

## A la Carte

Served Monday - Saturday 12:00 - 14:00 & 17:30 - 21:00

Sunday (Including Roast Dinners) 12:00—18:00



The County Bread Board - Local artisan bread, butter, hummus and balsamic glaze (V) £4.00

### Starters

Soup of the Day - Served with local artisan bread £5.00

Tempura fried mussels with a sweet chilli dip and green leaf £7.90

Stornoway black pudding and haggis with a poached hens egg, crispy pancetta and a chive cream sauce £8.00

King prawn and crayfish salad served with cucumber ribbons, marie rose sauce, parmesan and paprika tuile (GF) £ 8.00

Chicken liver pate with homemade tomato chutney and sourdough £7.90

Asparagus with grilled halloumi, radishes, cucumber ribbons, spring onion, frisee and a lemon dressing (GF) (V) £7.90

Heritage tomato, goats cheese and beetroot salad served with mustard dressing and balsamic glaze (GF) (V) (add parma ham £1.50) £7.90

### Mains

Rump of lamb served with cauliflower puree, garlic mash, green beans and roasted almonds and a rosemary mint jus £18.50

Pan seared chicken breast served with garlic and thyme dauphinoise potatoes, charred leeks and a wild mushroom café au lait sauce (GF) £18.00

Slow cooked pork belly wrapped around Stornoway black pudding, served with celeriac puree, apple mash and a wholegrain mustard cream sauce £17.50

Harissa spiced cauliflower served with minted hung labneh, cucumber couli, pearl barley, apricot, capers, coriander and crispy chickpeas (V) £16.50

Whitby dressed crab served with hot new potatoes, house salad and hollandaise sauce £18.50

Pan fried tuna steak on a bed of ratatouille served with balsamic, vine cherry tomatoes and new potatoes (GF) £17.50

Homemade steak & ale pie, in a shortcrust pastry served with beef dripping chips, gravy & a choice of mushy or garden peas (available as a half portion) £15.90

Beer battered cod fillet served with chunky chips & a choice of mushy or garden peas (also available as a half portion) upgrade to beef dripping chips 50p £16.50

### Extra Side Orders

Seasonal vegetables £3.00 | Sea salt baked new potatoes £2.50 | New potatoes £2.50

Creamed mash potato £2.50 | Chips £2.50 | Beef dripping chips £3.50 | House salad £2.50 | Onion rings £2

Rice £2.50 | Garden or mushy peas £1.50 | Peppercorn sauce £2

Please inform your waiter of any food allergies you have when placing your order, as not all ingredients can be listed. Prices inclusive of 20% VAT. Menu subject to change

**V** - Suitable for Vegetarians **GF** - Gluten Free Alternative

## Desserts

Lemon posset served with raspberry shortbread and raspberry sorbet	£7.95
Sticky Toffee Pudding served with toffee sauce and a scoop of vanilla ice cream	£7.95
Caramelised rum and coconut rice pudding served with mango and pineapple compote and a passionfruit sorbet (GF) (Ve)	£7.95
Raspberry and pistachio parfait served with hazelnut brittle, macerated cherries and mixed berries (GF)	£7.95
Red velvet and chocolate fudge cheesecake served with roast strawberries and chocolate ice cream	£7.95
Selection of local cheeses, savoury biscuits, homemade fruit cake & chutney	£10.00

## Port

Quady winery starboard batch 88 -California port style wine -50ml -£3.50
Barros Port - 50ml - £4.00

## Dessert wines

Elysium black muscat – quady winery, California - 100ml - £6.00
Botrytis Semillon – Berton vineyard, Australia -100ml -£6.00

## Beckleberrys' handmade ice cream with Rossini wafers £2.90 per scoop

Create your own with a choice of:

- Chocolate
- Vanilla
- Salted Caramel
- Strawberry
- Raspberry Sorbet
- Liquorice with Blackcurrant
- Honeycomb

## Ice cream toppers £2.20 per shot (20ml)

Shot of espresso (£2.00), Tia Maria (Coffee liqueur), Disaronno or Baileys Irish cream liqueur

## Coffees

Espresso £2.20		Double Espresso £3.00		Cappuccino £3.10		Latte £3.00	
Americano £2.80		Flat White £3.00		Hot chocolate topped with whipped cream	£3.60		
Decaffeinated coffee	£3.00		Pot of Tea	£3.00		Pot of Decaffeinated Tea	£3.00