



## STARTERS



**duo of hot and cold smoked salmon** 11.5  
watercress + dill pickled cucumber

**soup of the day** 6  
with bread

**cullen skink** 9  
our creamy smoked haddock  
onion and potato soup

**haggis + neeps + tatties** 8  
*traditional or vegetarian*  
oatcakes + peppercorn sauce

**halloumi** 7.7  
panko breadcrumbs + salt baked beetroot  
+ coriander dressing

## MAINS

**north sea monkfish scampi** 18  
garlic mayonnaise + lemon dressed salad  
+ hand cut chips

**steak pie** 16.5  
chef's veg + mashed tatties

**ale battered haddock** 16  
minted peas + chunky chips + tartare sauce

**escalope of chicken** 16  
whisky cream + breaded haggis  
+ chef's veg + mashed tatties

**8oz. rib eye steak** 30  
28 day aged Campbells Gold rib eye steak +  
tomato + mushroom + onion rings + hand cut chips  
+ peppercorn sauce

**roasted Mallaig cod** 18.5  
caramelised cauliflower + broccoli + toasted almonds  
+ caper & raisin puree + beurre noisette

**sweet potato + puy lentil cakes** 14  
roasted cauliflower + broccoli + spinach  
+ cumin yoghurt

## SHELLFISH

We only use the best and freshest of Scottish shellfish, and we are proud to serve it simply.

Our shellfish menu is designed for tasting and feasting. Order a selection to share, an extra taste or a big plate of your favourite.

**west coast scallops** 12 / 21  
butternut squash + chestnuts + crispy sage

**kinlochleven mussels** 10 / 17  
white wine + garlic + cream

**langoustines** as available  
served warm with garlic butter or cold with dips



## SIDES

**sauteed potatoes or chunky chips** 3  
**spiced red cabbage** 3  
**green salad** 3  
**chef's veg** 3  
**garlic bread** 3  
**garlic mayonnaise** 2

## DESSERTS

**walnut + pecan tart** 7  
coffee ice cream

**sticky toffee pudding** 7.5  
vanilla ice cream

**chocolate truffle** 7  
raspberry 'ruffle' + raspberry sorbet

**cheese platter** 9.5

**affogato** 4.5  
espresso + ice cream  
add a liqueur 2.50

