

THE
HEBRIDEAN
SCOTTISH GASTROPUB

Snacks

- CRISPY ISLE OF LEWIS SEAWEED 3.5**
TWO BARRA OYSTERS 4.5
SOURDOUGH BREAD, Whipped Butter & Olives £3.5

Starters

- TOBERMORY SMOKED TROUT 9.5**
Classic Garnish
CELERIAC & APPLE SOUP 6
Crispy Ox Tongue & Wheaten Bread
ISLE OF HARRIS CRAB RAVIOLI 9.5
Shellfish Bisque, Shaved Fennel & Roasted Orange
ISLE OF MULL MUSSELS 7 / 13
White Wine & Garlic Cream

Mains

- GIGHA HALIBUT 23**
Broccoli Puree, Lentil Dhal, Pickled Cockles & Cucumber Dressing
FEARANN EILEAN IARMAIN VENISON WELLINGTON & PIE 25
Crushed Artichoke, Barra Gin & Juniper Jus
GLENGORM BLACKFACE LAMB 23
Loin & Belly, Chestnut Mushrooms, Isle of Mull Cheddar & Gnocchi
WEST COAST SALMON 22
XO Emulsion & Roasted Pumpkin

Sweets

- ORGANIC HONEY PARFAIT 7**
Bramble, Toasted Oats
STICKY DATE PUDDING 7
Salted Caramel Toffee Sauce
CARROT CAKE 7
Cream Cheese Mousse & Candy Walnut
SELECTION OF CHEESE 9.5
Chutney, Stag Oatcakes, Pickled Celery

Sides

- HAND CUT ROOSTER CHIPS 3.5**
ROASTED ROOT VEGETABLES 3.5
CHAMPIT TATTIES 3.5
HERITAGE POTATOES, Black Garlic & Truffle Butter 3.5
CAESAR SALAD with Anchovy & Aged Parmesan 3.5