

Oysters

Natural Delight

Mignonette, Lemon & Tabasco (1,2)

5

Talisker Splash

Spray of Talisker 10 (1,2)

5

Crispy

Miso Mayo, Pickled Shallot (1,2)

5.5

Seafood Platter /Shellfish

(Subject to Availability)

Locally Caught Seafood Platter

Selection Of Locally Caught Shellfish (1,2)

55/100

Tiger Prawns

Chilli Lime & Sourdough (1,2)

16

Roasted Scallop

Talisker 10, Sourdough, Orange & Rosemary Butter (1)

16

Starters

Hash Brown

Manchego, Pickled Shallot & Garlic Mayo (1,2,3)

8

Roast Courgette

Whipped Feta, Mint & Dukkha (1,2,3,4)

10

Burrata

Grilled Peach, Elderflower & Bitter Leaves (1,2)

12

Port Ruighe BBQ Pork Belly

Apple Salsa, Cauliflower & Hazelnut (2)

14

Fried Chicken

Sriracha Butter, Ranch Dressing & Pickles (1,2)

14

Talisker Cured Sea Trout

Parsley Mayo, Pickled Cucumber & Malt Bread (1,2)

14

Sides

New Potatoes

Herb & Lemon Dressing (1,2,3,4)

6

Fries

Seaweed Salt (1,2,3,4)

6

Dressed Leaves

Tomatoes & Lemon Dressing (1,2,3,4)

6

Mains

Gnocchi

Basil, Courgette & Goat Cheese (2,3,4)

22

Pork Schnitzel

Fine Bean Salad, Capers & Lemon Butter (1,2)

25

Grilled Sea Bass

Heritage tomato, Gordal Olives, Confit Onion (1,2)

26

Hake Kiev

Chilli Butter, Lime & Sriracha Mayo (1)

30

Flat Iron Steak

Peppercorn Sauce with Green Peppers, Talisker 10 and Watercress (1,2)

35

BBQ Monkfish Tail

Curried Sauce, Seasoned Onion & Barbecue Spring Onion (1,2)

42

Dessert

Sticky Toffee Pudding

Talisker 10 Caramel Sauce & Vanilla Ice cream (1,2)

10

Chocolate Delice

Cherries, Sea Salt & Talisker Port Ruighe (1)

10

Plum Financier

Brown Butter, Pistachio & Clotted Cream (1)

10

Truffled Brie

Bara Brith, Roast Nectarine & Pickled Walnut (1)

12

1- Can be gluten Free 2- Can be Dairy Free 3- Vegetarian 4- Vegan

Lat57° 17.9N, Long06° 21.5W