



STARTERS

Beetroot tartar served with hummus and toasted homemade bread £7 (vegan)

Homemade soup of the day with homemade bread £4.80 (usually veggie, please ask)

Applecross hot and cold smoked salmon with salad and homemade bread £8

Highland haggis served with potato tortilla and cheese sauce £7.50

Stornoway black pudding topped with stilton and served with a walnut salad and homemade bread £8

Homemade seafood croquettes served with sweet chilli sauce or garlic mayo and bread £8

Feta, olives, sun-dried tomatoes and pine nut salad served with homemade bread £6.50 (veggie/vegan without the feta)

MAIN COURSES

Homemade 100% beef burger or vegetable burger (vegan) in a roll served with coleslaw and chips £11 - add cheese, blue cheese, caramelised onion, bacon £1 per item (v)

Seafood linguini with Applecross smoked salmon and Applecross shellfish, in a creamy sauce, topped with parmesan £15

Beer battered haddock served with chips, peas and homemade tartar sauce. £11

Chicken fillet stuffed with Stornoway black pudding, served with a creamy stilton sauce, crushed new potatoes and vegetables £15

Vegan and veggie platter - typically - cous cous, mixed roast provencal vegetables, olives, battered cauliflower, beetroot, mixed bean salad, bread, coleslaw vegetable muffin and yoghurt dip £13 (veggie/vegan)

Crispy confit duck leg served with salad, topped with parmesan and crushed new potatoes £15

Homemade vegetarian bridie (scottish pasty) of the day served with salad and chips £13 (veggie)

Homemade vegetarian chilli topped with (or without) cream cheese and served with basmati rice £12 (veggie/vegan)

All prices include 20% VAT

Please inform us of any allergies you may have

