



Sunday lunch

TO START

Ham hough terrine, Camus Cross
gooseberry chutney, melba toast

Aultbea cold smoked salmon, our
own granary bread, lemon

Plockton vegetable and fresh
herb soup, Orbst herb scone

TO FOLLOW - OUR ROASTS;

Skye venison Talisker-aged

Lochalsh sirloin of beef

Sleat girolle & chanterelle Wellington

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

TO FINISH

Classic crème brulee, Camus
cross berries, shortbread

Warm brownies, vanilla ice
cream, Nairn strawberries

Hebridean blue, Mull cheddar,
our own chutney & oatcakes

2 courses - £26
3 courses - £30