



STARTERS

Hand dived scallops with fried new potato, smoked ham butter and rosemary omelette £10.50

Loin of rabbit with black pudding mousse, proscuttio, carrot puree and red wine sauce £8.95

Oregano breaded buffalo mozzarella, sweet chilli roasted red pepper and basil pesto with tomato salsa and olive ratatouille £8.75

Tasting plate of local prawns: prawns in garlic butter , bloody Mary mayonnaise, curried lemon batter and prawn toast £ 11.00

Soup of the day £4.50

MAINCOURSES

Cracked pepper, ginger and chilli crusted fillet of beef with haggis, Madeira sauce and shallot rings £23.95

Honey and cider vinegar roasted duck breast with Balsamic baby beetroot, grain mustard sauce, curried parsnip puree and crisps £ 21.00

Fillet of Minch halibut on wild mushroom risotto with shellfish bisque and straw potato £ 21.75

Artichoke soufflé crepe with coriander and lime penne, chickpea and coconut flat bread £ 17.50

Rack of lamb with smooth butternut squash, spinach, mint and onion stuffed mushroom, black pudding beignets and rosemary jus £ 19.95

Garlic and basil stuffed Guinea fowl breast with breaded escalope thigh, confit onion and a rich port gravy £19.50

DESSERT

Walnut sponge with coffee mousse, milk ice cream and shortbread £6.95

Chocolate, passion fruit and gingernut torte with Cointreau mascarpone cream and caramelised oranges £6.95

Cheese and biscuits with sweet Balsamic onion chutney £7.95
Cheese supplied from The Good Food Boutique Stornoway

Roasted rhubarb with rhubarb ripple ice cream, crumble, custard and tuille biscuit £6.95

Dessert Wine 105ml Glass £5.15 or Half Bottle £18.00

Elysium Black Muscat, A. Quady 2005 (California-USA) –deep magenta in colour with rose like aromas. Great with cheese or to accompany dessert