

starters

Note: this is a typical menu for illustration purposes

Brot an latha an diugh' - today's freshly prepared soup with a savoury scone

Fantail of honeydew melon served with homemade sorbet

f Smoked haddock risotto with a soft poached egg

f Black pudding and apple spring roll with a balsamic glaze

f Steamed local mussels in a rich coconut and thai curry broth with toasted bread

Battered chicken strips with garlic and red pesto mayonnaise

mains

Stuffed breast of chicken with white pudding & gruyere chese, sweet potato mash and thyme jus

Homemade beef cottage pie and creamy mash topping

Breaded pork olive on sauteed onion mash, creamy bacon sauce

f Pan fried fish cake with new potato salad and tomato relish

v Mixed vegetable and chick pea tagine with dry fruit cous cous

Chargrilled Sirloin steak served with Diane or peppercorn sauce (£4.00 supplement)

desserts and homemade ice creams

Traditional banana bread and butter pudding, vanilla anglaise sauce

Rhubarb crème brulee

Homemade baked cheesecake of the day

Two scoops of home-made ice cream made with hebridean full cream milk and cream

f Seafood dish - Although great care is taken in fileting fish, it is possible that some bones may remain

v Vegetarian dish

Some items on this menu may contain nuts or other allergens. Please ask your server for advice and we shall be happy to assist you.

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

1 course 10.99 2 courses 13.99 3 courses 16.99