

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

The Highland Mezze **£50**

Red Pepper, Coriander and garlic Hummus,
Marinated Artichoke, Garlic Flatbread, Pickled
Walnuts, Patatas Bravas with Safron Aioli, Lamb Date
Kofta, Szechuan, Ginger and Chili Chicken

Locally Caught Seafood Platter **£50/£99**

Dunvegan Langoustines, Isle of Lewis Mussels,
Oysters, Sconser Scallops, Potted Dunvegan Crab,
Hot & Cold Smoked Salmon, With Bread and Skye Sea
Salt Butter

Starters

Daily Soup (vg)	£9
Strathdon Blue, Endive and Beetroot Tart (vg)	£11
Salmon Rillettes With Pickles and Toast Sourdough	£12.5
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	£20
Haggis, Neeps and Tatties A classic Scottish dish featuring rich and flavorful haggis	£20
Fish Goujons Crushed Mint Mushy peas and home made cut fries	£20
Rump Steak With Pickled Radishes, chips and pepper- corn Sauce	£29.5

Nibbles

Sourdough With Isle of Skye Sea Salt Butter	£4.5
Nocellara Olives (vg)	£5
Mushroom Arancini, Truffled Mayo (vg)	£5.5
Dunvegan Black Pudding Bon Bons, with Brown Sauce	£5.5

Desserts

Cranachan Cheesecake Traditional Scottish Dessert Made of Cream, Raspberries, Oats and Whisky	£9
Drambuie Ice Cream Sundae Featuring creamy Drambuie-infused ice cream, layered with rich caramel sauce	£9
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 oatcakes, chutney, and seasonal accompaniments.	£12

Lat57° 17'.9N, Long06° 21'.5W