



Sunday lunch - sample

TO START

Warm, crispy Isle of Muck
duck terrine, beetroot ketchup

Portree squid & mackerel,
Sconsor scallop salad

Jerusalem artichoke soup,
crème fraiche, truffle oil

TO FOLLOW - OUR ROASTS;

Whisky-aged haunch of Skye venison

Lemon & thyme roast Aberdeen chicken

Sirloin of Highland beef (£2.50 supplement)

Roast mushroom & Inverloch
goats' cheese Wellington

All served with;
herb roast potatoes
greens, roast carrots,
cauliflower cheese,
Yorkshire pudding &
lashings of gravy

TO FINISH

Rum & banana bread & butter
pudding, vanilla custard

Dark chocolate torte,
strawberry salsa

Morangie brie, Blairliath cheddar,
our own chutney & oatcakes

2 courses - £32

3 courses - £36