

Restaurant Dinner Menu

Home-prepared Nibbles

BBQ chicken wings	£3.75
Marinated olives	£3.20
Potted duck and sourdough bread	£3.75
Extra bread & butter	£1.50

Seafood platter

Local seafood from the immediate coastal surroundings.

Typically: Langoustines, Scallops, Crab, Oysters, plus Mussels, Home Cured Salmon, and Smoked Trout – all depending on availability.

Small platter:	£49.00
Large platter:	£85.00
Langoustines:	½ dozen: £20/dozen: £36
All served with salad and home-made bread	

Starters

Soup of the day	£5.00
Traditional Cullen skink with homemade bread	£6.95
Heirloom tomato salad, with fet like cheese, olive tapenade and toasted peanuts	£6.50
Talisker cured salmon with watermelon, local quail's egg, herring roe and wasabi rocket	£8.50
Braised pork belly with langoustine, black pudding and mustard leaves	£9.00
Seared scallops with chicken wings, peas and tomato	£11.95

Mains

Steamed lemon sole with squid, smoked leeks, tarragon dumplings and shellfish bisque	£17.95
Venison haunch with rumbledethumps, beets, venison and black pudding croquette	£17.95
Seared cod with mussels, pickled fennel, samphire, mussel and tomato broth	£17.50
Roast Jerusalem artichoke with shiitakes, kale soubise, parsnips and pumpkin seeds	£13.95
Monkfish tail with bacon, Jersey Royals, asparagus, peas, clam, whey and almond sauce	£18.50
Blade of beef steak with tomato, mushroom, roast garlic mash and cep jus	£20.00

Desserts

Tonka bean crème brûlée and sable Breton tart with raspberries and raspberry sorbet	£7.00
Summer Isles mess with black currant sorbet	£6.50
Selection of our ices & sorbets with shortbread and raspberry coulis	£6.00
Drambuie and white chocolate délice with ginger spiced rhubarb and rhubarb sorbet	£7.00
Pistachio cheesecake with macerated strawberries and strawberry ice cream	£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**