



Snacks and Nibbles

Gordal Olives
3

Crispy Calamari, Tartare Sauce
5

Mixed Smoked Nuts
3

Anchovy Pastry Sticks, Olive Tapenade
3

French Fries, Parmesan, Truffle Oil
4

Starters

Chilled Gazpacho
Pickled Cucumber, Petit Croutons
7

Red Onion Tart Tatin, Crotin Goats Cheese,
Red Wine Reduction
8

English Asparagus, Crispy Duck Egg,
Watercress Veloute
8

Ham Hock Terrine, Piccallilli Salad,
Toasted Brioche
8

Mains

Slow Roasted Sirloin of Buccleugh Beef,
Spring Vegetables, Truffle Mash, Red Wine Jus
27

Goan Monkfish Curry, Spiced Basmati Rice,
Charred Lime
25

Iberico Pressa, Crispy Pork belly,
Salsify, Pancetta Crisp,
Calvados Jus
25

Pea Risotto, Herbs,
Parmesan Crisp
13



Proper Scottish Seafood
Subject to market availability

Sconser Scallops

(Twice dived shallow water king scallops)
Grilled in Shell with Coriander - Hazelnut Butter
15/26

Isle of Lewis 'Moules Marinier'

White Wine, Shallot and Parsley
7/14

Loch Dunvegan Langoustines

Grilled with Garlic and Parsley Butter
15/26

Shetland Oysters

Red Wine and Shallot Vinegar
3 oysters - 8, 6 oysters - 14

Hot Roast Shellfish Platter

Langoustines, Scallops,
Palourde Clams, Crab Claws, Oysters & Mussels
with Garlic and Parsley Butter
38

Le Grande 'Fruits de Mer'

A huge selection of the freshest Shellfish we can
get our hands on, Skye Lobster, Dunvegan
Langoustines, Sconser Scallops, Shetland Oysters,
Lewis Mussels, Tiger Prawns and Clams all left in
the shell and served simply over ice with Shallot
Vinegar and Mayonnaise.
For one - 49/ to share - 75

Dessert

Selection of Fine Scottish & European Cheeses

Chutney, Oatcakes, Biscuits and Grapes

Maple and Pecan Tart
Coconut Sorbet
7

Elderflower Panna Cotta
Rhubarb and Gin Soup
7

Loch Ness, Beer, Sticky Toffee
and Ginger Pudding, White Chocolate Ice Cream
7

Tea or Coffee with Petit Fours

6

Highland Malt Whisky Flight

Tomatin 12, Old Pultney 12, Dalwhinnie 15
20

Island Malt Whisky Flight

Ledaig 10, Laphroaig Quarter Cask, Bowmore 15
18