

Sample Bar Dinner Menu

In addition to the following menu, we offer daily “specials” – please see the blackboard, or ask your host

Home-prepared Nibbles

Roasted sweet & salted nuts	£2.50
Marinated olives	£3.20
Potted duck and sourdough bread	£3.75
Extra bread & butter	£1.50

Seafood

Local seafood from the immediate coastal surroundings such as Langoustines, Scallops, Crab, Oysters, plus Mussels, Smoked Salmon, and Smoked Mackerel – all depending on availability. See the board for “specials”

Small seafood platter	£32.00
Large seafood platter	£55.00
Langoustines	½dozen £20/dozen £36

All served with salad and home-made bread

Starters

Soup of the day with home-made bread (see the board)	£5.00
Traditional Cullen skink with home-made bread	£6.95
Home-smoked duck breast with turnip remoulade, pomegranate, and hazelnut	£7.50
Baked beetroot with blue cheese, walnuts, and pickled apple	£6.50
Talisker cured salmon with watermelon, cucumber, herring roe, and wasabi rocket	£8.50
Pot of mussels of the day with home-made bread (see the board)	Starter £6.95/Main £13

Mains

Battered haddock fillet with crushed peas, chips, tartare sauce, and lemon	£12.95
Lamb shoulder with clapshot, pickled turnip, shallot, anchovy mustard, and juniper jus	£15.95
Bouillabaisse of cod, mussels, squid and langoustine, samphire, potato, and aioli	£17.95
Roast Jerusalem artichoke tart with broccoli, pickled carrots, crowdie, and almonds	£12.95
Monkfish tail with bacon, cauliflower, raisins, capers, almonds, chive and mussel sauce	£16.95
Summer Isles burger with tomato and chilli jam, smoked Dunlop, chips, and salad	Vegetarian £11.95/Beef £13.95 (Add bacon for £1)

Side Dishes

Medley of seasonal vegetables	£3.50
Bowl of chips	£2.75 (Add cheddar for £1)
Green salad with vinaigrette	£2.50
Creamy mashed potato	£3.50
Extra bread	£1.50

Desserts

Sticky toffee pudding with salted butterscotch, and vanilla ice cream	£6.50
Lemon tart with poppy seed meringue, mint gel, and piña colada sorbet	£6.50
Selection of our ices & sorbets with raspberry sauce and berries (see the board)	£6.00
Dark chocolate and praline crèmeux with brownie, hazelnuts, and walnut ice cream	£7.00
Baked vanilla cheesecake with poached rhubarb, grenadine syrup, and rhubarb sorbet	£7.00
Selection of Scottish cheeses with oatcakes, grapes, celery, and pear chutney	£7.95

Teas and coffees

Teas: **£2.00**, Espresso: **£2.50**, Other Coffees (non-alcoholic!) Coffees: **£3.00**

Children's Menu

Soup of the day with home-made bread	£2.95
Cheesy garlic bread	£2.95
Carrot, cucumber and pepper sticks with garlic dip	£2.50
Chicken goujons with sweet potato fries, and salad	£6.50
Beef burger with tomato, lettuce and chips	£6.50
Macaroni with cheddar cheese sauce	£6.50
Battered haddock with chips, peas, and lemon mayo	£6.50

Children's desserts

Chocolate brownie with vanilla ice cream	£3.95
Fresh berries with raspberry sorbet	£3.95
Selection of ices & sorbets (see the board)	£3.95