

SAMPLE EVENING MENU – SUMMER 2023

STARTERS

Homemade Soup of the Day served with Crusty Bread (v) (GFO) £6.25

Homemade Cullen Skink with Crusty Bread
(creamy smoked haddock, onion and potato soup) (GFO) £8.25

Warm Peppered Mackerel on tossed salad leaves with homemade coleslaw (GF) £10.75

Smoked Salmon and Caper Salad served with Malted Bread (GFO) £9.75

Vegetable Pakora with salad and chilli dip (v), (Vg) £5.25

Homemade Chicken Liver Pate with red onion chutney, salad and oatcakes
OR crusty bread on request (GFO) £8.00

Chilli Nachos, Tortilla chips topped with cheese and Homemade Chilli
using Local Auchnasaul Farm Beef mince (GF) £8.95

Black Pudding Fritters with salad and homemade red onion chutney £7.95

Langoustines, Locally creel caught langoustines served cold and whole, with salad,
Marie Rose Sauce and bread (GFO) Starter (x4) £17.50
Main (x8) £29.75

Add a small bowl of Chips for £ 2.00

West Coast Mussels, steamed with white wine, cream, garlic & onions served
with crusty bread & lemon (GFO) Starter £8.95
Main £15.95

Add a small bowl of Chips for £ 2.00

Oysters (served with lemon & tabasco) (GF)
1 for £3.25, 3 for £9.50, 6 for £18.75, 9 for £28.00, 12 for £37.25

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MAINS

Fish & Chips Battered Haddock, chips and peas (homemade tartare sauce on request)			£16.25
Wholetail Scampi , chips and peas (homemade tartare sauce on request)			£15.00
Macaroni Cheese served with salad and garlic bread OR chips	(v)	£11.75	or With Bacon £12.75
Feta Cheese Salad with Roasted Peppers, Pine Nuts and a Balsamic Dressing	(v)(GF)		£9.75
Vegan Greek White alternative as above	(Vg)(GF)		£10.75
Add Cooked Chicken			£2.00
BURGERS , Seeded Bun with lettuce & tomato. Served with chips & homemade onion rings	ALL		£15.00
Local Beef Burger, Auchnasaul Farm			
Cajun Chicken Burger (breast of chicken)	(GFO)		
Fish Burger (battered haddock)			
Veggie Burger (** Onion rings are not Vegetarian – please request if desired)	(v), (Vg)		
Extras: Cheese, Bacon			£1.00 each
Burger Relish, Tartare Sauce, BBQ sauce, Garlic Mayonnaise, Sweet Chilli			£0.75 each
Steak & Ale Pie , using Local Auchnasaul Farm Beef with a puff pastry lid served with vegetables and chips OR herby new potatoes			£16.00
Cajun Chicken Salad with Homemade Coleslaw & Chips	(GF)		£15.00
Stornoway Chicken , breast stuffed with Black Pudding served with chef's whisky mustard cream sauce, vegetables and choice of chips OR herby new potatoes			£16.75
Sirloin Steak , Auchnasaul Farm. Served with chips, salad and homemade battered onion rings Peppercorn Sauce, or Whisky Mustard Sauce (+£2)			£29.95
Sweet Potato & Spinach Curry served with Rice and Poppadum (v) (Vg-no poppadum. may also contain Gluten so GFO)			£10.95
Spinach & Ricotta Tortelloni with a homemade tomato, garlic and spinach sauce, pecorino and garlic bread (v)			£11.50
Chilli Con Carne using Local Auchnasaul Farm Beef mince, served with Rice	(GF)		£12.50

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SIDES

Chips	(GF)	£3.75
Chips and Cheese	(GF)	£4.75
Garlic Bread		£3.00
Onion Rings in Batter		£3.00
Gluten Free Roll Option		£0.50

KIDS/SMALLER APPETITES

Small Soup of the day with Bread	(GFO)	£4.00
Half Sandwich with salad and tortilla chips	Cheese, Ham or Egg Mayonnaise (GFO)	£4.00
Fish, Chips and Peas		£8.00
Scampi, Chips and Peas		£7.50
Macaroni Cheese, Chips and Peas	(v)	£6.00
Spinach & Ricotta Tortelloni, homemade tomato, garlic and spinach sauce and garlic bread	(v)	£6.00
Sausages (2), Chips and Peas		£6.00
Beef Burger & Chips		£8.00
Cheese & Tomato Pizza (7")	(v)	£5.00

Add a small bowl of Chips for £ 2.00

DESSERTS

(*Double Cream may be available on request as alternative to Vanilla Ice-cream)

Homemade Sticky Toffee Pudding , toffee sauce, Vanilla Ice-Cream	(v)	£7.50
Belgian Waffle , Maple sauce and Vanilla Ice-Cream	(v)	£5.50
Warm Chocolate Brownie and Vanilla Ice-Cream	(GF),(v)	£6.50
Vegan Hot Chocolate Fudge Cake (no ice-cream)	(v), (Vg)	£6.50
Add vanilla ice cream		£1.00
Selection of Highland Fold Ice-Cream (please ask your server for flavours)	(v) one scoop	£3.50
	Additional scoop	£2.00 each
Affogato : vanilla ice-cream, espresso shot	(GF), (v)	£4.50
<i>Fancy adding a Liqueur?</i>	<i>Disaronno</i>	£2.70
	<i>Baileys</i>	£2.50
	<i>Cointreau</i>	£3.10
Homemade Cheesecake of the Day (when available, please ask your server for flavour)		£6.25