

DULSE & BROSE

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STARTERS

VENISON CHARCUTEIRE PLATTER (for 2) Mixed pickled, cranberry chutney, artisan bread & Orkney butter	£19.00
BROWN SHRIMP RISOTTO Mull cheddar, lemon & Orkney butter (gf)	£8.50
CRISPY SALT BAKED PARSNIP Spiced apple sauce (v)	£5.95
STEAMED SKYE MUSSELS Curry cream, leek, coconut milk (dairy free)	£9.50
SEARED SCONSER SCALLOPS Hazelnut, carrot & clementine puree (gf)	£15.00
SOUP OF THE DAY Artisan bread & Orkney butter (vg)	£5.50

MAINS

NORTH ATLANTIC HAKE FILLET Ginger & lemongrass sauce, creamed potato, wilted kale (gf)	£21.00
ROASTED PERTHSHIRE PORK BELLY Cooked in cider, roast garlic, Skye foraged mushrooms, bulgur wheat	£18.50
SCOTTISH CHICKEN & HAM PIE Sage and onion crumble, duck fat potatoes, honey glazed carrots	£15.95
6oz HIGHLAND BEEF BURGER Sourdough bun, dill pickle, smoked applewood cheddar, tomato, baby gem, D&B burger sauce	£14.95
SKYE ALE BATTERED NORTH ATLANTIC HADDOCK FILLET Hand cut chips, tartare sauce, garden pea puree	£16.95
HEBRIDEAN LAMB STOVIES Heritage beetroot, black pudding crumb, handmade oatcakes	£14.50
Wild Mushroom Tagliatelle Chicory, cider & celery sauce, roasted chestnut (v)	£14.95

SIDES

Hand cut Chunky Chips	£3.50
Onion Rings	£3.50
House Salad	£3.50
Homemade Bread with Dulse Butter	£2.50

- (v) vegan (vg) vegetarian (gf) gluten-free. Any queries, please do not hesitate to ask a member of the team. Prices are inclusive of VAT.