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DINNER

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# solas

D I N N E R

## Starters

	“Brot an latha an diugh” : Today’s freshly made soup with a folded, herb and cheese pizza bread	£3.95
	Winged game terrine infused with cherry liqueur, peach compote and toasted brioche	£4.95
F	Duet of smoked trout and Salar salmon flakes, with pickled onion rings and beetroot watercress salad	£6.95
F	Layered tower of dressed crab with mango and sweet pepper relish, avocado purée	£7.50
F	Lobster, crab and mascarpone ravioli with a tomato basil cream sauce and flaked Parmesan	£7.25
F	Steamed Leurbost mussels in a Hebridean Ale and spring onion broth, with toasted focaccia	£5.50
F	Pan-fried local scallops set upon Stornoway black pudding with crispy air dried Parma ham	£9.95
V	Sweet chestnut and Jerusalem artichoke risotto with poached quail egg and Parmesan crisp	£4.50
V	Field mushroom and mascarpone ravioli with creamy leek sauce and flaked Parmesan	£5.95

## ‘Weekend Special’ main courses (Fridays and Saturdays)

F	Hebridean surf and turf : half a lobster and a prime 6oz sirloin steak, served with Bearnaise sauce, straw chips and chef’s vegetable or salad	£26.95
F	Char-grilled half lobster and langoustines with zesty lemon dressing, straw chips and chef’s vegetables or salad	£25.95
F	Singapore chilli crab with fresh egg noodles	£13.95

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.

## Main courses

	Rolled chicken breast, stuffed with leek and carrot ragout in a white wine tarragon sauce	£9.75
	Pan-fried Gressingham duck breast with star anise and blood orange sauce, dauphinoise potato and chef’s vegetables	£16.50
	Slow braised shin of beef, with red wine sauce and horseradish mash	£13.95
	8 oz prime Scottish sirloin steak, with Diane or peppercorn brandy sauce	£16.95
	8 oz prime Scottish beef burger, with mozzarella, crispy bacon, onion rings and homemade tomato relish, on a toasted foccacia bun, served with straw chips, coleslaw and salad garnish	£12.95
	Loin of pork stuffed with sage and apricot, spring onion mash, Calvados sauce and caramelised apples	£14.95
	Slow braised lamb shank, with rosemary and garlic jus and rumbledethumps (mash, cabbage and onion)	£14.95
F	Local scallops and monkfish medallions with samphire (sea asparagus) and a light dill sauce	£21.95
F	Leurbost mussels in a Hebridean Ale and spring onion broth with straw chips	£12.95
F	Fillet of Lewis salmon Wellington, with creamy dill sauce	£13.50
F	Locally caught fish and chips	£11.95
V	Moroccan style mixed rustic autumn vegetable casserole with dry fruit couscous	£9.25
V	Vegetarian haggis, neeps and tatties, isle whisky sauce	£9.25

F Although great care is taken in filleting fish, it is possible that some bones may remain. V Vegetarian dish.