



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

