

To Start

Freshly Made Soup Of The Day £6.25
served with a warm bread roll (g)

Creamed Garlic Mushrooms £7.25
with Parmesan and Toasted Brioche
(g, mi)

Haggis Fritters £8.00
with a grain mustard mayo
(g,e,mu)

Classic Caesar Salad £8.00
with Rosemary croutons
(e,mi,g,f)

Chilled Duo Of Melon and Parma Ham or a Lemon Sorbet £7.25
served with a mango coulis

Fried Panko Brie Wedges £7.25
served with a cranberry sauce
(g,mi,e)

Mozzarella and Tomato Salad £6.75
dressed in a balsamic reduction with rocket
(m)

Stornoway Black Pudding and Potato Rosti £9.25
Served with a Poached Hens Egg and Peppersauce
(g,e,mi)

Homemade Focaccia £8.00
with marinated olives, extra virgin olive oil and balsamic vinegar
(g)

Mains

Battered Haddock Fillet £18.25 (g,f,mi)
served with chips, a crisp salad & homemade Tartare sauce

Lamb Shank £27.75 (mi)
served with creamed potato, roasted vegetables and a rosemary garlic jus

Beef Burgers £16.75 (g,e) Cajun Chicken Burger £17.75 (g)

Venison Burger £16.75 (g,sd) Beetroot and Quinoa Burger £15.25 (g)

Served on a toasted bun with beef tomato, crisp salad and fries.

Add Cheese £1.50 Bacon £1.50

Wild Woodland Mushroom Risotto £17.25
With Vegan Cheese Truffle Oil and Sugarsnap Peas

Potato Gnocchi £16.75 (g)
With vegetarian Parmesan style cheese
with ratatouille, Niçoise and balsamic vinegar glaze

Homemade Lasagne £17.75 (g,mi,mu)
served with crusty garlic flatbread and crisp salad

Rich Venison Casserole £18.75 (mi,sd)
infused with red wine served with broccoli, garden peas & potato puree

Breast of Chicken with a Wild Mushroom Strogonoff £18.25 (g,e,mi)
Served with a Butter Mash and Tender Stem Broccoli

Whole Tail Scampi served with a salad, fries & homemade Tartare Sauce £16.75
(g,cr,e,)

Stornoway Black Pudding with Fondant Potato £17.25
Served with a Poached Hens Egg and Peppersauce
(g,e,mi)

Sides

French Fries	£3.25
Battered Onion Rings	£3.25 (g)
Garlic Flatbread	£3.75 (g,mi)
Bowl of Vegetables	£4.75 (mi)

Food Allergies and Intolerances

Before you order your food, please speak to the staff if you want to know about our ingredients

ALLERGEN KEY: Gluten = G, Eggs = E, Fish = F, Peanuts = P, Milk = MI , Celery = CE, Mustard = MU, Sesame = S, Molluscs = MO, Nuts = N, Crustaceans = CR, Lupin = LU, Soya = SO, Sulphur Dioxide = SD.

For the Kids

Breaded Chicken Fillets
served with fries £6.75 (g)

Battered Haddock Fillets
served with fries & homemade Tartare sauce £7.25 (g,f,e)

Whole Tail Scampi served with a salad, fries & homemade Tartare
Sauce £6.75 (g,cr,e,)

Pork sausage mash and gravy £6.25 (g,mu,mi,sd)

Desserts

Fresh fruit salad with pouring cream £5.75 (mi)

Sticky Toffee Pudding £6.15 (e,g,mi)
served with Vanilla Ice Cream

Profiteroles and Chocolate Sauce £5.25 (mi, so)

Selection of Ice Creams £4.75 (mi)

The Glenburn Cheeseboard £9.25 (sd,mi,g,e,s)
Served with Mature Cheddar, Brie, Blacksticks Blue Crackers Oatcakes and
Red Onion Chutney

Baked lemon tart with raspberry coulis £6.15 (mi,e)

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