



2-courses from £25
3-courses from £30

Please ask us about options for children, or if you have any special requests

STARTERS

Soup of the day
Home-Smoked Salmon Mousse
Baked Carrots with herb salsa verde
Ham Hough Terrine served with pickled vegetables & oatcakes
Pan Roasted Scallops served with alliums and a lightly scented ginger glaze

MAINS

Breast of Chicken Pearl Barley with Crispy Shallots drizzled with herb dressing & onion ash
Steak and Skye Ale Pie with Market vegetables & potatoes
Mallaig landed Cod with charred little gem lettuce, broad beans, and asparagus
Skye Lamb served with seasonal vegetables
Pot Roasted Cauliflower with granny smith apple, yogurt and herb dressing
Mushrooms stuffed with Ratatouille & Lentils

DESSERTS

Cranachan
Selection of Scottish Cheeses & Oatcakes
Homemade Sticky Toffee Pudding with Vanilla Ice Cream
Selection of Scottish Soft Fruits
Scottish Ice Creams

IF YOU HAVE ANY ALLERGIES OR FOOD INTOLERANCES, PLEASE LET US KNOW SO WE CAN TAKE EXTRA MEASURES TO ENSURE YOUR FOOD IS PREPARED SAFELY.