



Starters

Scottish Oak Smoked Salmon with cucumber, lemon and capers (gf)	7-90
Drunken Pig Soup Slow roasted pork blended with Marsala wine, apples, onions and stock	4-50
Chef's Seasonal Soup (v)	4-20
'Wee' Haggis (v available) clapshot and whisky sauce	6-00
Stornoway Black Pudding Salad with bacon, walnuts, spinach leaves and mozzarella	6-00
Chicken Liver & Whisky Pate with Scottish Oatcakes	5-90
Goats Cheese & Balsamic Onion Confit Tart (v) On puff pastry with red pepper and baby spinach	6-50

Main Courses

Confit Duck Leg Spiced red cabbage, Stornoway black pudding, new potatoes and a Port & red wine reduction	15-50
Supreme of Corn Fed Chicken On a bed of Haggis, neeps and tatties with Whisky sauce	14-50
8oz Scottish Sirloin Steak Seasoned chips, balsamic vine tomatoes and onion rings <i>add Whisky or Peppercorn sauce 2-50</i>	19-50
Wild Mushroom Stroganoff (v) A selection of exotic and wild mushrooms in a creamy stroganoff sauce, with basmati rice and wilted spinach	12-50
Rosemary & Red Wine Lamb Shank Marinated in mint & rosemary with neeps, creamy mash and red wine gravy	15-50
Scottish Salmon Fillet With lemon butter sauce, wilted spinach and sautéed new potatoes	13-50