



Isle of Skye black pudding,  
Smoked Puddledub back-bacon,  
caramelised apples, rosemary & apple sauce - £12

Lochalsh langoustine melt, Mull cheddar - £10

Skye venison, Bla bheinn beef & Isle of Skye ale pie,  
sautéed potatoes - £15 (df)

Isle of Harris mussels, garlic, white wine  
& cream, granary bread - £8/£14

Home-smoked fishcakes, vermouth cream - £12

Fisherman's kitchen's langoustines (4 or 8), served  
in their shell, mayonnaise, granary bread - £14/£28 (df)

Warm herb gnocchi salad, Heritage tomato,  
deep-fried capers, toasted pine nuts - £8/£14

Lochalsh smoked haddock kedgeree,  
parsley, poached egg - £8/£14 (gf)

Great Glen charcuterie, oatcakes,  
Minger cheese, Hebridean blue, chutney - £10/£15

Tenderstem broccoli, garlic - £6

The Whiddon's salad leaves - £6

Sauteed potatoes,  
Isle of Skye sea salt & rosemary - £6 (gf)

Caramel meringues,  
Nairn strawberries, salt caramel cream - £8 (gf)

Apple pie, crisp pastry, custard - £8

Dark chocolate bombe,  
peanut ice cream - £8 (gf)

Scottish cheese,  
our own oatcakes & chutney, Tain Minger,  
Hebridean Blue, Mull cheddar, Morangie brie - £12