £21.95

To Start...

soup of the day (gf)

mediterranean fish cake, sun dried tomato & caper pâté, sweet potato & lime purée

parma ham wrapped Scottish cheddar, vegetable ribbons & balsamic honey vinaigrette (gf)

fritto misto di Verdure: fried battered vegetables with sweet chilli mayo & salad leaves (v) (df)

thai beef stir fry with crispy glass noodles & teriyaki dressing (gf) (df)

shetland mussels of the day with bread croutons

To Follow...

roast sirloin of beef, homemade yorkshire pudding, cauliflower cheese, minted peas, roast potatoes, maple glazed vegetables and black isle blonde gravy

slow-cooked thyme and garlic chicken leg, crushed confit potatoes and sautéed seasonal vegetables (gf)

milk and sage roasted pork loin, spicy swede mash, turmeric & cumin aioli, and creamy veal jus (gf)

mushroom and baby spinach linguine, toasted breadcrumbs & deep-fried thyme leaves (df) (vegan)

catch of the day with Arran potato salad, walnut pesto, and Blue Murder sauce

trio of fish with buttery rosemary fondant potato, orange & fennel salad, prawn fumet (gf)

Shetland mussels of the day with hand-cut chips

chargrilled 7oz highland rump steak, with hand cut French fries, slow roasted tomato & dressed watercress (£3.50 supplement)

sauces £1.75: whisky & mushroom; garlic butter; blue cheese; peppercorn

To Finish...

the contrast cheeseboard, local cheese selection with fresh pear, quince jam & homemade oatcakes

roasted pineapple, rum brioche & piña colada gel

selection of homemade sorbets & ice cream

passionfruit royale flan, Greek yoghurt sorbet, amaretti crumbs & mango coulis

*our kitchen contains nuts, please advise of allergies.
dishes can be adapted to be GF & DF - please ask our team for advice*

