



Lunch menu

Served midday - 2.30pm

Drumfearn mussels,
garlic, white wine & cream, granary bread - £16

Pie of the day, creamy mash,
rich gravy, sauteed vegetables - £19

Lochalsh smoked haddock & baby leaf
spinach risotto, parmesan, poached egg - £16

Highland beef sirloin, 'steak frites' tomato,
mushrooms, wild garlic butter - £38

Sticky toffee pudding,
vanilla ice cream, salted caramel sauce - £9

Warm dark chocolate brownie,
melted marshmallow - £9

Vanilla pavlova, whipped cream,
mixed Scottish berries - £9

Apple & date, almond cookie
dough crumble, salt caramel ice cream - £9

Scottish cheese,
Oatcakes & chutney, Tain Minger,
Blue Murder, Blairliath cheddar, Morangie brie - £14

OUR 'TASTING PLATES' SAMPLE DAILY CHANGING MENU

Skye venison ragu, fresh egg tagliatelle,
parmesan - £10.50

Charred broccoli, baby capers, almond,
Tain Blue Murder cheese - £10.50

Crispy Perthshire ham hough,
piccalilli, caramelised onion chutney - £8.50

Thai-style fish cakes,
dipping sauce - £8.50

Skye langoustine & scallop toast,
tamarind & coriander dressing - £12.50

Heritage beetroot salad, pickled walnuts,
goats' cheese mousse - £10.50

Highland beef cheek gyoza,
miso broth, pickled vegetables - £10.50

We recommend 2 plates per person for a
starter and 3 plates per person for a main