



Hotel Hebrides

Bar Menu

STARTERS

- **Soup of the Day**
Artisan bread and butter.....£6.25
- **Isle of Lewis Smoked Salmon**
“Mustheb” pickled cucumber and new potato salad.....£9.50
- **Eggs Stornoway**
Stornoway Black Pudding, Toasted Muffin, Poached egg, Hollandaise.....£6.50
- **Salt and Chilli Fried Chicken Wings**
Strathdon blue cheese sauce, celery.....£7.95
- **Smoked Haddock, Leek and Old Gigha Cheddar Fishcakes**
Crispy Kale, Mustard Cream.....£7.95
- **Isle of Lewis Mussels**
Coriander, lime and chilli or classic mariniere, toasted bread.....£7.00
- **Chickpea and Roast Red Pepper Cake**
Carrot, parsley and cashew salad.....£7.50

SANDWICHES

(All served with fries)

- **Prime Steak Strip**
Sautéed onions, mushrooms, gravy and mozzarella on toasted.....£12.50
- **Smashed Avocado**
Tomato, chilli and coriander on artisan toasted sourdough, chive crème fraiche.....£12.00
- **Isle of Lewis Smoked Salmon**
Caper and dill mayonnaise on artisan bloomer bread, sliced cucumber.....£12.50
- **Roast Chicken BLT**
Lettuce, tomato, mayonnaise on toasted ciabatta.....£12.00

MAIN COURSES

- **Macleod and Macleod 8oz Sirloin Steak**
Truffled parmesan chips, onion rings, portobello mushroom and watercress salad.....£24.50
Add bearnaise /peppercorn sauce.....£2.95
Langoustines.....£14.95
Garlic king prawns.....£4.90
- **Three Cheese Macaroni**
Cheddar glaze, garlic bread, house salad£11.95
- **Classic Fish and Chips**
Beer Battered North Atlantic haddock, peas, tartare sauce, lemon.....£13.50
- **Isle of Lewis Langoustines**
Garlic & herb Butter, Skin on chips and watercress salad.....£21.95 for 6/£32.95 for 8
- **Slow Braised Lewis Lamb Shank**
“Mustheb” wholegrain mash, Scalpay honey glazed vegetables, rosemary jus.....£23.95
- **Isle of Lewis Mussels**
Coriander, lime and chilli or classic mariniere, skin on chips.....£14.00
- **Roast Sweet Potato, Spinach and Squash Curry**
Toasted nuts, basmati rice.....£11.95
- **Five Bean Salad**
Mint, coriander, roast garlic, olives.....£10.95
Add king prawn.....£5.95
Chicken.....£3.00

BURGERS

- **Prime Steak Burger**
Seeded bun, traditional burger sauce, fries and onion rings.....£12.95
 - **Panko Chicken Fillet Burger**
Seeded bun, traditional burger sauce, fries and salad.....£12.50
 - **Spiced Sweet Potato and Chickpea Burgers**
Seeded bun, fries and salad.....£12.00
- Add Cheddar / Strathdon blue cheese / bacon / Stornoway black pudding.....£1.25 each**

DESSERTS

- **Selection of Luxury Ice Cream**
Salted caramel sauce, honeycomb.....£6.50
- **Classic Sticky Toffee Pudding**
Caramel sauce, vanilla ice cream.....£6.50
- **Cranachan Sundae**
Meringues, toasted oatmeal, whisky & raspberry coulis.....£6.25
- **Belgian Chocolate Orange Mousse**
Topped with orange zest and sea salt.....£6.50
- **Scottish Cheese Selection**
House chutney, frozen grapes, celery and Stag Bakery biscuits.....£9.95

SIDES

- Cajun fries**.....£2.95
- Sweet potato fries**.....£2.95
- Skin on chips / fries**.....£2.95
- Mashed potato**.....£2.95
- House salad / vegetables**.....£2.95
- Onion rings**.....£2.95

KEEP IN TOUCH



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The Machair Kitchen
by Hotel Hebrides

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SOFT DRINKS

- Apple Juice.....1.50
- Cranberry Juice.....1.50
- Orange Juice.....1.50
- Pint of Orange Juice.....2.75
- Pineapple Juice.....1.50
- Glass of Fresh Orange and Lemonade.....1.75
- Pint of Fresh Orange and Lemonade.....2.75
- J20 Apple & Mango.....1.90
- J20 Orange & Passion Fruit.....1.90
- Glass of Milk / Soya milk.....1.00
- Appetizer.....1.90
- Can of Coke / Diet Coke.....1.75
- Can of Irn Bru.....1.75
- Can of Diet Irn Bru.....1.75
- Can of LSV (energy drink).....2.00
- Pint of Coke.....2.75
- Glass of Lemonade.....1.20
- Pint of Lemonade.....2.75
- Fever-Tree Soda Water.....2.00
- Fever-Tree Ginger Beer.....2.00
- Highland Spring Small Water.....1.50
- Highland Spring Large.....3.00

COFFEE AND HOT DRINKS

- Americano**.....£2.30
- Cappuccino**.....£2.50
- Latte**.....£2.50
- Espresso**.....£2.30
- Double Espresso**.....£2.60
- Mocha**.....£2.50
- Hot Chocolate**.....£2.50
- Pot of Tea for 1 Regular/Earl Grey**.....£2.00
- Pot of Tea for 2 Regular/Early Grey**.....£3.00
- Pot of Fruit/Herbal Tea for 1**.....£2.20
- Pot of Fruit/Herbal Tea for 2**.....£3.20
(please ask your server for our selection)

Food may contain allergens. Please ask our trained staff for any dietary requirements.

DRINKS LIST

WHISKY

Blends

Famous Grouse	2.45
Whyte & Mackay	2.45
Black Bottle	2.45
Chivas Regal 12-year-old	3.55

Island

Abhainn Dearg 10-year-old (Isle of Lewis)	8.60
Jura Origin 10-year-old (Jura)	3.95
Laphroig 10-year-old (Islay)	4.30
Bunnahabhain 12-year-old (Islay)	4.65
Talisker 10-year-old (Islay)	4.75
Lagavulin 16-year-old (Islay)	6.35
Bowmore 15-year-old (Islay)	4.65
Highland Park 12-year-old (Orkney)	4.05
Scappa Orcadian (Orkney)	7.85

Speyside

Glenfiddich 12-year-old	4.60
Glenfiddich 21-year-old	11.50
Macallan Gold	4.60
Singleton 12-year-old	4.55
Dalmore 12-year-old	4.85
Mortlach Rare Old	9.85

Highland

Glenmorangie 10-year-old	4.05
Dalwhinnie 15-year-old	4.45
Old Pulteney 12-year-old	4.45

Lowland

Auchentoshan 12-year-old	4.25
Glenkinchie 12-year-old	4.45

USA

Jack Daniels	3.00
Woodford Reserve	4.05

GIN

Isle Of Harris	3.95
Gordon's	2.45
Bombay Sapphire	2.95
Caorunn	3.55
Hendrick's	3.55
Pink Gin	3.50

BEER AND CIDER

Draught

Foster's	4.10
Kronnenbourg	4.50
Belhaven Best	4.10
Deuchers	3.95
Maltsmiths.....	4.50
Guinness	4.50
Strongbow	3.95

Bottled

Amstel	3.60
Budweiser	3.60
Heineken	3.60
Birra Moretti	3.65
Sol	3.60
Heineken 0.0 Non-alcoholic	2.70
Local Bottled Ales	5.00
Old Mout Strawberry & Pomegranate	4.50
Old Mout Kiwi & Lime	4.50
Old Mout Passion Fruit & Apple	4.50
Old Mout Summer Berries	4.50
Bulmers Original	3.95
Bulmers Crushed Red Berries & Lime	3.95
Woodpecker	3.95

BRANDY

Courvoiser	2.95
Martell XO	9.95

LIQUEURS

Southern Comfort	2.85
Baileys	3.15
Pernod	3.10
Tia Maria	2.45
Malibu	2.45
Kahlua	2.50
Glayva	3.20
Drambuie	3.75
Cointreau	2.95
Amaretto	2.95

PIZZA MENU



PIZZA 12"

Classic Margherita

Tomato, basil, oregano and black pepper, finished with extra virgin olive oil.....£11.00

Pepperoni and Roquito Pepper

Finished with chilli oil.....£12.00

BBQ Americano

Smoky BBQ sauce, crispy bacon and sweetcorn and finished with garlic oil.....£12.00

Spicy Cured Meats

Salami, Parma ham, spicy beef, jalapeno peppers & chipotle sauce.....£12.00

Harissa Pulled Lewis Lamb

Mint raita, rocket.....£12.50

Roast Squash and Sweet Potato

Sage, spinach, rockets leaves.....£11.50

Tender Stem Broccoli and Strathdon Blue

Pine nuts, basil pesto.....£12.00

Stornoway Black Pudding and Macleod and Macleod Haggis

Red onion.....£12.00

Salmon, Prawn and Smoked Haddock

Spinach, dill cream.....£13.00

Cajun Chicken Supreme

Mushrooms, green peppers.....£12.00

** GF bases and Vegan Cheese are available on request

HOUSE WINES

White

Los Espinos Sauvignon Blanc	£17.95
175ml glass	£4.75
250ml glass	£6.25
Bella Modella Pinot Grigio	£17.95
175ml glass	£4.75
250mlglass	£6.25

Rosé

Casa Defra Pinot Grigio Rosé.....	£18.95
175ml glass	£4.95
250ml glass	£6.50

Red

Los Espinos Cabernet Sauvignon	£17.95
175ml glass	£4.75
250ml glass	£6.25
Goyenechea Malbec.....	£17.95
175ml glass	£4.75
250ml glass	£6.25