A quick note on our suppliers

-Our Beef is butchered by Stewart MacLachlan of Lochaber Larder in Fort William. He

dry Ages and cuts beef to our specification and we work closely with him to secure a

fantastic product. Stewart also provides us with the best Scottish lamb and chicken.

-Our Scallops are hand dived by David Oakes and his son Ben at Sconser by loch Sligachan. Delivered to us the same day they are fished out the water.

-Our herbs and salad leaves are grown organically by Roger Whiddon out at Orbost farm near Dunvegan

-Our Smoked fish comes from Roy Forsyth at Letterfinlay Foods near Fort William

-Our Charcuterie is from the Great Glen Charcuterie Company in Roy Bridge

**Starters & Sharing**

Tempura surf & turf

Beef short rib, king prawn, horseradish aioli (df)

£9.50

Isle of Mull cheddar and Skye Ale fondue

bread sticks (vg)

£8

Soup of the day

artisan bread, Orkney butter

£6.50

Baked figs

wild rocket, Blue Murder cheese, bramble vinaigrette (vg) (gf)

£7

Seafood sharer: for 2

Smoked mussels, Herring roll mop, smoked mackerel pate,

potted shrimp, cured salmon, artisan bread & Orkney butter

£22.50

Charcuterie Sharer: for 2

Venison salami, pork salami, venison bresaola, venison chorizo

Smoked venison, house mixed pickles, artisan bread & Orkney butter (df)

£22.50

Artisan bread

Selection of house made breads served with Orkney butter and black garlic butter (vg)

£3.50

The Sides- additional sides £4.50

-Heritage carrots, carrot puree, hung yogurt, mint & garlic butter, sticky seeds (vg) (gf)

-Warm heirloom tomatoes, pesto made with Cairnsmore goat’s cheese (vg) (gf)

-Hand cut chips (v) (gf) (df)

-Corn on the cob, toasted hazelnut, marmite butter (vg) (gf)

-Creamed potato, crispy bacon, sour cream, pickled red onion, chive (vg) (gf)

-Orbost salad, leaves, peas, pickled onions, peppers, crispy capers (v) (gf) (df)

-Spiced aubergine, pickled red cabbage, cucumber raita (v) (gf) (df)

-Sauté wild mushroom, miso, kale, chicken stock, allium (gf)

-Chargrilled Flatbread, anchovy & garlic butter

Toppings

-Thyme & smoked chilli butter (gf) £3

-Anchovy & garlic butter (gf) £3

-Café Paris Butter (gf) £3

-Charred prawn & sesame butter (gf) £3

-King prawn chermoula (gf) £5

-Seared Hand Dived Scallop (gf) £9

-Fried Egg (vg) (gf) £1,50

From the Chargrill- price includes three sides

-800g Cote de Bouef (2 to share) £80

-200g Centre cut Fillet £40

-250g Ribeye £40

-250g Sirloin £35

-200g Bavette £19

-Spatchcock Spring Chicken £22

-Lamb Barnsley Chop £26

Ras el Hanout Marinade

-Monkfish Tail on the bone £25

Fennel & lemon cure

-Watermelon £14

-Tofu £14

Soy, rice wine vinegar marinade

(All Grilled items are gf with exception of Tofu)

Sauces

-Onion ash bearnaise (gf) (vg) £3,50

-Brandy & Peppercorn (gf) £3.50

-Brown shrimp bordelaise (gf) £4.50

Desserts

-Marmalade & almond cake £7.50 -Ice Cream selection £4.95 Compressed orange, blood orange gel, hazelnut brittle (gf)

flaked almonds, crème fraiche (gf)

-Vanilla poached pear £7.50 -Scottish Cheese selection £10

Chocolate sauce, pistachio (v) (gf) (df) marinated grapes, quince, chutney,

fruit &walnut bread

-Whisky pana cotta £7.50

toasted oats, raspberry puree,

Raspberry ripple ice cream