

Sample Dinner Menu

Starters

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| Chicken and Thyme Terrine, Apple Chutney, Toasted Brioche, Pickled Radish | £8.50 |
| Butternut Squash Soup, Poppy Seed Croutons | £6.50 |
| Loch Fyne Mussels, Garlic and White Wine Cream | £8.50 |
| Local Hot Smoked Salmon, Pickled Cucumber Salad, Lemon and Dill Dressing | £8.50 |

Main Courses

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| Fillet of Cod, Provencal Courgettes, Pommes Anna, Puttanesca Sauce | £19.00 |
| Duo of Lamb; Roasted Rump and Rack, Fondant Potatoes, Tender Stem Broccoli, Rosemary and Thyme Jus | £28.00 |
| Aubergine, Tomato and Olive Filo Tart, Topped with Feta, Rocket Salad | £16.00 |
| Smoked Hebridean Haddock, Pomme Puree, Steamed Kale and Parsley Cream Sauce | £22.00 |

Desserts

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| Vanilla Panna Cotta, Harris Gin & Blueberry Jelly, Shortbread | £6.50 |
| Strawberry & Chocolate Bomb, Hazelnut Praline | £6.50 |
| Selection of Scottish Cheese, House Chutney, Orkney Oatcakes | £9.95 |
| Strawberry Cheesecake, Strawberry Jelly, Shortbread | £6.50 |

Dinner Served Daily 6pm – 8.45pm. Booking Essential.