

## First Course

### **Soup of the day**

Served with our own freshly made bread  
(GF,DF, V)  
£6.50

### **Cullen Skink**

Smoked Haddock and Potato Soup served with Own Soda Bread  
£10.00

### **Coquille St Jacques**

Locally Sourced Scallops Baked in a Leek Cream With a Gruyere Gratin  
(GF)  
£12.00

### **North Uist Estate Game Pate**

With Beetroot Relish and our own Oatcakes  
(GF)  
£8.50

### **Goats Cheese Croquettes**

With a Sweet Capsicum Sauce and Rocket salad  
(V)  
£7.00

## Second Course

### **North Uist Estate Venison Burger**

Served with Beef Tomato, Gherkin, Romain Lettuce, Blue Murder Mayo in Brioche Bun, Red Slaw and Hand Cut Potato Wedges  
(DF, GF\*)  
£19.00

### **Schiehallion Beer Battered Haddock**

With mushy Peas, Chips and Tartar Sauce  
(DF, GF\*)  
£18.00

### **Haggis Neeps & Tatties**

Stornoway Haggis with celeriac Puree, Crushed Buttery Turnip, Truffle Mashed Potato and a Whiskey & Wholegrain Mustard Cream Sauce  
£17.50

### **9oz Sirloin Steak**

With Schiehallion beer Battered Onion Ring, Baked Porcini Mushroom, Roasted Vine Tomato and a Pepper Or Blue Cheese Sauce  
(GF\*)  
£24.00

### **Sri Lankan Butternut Squash and Cashew Nut Curry**

With Basmati Rice  
(GF, Ve)  
£17.50

## Dessert

### **Sticky Toffee Pudding**

Served with Butterscotch Sauce and Vanilla Ice Cream

### **Classic Crème Brûlée**

With our own Shortbread  
(GF\*)

### **Lemon Posset**

With Fresh Berries (GF)

£7.50

### **Scottish Cheeseboard**

Selection of Scottish Cheeses with Grapes, Quince, a Spiced Raisin Chutney, and Charcoal and Sour Dough Crackers  
(GF\*)

£14.00