



Early Menu 5.30-6.30pm

Soup of the day

Fillet of Minch megrim, coriander mousse, pea puree, cumin roasted carrot, curried spring onion butter, crisp potato

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

Sliced Galia melon, muesli crumble, mango and chilli salsa, ginger beer and lime sorbet

Brie, cranberry and red onion puff pastry tart, Waldorf salad, green bean and blue cheese dressed salad, grape and sultana chutney

Chorizo, sweetcorn and roasted pepper risotto cake with black pudding, basil pesto, garlic mushroom cream

Maple glazed pork belly, mini thyme and mustard yorkie, cream of caramelised onion and rosemary, chive mash, fennel, apple and lime slaw

Fillet of Minch cod with roasted paprika vegetables, salt cod fritters, garlic mayonnaise, sauce vierge, spinach omelette ribbons

**Pan fried sirloin steak, brandy and Dijon mustard sauce, hand cut chips, side salad
(This carries a £4.95 supplement)**

Supreme of chicken with coconut, green chilli and ginger sauce, tandoori onion, coriander and turmeric rice, coconut breaded black pudding

Cajun roasted fillet of salmon, tomato, mint and courgette tagliatelle, prawn toast, salmon crisps, shellfish bisque

Fresh herb crepe gratin with stir fried green vegetables, Harissa and chick pea puree, Moroccan spiced couscous, sweet and sour peppers

Warm treacle tart with star anise, rhubarb and custard ice cream, orange cream, chocolate orange flapjack

Hazelnut meringue, deep fried ginger choux, poached pear, cinnamon cream

Strawberry shortcake, fudge ice cream bonbons, elderflower mascarpone, strawberry sauce

£23.95