

Appetisers:

Olives :Choice of black pitted Kalamata in extra virgin olive oil or green pitted Kalamata in coriander, garlic and lemon	£2.80
Bread, olive oil and balsamic vinegar	£2.00
Marinated anchovies, smoked mussels and smoked prawn	£3.00

Starters:

Home made soup of the day served with crusty bread	£3.50
Home made chicken liver pâté with garlic bread and Cumberland sauce	£5.50
Fresh potted Tarbert crab with toasted sour dough bread and rocket	£6.75
Cold seafood platter of Bradan Rost, smoked salmon, herring rollmop and smoked mussels	£9.95
Locally smoked Scottish salmon with dill crème fraîche and toasted sour dough bread	£6.95
Asparagus and wild mushroom quiche served on a bed of rocket leaves,grilled peppers and asparagus tips	£4.95
Pan fried king scallops served with Stornoway black pudding and a homemade apple sauce	£8.95
Warmed pork belly marinated in barbecue sauce with a mixed leaf salad	£5.85

Side Orders:

Tossed salad	£ 1.95
Garlic bread	£ 1.95
Home made chips	£ 2.50

N.B. Animal lard is used in all deep fried dishes.