



Early Menu 5.30-6.30pm

Soup of the day

Filo pastry parcel of pulled lamb shoulder, harissa, apricot and carrot puree with mint yogurt, spiced couscous and a red onion and almond salad

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

Sliced melon with poached pineapple, Pina colada sorbet, smooth mango and lemongrass syrup

Deep fried salt and pepper squid in sesame breadcrumbs with dipping sauce, piri piri mayonnaise and avocado salsa

Pan fried chicken thigh with curried black pudding mousse, smooth turnip, crisp parsnip, warm red wine vinaigrette

Twice cooked pork belly with buttered savoy, haggis mash, grain mustard sauce, apple puree and bacon powder

Fillet of Minch hake with roast pepper cream, fresh herb kedgeree, pancetta and green beans, langoustine oil

Pan fried sirloin steak with peppercorn sauce, hand cut chips and side salad
(This carries a £4.95 supplement)

Supreme of chicken with bashed paprika potatoes, chilli and red onion Bhaji, ratatouille and a chick pea, chorizo and garlic sauce

Lemon, dill and mustard grilled fillet of salmon with roasted vegetables, light mornay cream, pea puree and fish bonbons

Roast butternut squash risotto with Wensleydale and cranberries, toasted pumpkin seeds, crisp sage and parmesan tuille

Raspberry, white chocolate and pistachio praline choux buns with lemon sauce and mini chocolate brownies

Orange and passion fruit cheesecake with chilli and gingernut base, caramelized pineapple

Warm rice pudding with toffee cream, meringue, blueberry and almond

£23.50