



## 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

Lemon & thyme roast Aberdeen chicken

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 torte,  
strawberry salsa

Morangie brie, Mull cheddar,  
our own chutney & oatcakes

2 courses - £30

3 courses - £34