

### Starters

"Brot latha an duigh" with Parmesan twists : Soup of the day	£4.25
🌊 Isle of Lewis, "Leurbost" mussels cooked with either Thai red and coconut curry broth or classic marinara with rustic bread	£6.90
Home made smooth game liver pâté pear and pomegranate jam and cocktail oatcakes	£6.25
✓ Confit of tomato, red onion marmalade, Scottish goat's cheese gratin, rocket and balsamic glaze	£6.25
🌊 Tian of Hebridean smoked salmon and home cured gravadlax, keta and dill dressing	£9.95
✓ Roasted baby beetroot and blood orange salad, Ross-shire blue cheese dressing	£5.75

### Main courses

Saddle of Lewis lamb, stuffed with Stornoway black pudding, dauphinoise potatoes and rosemary jus	£19.50
✓ Egg plant and halloumi cheese roll served warmed taboulet finished with tomato pesto dressing	£16.25
✓ Marinated vegetable tart tartin, tomato concassé and redcurrant marmalade	£15.75
Pan grilled breast of Gressingham duck, Lyonnaise potatoes, sweet orange and ginger jus	£19.50
Oven baked medallion of pork poached pear, Arran mustard mash, Calvados sauce	£17.50
🌊 Solas bouillabaisse, a traditional fish stew with a Stornoway twist	£17.25

### From the char grill

Scottish sirloin steak 8oz	£21.00
T-bone steak 14oz	£24.50
Char grill of the day - please ask your server	
Breast of chicken marinated in lemon and coriander	£16.95
Steaks are cooked to your request.	
All above are served with balsamic glazed roasted tomato, home made wedge chips, or salad.	
Choice of sauces - garlic butter, peppercorn and brandy, Diane	
🌊 Scottish salmon steak served with a dill Hollandaise sauce, home made wedge chips	£16.95
Home-made 8oz lamb and mint burger served with salad garnish, balsamic glazed roasted tomato, home made wedge chips, and tzatziki dressing	£15.95

### Celebrating the Homecoming

	Starter	Main
Stornoway black pudding and apple spring roll, roasted chilli syrup	£5.25	
🌊 Pan fried local scallops, set on Stornoway black pudding and crispy pancetta	£9.95	£21.00
Haggis, neeps and tatties, isles whisky sauce	£ 5.25	£ 14.50
✓ Vegetarian haggis, neeps and tatties, isles whisky sauce	£5.25	£14.50
All main courses are served with a bouquetière of seasonal vegetables		

🌊 - Fish and seafood - although great care is taken, it is possible that some bones may remain in filleted fish, or fragments in shelled seafood.  
Weights shown for steak etc., are uncooked.

Dietary allergies

Some items on this menu may contain nuts or other allergens.

Please ask our staff for advice before ordering and we will be happy to assist you.

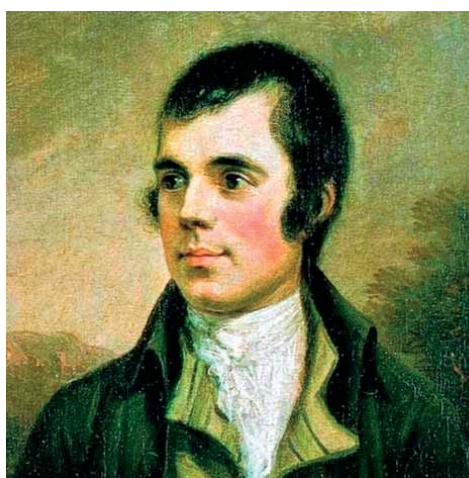
Our insistence on the finest quality ingredients may occasionally mean that dishes become temporarily unavailable. 16.03.09

### Desserts

Vanilla bean and caramel panacotta, with poached fruits	£5.95
Mincemeat and apple strudel with honeycomb gelato ice cream	£5.95
Sticky banoffee pudding with butterscotch sauce	£5.95
Baked chocolate and cherry cheesecake with lemon scented mascarpone	£5.95
Selected Scottish cheeses with local oatcakes and fresh vine fruits	£5.95
Rhubarb crumble with home-made vanilla pod ice cream	£5.95
Ice cream - per scoop	£1.50
Try chef's home-made selection of gelato ice creams - please ask staff for today's flavours	

### Lavazza speciality coffee

Espresso - intense flavour	£1.90
Double Shot Espresso	£2.25
Macchiato - espresso plus a dash of foamed milk	£2.25
Long Black- full bodied espresso, topped with hot water	£2.25
Flat White - espresso base filled with steamed milk	£2.25
Cappuccino - one third each espresso, hot, steamed milk and frothed milk, topped with chocolate powder.	£2.25
Latte - served in a glass with two thirds steamed milk, layered espresso and a layer of foam milk on top.	£2.25
Mochaccino - espresso and drinking chocolate topped with steamed and frothed milk, served in a tall glass	£2.40
Hot Chocolate	£2.30
Twinings Teas (Please ask staff for flavours)	£2.25



Some hae meat and canna eat,  
And some wad eat that want it;  
But we hae meat and we can eat,  
And sae the Lord be thankit.

*Robert Burns 1759 – 1796*

In these enlightened days,  
we also offer a range of  
delicious vegetarian options.

#### Dietary allergies

Some items on this menu may contain nuts or other allergens.

Please ask our staff for advice before ordering and we will be happy to assist you.

Our insistence on the finest quality ingredients may occasionally mean that dishes become temporarily unavailable.

Menu Layout A3B sheet 16.03.09