



To Start:

Soup of the Day

£3.90

Made from stock with the best of local ingredients and served with Farmhouse Bread and Butter – enquire about our vegetarian selection

Strathdon Blue Mushrooms

£5.80 V

Deep fried Breaded Mushrooms stuffed with Strathdon Blue Cheese and served with a seasonal Salad and Vinaigrette dressing.

Selection of Smoked Salmon

£6.00

A selection of Ross-shire Salmon, hot smoked & cold smoked in the Ullapool Smokehouse, served with seasonal Salad and Citrus Mayonnaise.

Chef's Game Terrine

£5.90

Fine ground Sutherland Game meat baked with Chicken and Chef's special Spices then allowed to cool. A slice of Terrine is served with a crispy Salad, Vinaigrette Dressing, home-made Chutney and oatcakes.

Seared Scallop Salad

£7.50

West Coast Scallops pan fried in Butter, Garlic and Parsley. Served with seasonal Salad and dressed with the Jus.

Pot of Smoked Haddock

£5.20

Ullapool Smoked Haddock cooked with chopped Tomatoes in a Cream & White Wine Sauce and topped with Cheddar Cheese. Served with oatcakes.

V = Suitable for Vegetarians

All prices inclusive of VAT

Please advise us if you have any food allergies that we need to be aware of.



For Your Main Course:

Prime Aberdeenshire Sirloin Steak

£18.50*

Aberdeen Angus, the best of Beef – simply griddled the way you like it. Served with Chips or Potatoes, Salad or seasonal Vegetables. Your Steak can be served on a bed of Haggis, with Garlic Butter or plain.

Sutherland Venison Cushion Steak

£14.50

Venison from Achentoul Estate griddled and served with a rich Madeira Wine & dark Chocolate Sauce, seasonal Vegetables and Potatoes.

Loch Duart Salmon Fillet

£14.20

Salmon Fillet from this RSPCA approved Salmon farm – pan-fried in Butter then baked in the oven. Served with a sweet Mustard and Dill Mayonnaise, seasonal Vegetables and Potatoes.

Kinlochbervie Haddock

£13.20

Landed in Kinlochbervie, the fresh White Fish fillet is pan-fried in Lemon Butter and served with seasonal Vegetables and Potatoes.

Chicken & Bacon Tagliatelle

£14.20

Succulent pieces of chicken and grilled bacon cooked in Cream, White Wine and fresh Herb sauce then mixed with the Tagliatelle.

Chef's Vegetarian Choice

£12.50V

Our Vegetarian dishes use a range of fresh seasonal ingredients – ask a member of our staff for details

Extra Portion of Seasonal Vegetables and Potatoes

£2.00

Seasonal Side Salad

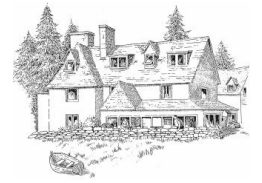
£2.00

*Guests on Package rate or Dinner, Bed & Breakfast rate – £3.50 supplement

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The Finale

Dessert Selection

Please ask about our daily selection of sweets.

£5.50

Local/Scottish Cheeses

We have selected a range of quality cheeses from Scotland, in particular the Highlands and Islands. Please ask for the details of today's selection

£6.90

Our cheeses are kept refrigerated to ensure their freshness. If you are considering having our cheese selection please let us know as early as possible so we can let the cheese reach the best temperature.

Teas and Coffees - served with a home made Treat

Pot of Tea

£1.60 per person

As well as traditional tea we can offer Earl Grey, Chai, Green Tea and various herbal and fruit flavoured teas.

Cafetière Coffee

£2.20 per person

Espresso

£1.70

Latté

£2.00

Double Espresso

£2.00

Cappuccino

£2.00

Liqueur Coffee's

£4.50

Wine/Drinks from the Bar

We have a good selection of Wines, as well as Liqueurs and fine Scottish Single Malt Whisky, especially from the distilleries of the North Highlands. Please ask for details.

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