

Chargrill

APPETISERS

MARINATED OLIVES £4

With rocket and walnut pesto

BREADS WITH DIPS £6

With hummus, avocado and Korean dips

SOUP Du JOUR £5

Freshly made and served with house bread

GOATS CHEESE £6

Grilled goats cheese with chilli and orange salad

SALT AND PEPPER SQUID £7.25

Salt and pepper squid rings, Glendale leaves and handmade tartar sauce

FISH PLATTER £8.25

Selection of smoked and cured fish, house oatcakes, horseradish mayonnaise

DUCK AND PORK TERRINE £8

With pickled vegetables, apple and beetroot

HAND DIVED WEST COAST OYSTERS

£2.50 EACH

Au natural, lemon & tabasco, sherry vinegar

SIDES £3.25 each

ONION RINGS

HOUSE SALAD

PARMESAN AND ROCKET SALAD

GLAZED CARROTS

FRIED GREEN BEANS

HAND CUT CHIPS

FROM THE GRILL

SKEWERS SERVED WITH SALAD AND FLATBREAD

Scallop, black pudding and cherry tomato skewer £19.50

Salmon and mango skewer, sweet chilli dressing £18

Ratatouille skewers, roast tomato sauce £15.50

Steaks

COUNTRY OF ORIGIN: 100% Scottish

BREED: Grass fed Black Angus

SUPPLIER: LOCHALSH BUTCHER, ISLE OF SKYE

10oz RIBEYE STEAK £30

8oz VENISON HAUNCH £24

8oz SILOIN STEAK £28

PORK CHOP AND ROASTED APPLES £20

8oz FILLET STEAK 32

GIGOT OF LAMB £22

Please choose your sauce:

Peppercorn, Garlic Butter, Béarnaise

(Steaks are served with mushroom, tomato and a choice of either new potatoes or hand cut chips)

SPINNACH AND RICOTTA TORTELLINI

Toasted pine nuts, sage, grated parmesan £17.50

STEAK SALAD £22.50

Aged 6 oz ribeye sliced over a tomato and red onion salad

CHIKEN SALAD £18.50

Lochaber smoked chicken breast, Baby gem and blue cheese salad

PUDDINGS

TREACLE TART

Marmalade ice cream, candied walnuts £7

STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream £7

PANNA COTTA

Orange sorbet, syrup, and berries £7

ISLE OF SKYE ICE CREAM

Strawberry, vanilla & chocolate £5

CHEESE

Selection of cheese, oatcakes and chutney
£8.50