



Early Menu 5.30-6.30pm

Soup of the day

**Filo pastry parcel of brie, cranberry and caramelised pear with Waldorf salad and
Cumberland coulis**

Loch Leurbost mussels cooked in Garlic, parsley, white wine and cream

Melon and pineapple with coconut yogurt, lemongrass syrup, orange sorbet

**Lamb meatballs with tomato, chickpea and red wine sauce, rosemary roasted
almonds, garlic dip**

**Panko breaded curried fishcakes with carrot and cucumber salad, chilli onion jam,
basil mayonnaise**

**Sesame seed and maple glazed pork belly with apple crumble mash, garlic
mushroom sauce and fruit pudding pakora**

**Fillet of Minch cod with bubble and squeak, prawn toast croutons, Stilton butter,
chive and mustard cream**

Pan fried sirloin steak with peppercorn sauce, hand cut chips and side salad

(This carries a £4.95 supplement)

**Poppadum breaded chicken breast, green chilli, ginger and coconut cream, cumin
roasted carrots, Tandoori onions and Bombay potatoes**

**Linguine in beetroot and horseradish sauce with Goats cheese fritters, potato and
cheddar choux, orange and walnut salad**

**Smoked haddock risotto with poached egg, black pudding crumb, streaky bacon
and pea puree**

**Lemon drizzle cake, key lime cream, fudge crumble coated clotted cream and
ginger ice cream, Peach Melba jam**

**Caramel meringue and Baileys cheesecake with white chocolate and honeycomb
base**

Warm treacle tart with iced raspberry cranachan parfait and orange honey cream

£23.50