

Oysters

1 Freshly Shucked Oyster	£4.5
6 Oysters	£24
9 Oysters	£36
12 Oysters	£48

Natural Delight

Our oysters are shucked to order, ensuring the freshest taste of the ocean.

Talisker Splash

Elevate your oyster experience

Breaded Twist

Crisp and light, oysters are fried to perfection.

Sharing Platters

Charcuterie & Cheese Platter	£55
Scottish cold Meats , Selection of Scottish Cheeses, Sourdough Bread and Skye Sea Salt Butter	

Locally Caught Seafood Platter	£50/£99
Dunvegan Langoustines, Isle of Lewis Mussels, Sconser Scallops, Potted Dunvegan Crab, Hot & Cold Smoked Salmon, With Bread and Skye Sea Salt Butter	

Starters

Daily Soup (vg)	£8
Strathdon Blue, Endive and Beetroot Tart (vg)	£10
Salmon Rillettes With Pickles and Toast Sourdough	£12
Ham Hock Terrine, Piccalilli With Toasted Sourdough	£12
Cullen Skink Traditional Scottish Soup	£12

Mains

Spinach and Red Lentil Dahl (vg) With Homemade Naan Bread	£18
Isle of Lewis Mussels With portion of sourdough bread	£18
Haggis, Neeps and Tatties A classic Scottish dish featuring rich and flavorful haggis	£20
Fish Goujons Mushy peas and home made cut fries	£20
Flat Iron Steak With Chips and Peppercorn Sauce	£22

Lat57° 17.9N, Long06° 21.5W

Nibbles

Sourdough With Isle of Skye Sea Salt Butter	£4
Nocellara Olives (vg)	£5
Mushroom Arancini, Truffled Mayo(vg)	£5
Dunvegan Black Pudding Bon Bons,with Brown Sauce	£5

Desserts

Cranachan Cheesecake Traditional Scottish Dessert Made of Cream, Raspberries, Oats and Whisky	£8
Drambuie Ice Cream Sundae Featuring creamy Drambuie-infused ice cream, layered with rich caramel sauce	£8
Lemon Posset, Shortbread Lemon posset, delicately balanced with the perfect citrus tang	£10
Sticky Toffee Pudding, Clotted cream ice cream	£10
Scottish Cheeses Scottish cheeses, served with oat-cakes, chutney, and seasonal accompaniments.	£12