



STARTERS

Pan fried hand dived Lewis scallops, hazelnut dressing, apple and bacon salad, orange and shellfish bisque £12.00

Onion jam tart with aubergine chips, fennel yogurt, beetroot tzatziki £7.00

Honey roast pigeon breast with wild mushroom mousse, stir-fried pak choi, chilli and mushroom, tomato jus, game crumbs £8.00

Local mussel and white crab spaghetti with curried butter, peas and coriander langoustine fritters £11.50

MAINCOURSES

Roasted fillet of beef wrapped in streaky bacon, Dijon mustard and cabbage mash, blue cheese butter, port sauce £25.00

Fillet of monkfish glazed with red pepper rouille, seafood chowder, chorizo and saffron risotto cake £22.50

Spinach and goats cheese cannelloni, sweet potato wedges, Cajun mushroom and coconut sauce £18.00

Oatcake crusted loin of venison, creamed haggis potato, turnip fondant, whisky and blackberry jus, pork belly schnitzel £22.00

Breast of duck with redcurrant relish, thyme reduction, wild rice and caramelised carrot pilaf, duck confit hash brown £20.00

DESSERT

Iced honeycomb parfait with chocolate mousse, mango and passion fruit salsa £8.00

Warm marmalade and frangipan tart with pistachio shortbread, dark rum ice cream £8.00

Cheese and biscuits with sweet Balsamic onion chutney £8.50

Tia Maria cheesecake, cappuccino meringue, warm walnut loaf, toffee sauce £8.00

Dessert Wine 105ml Glass £6.00 or Half Bottle £21.00

Elysium Black Muscat, A. Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert

Food Allergies and Intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please be aware our kitchen cooks with nuts.