



Sunday lunch

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

Black Isle rump of lamb

Sirloin of Highland beef (£2.50 supplement)

Roast mushroom & Inverloch
goats' cheese Wellington

All served with;
herb roast potatoes
broccoli, roast carrots,
Yorkshire pudding

TO FINISH

Rum & banana bread & butter
pudding, vanilla custard

Dark chocolate brownie, vanilla
ice cream, salt caramel sauce

Morangie brie, Mull cheddar,
our own chutney & oatcakes

2 courses - £26

3 courses - £30