

Starter

Soup of the day with homemade bread (V)	£ 3.75
The Unicorn prawn cocktail	£ 5.75
Glazed goats cheese with toasted pine nut and sun blushed tomato salad (V)	£ 5.25
Stornoway black pudding with poached egg, pancetta and rouquette salad	£ 5.75
Chicken liver parfait with Cumberland sauce and oatcakes	£ 5.50
Tuna nicoise salad	£ 5.75
Tian of crab and tiger prawn with pink grapefruit and melba toast	£ 5.95
Warm confit duck leg with pickled walnut and orange salad	£ 5.50

Main Course

Fillet of sea bass on sauté potatoes, wilted seasonal greens and baby caper salsa	£13.95
Halibut on dill mash with mussel and gold leaf broth	£15.50
Lamb shank on garlic mash with glazed vegetables and rosemary sauce	£16.95
Parmesan, tomato and red onion tart with roast potatoes and fine salad leaves (V)	£10.25
Gartmorn farm chicken breast with thyme and onion stuffing, roast vegetables and potatoes with natural jus	£15.50
Highland venison on celeriac rosti, seasonal greens and red currant sauce	£17.50
Shetland salmon on chorizo and three bean cassoulet	£13.95

Chateaubriand with roast potatoes, glazed vegetables, roast tomatoes and wild mushroom fricassé and thyme jus (Serves two silver served)	£45.00
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10oz Scottish Rib eye steak	£17.95
or 8oz Scottish Fillet steak	£22.50

Served with roast flat cap mushroom, plum tomato and fondant potato with a choice of:-
Peppercorn, Rosemary jus or Garlic herb butter

Dessert

Selection of homemade ice creams and sorbets	£ 4.95
Vanilla crème brulee with homemade shortbread	£ 4.95
Homemade cheesecake with sorbet (flavour of the day)	£ 4.95
Warm sticky toffee pudding with toffee sauce and vanilla ice cream	£ 4.95
Warm apple and plum crumble with pouring cream	£ 4.95
Vanilla panacotta with Autumn fruit compote	£ 4.95
Triple chocolate brownie with chocolate sauce and chantilly cream	£ 4.95
Selection of Scottish cheeses with quince, celery, grapes and oatcakes	£ 6.95
Fresh ground coffee or a selection of tea with complementary homemade tablet	£ 1.95

(V) denotes vegetarian. Should you have any allergies, please inform your waiter.

Starter

- Soup of the day with homemade bread (V)
- The Unicorn prawn cocktail
- Stornoway black pudding with poached egg, pancetta and roquette salad
- Glazed goats cheese with toasted pine nut and sun blushed tomato salad (V)
- Chicken liver parfait with Cumberland sauce and oatcakes

Main Course

- Rib eye steak with potato wedges, mixed salad and garlic herb butter (£3 supplement)
- Seared fillet of sea bass with sauté potatoes, wilted seasonal greens and baby caper salsa
- Shetland salmon on chorizo and three bean cassoulet
- Roast breast of chicken with roast potatoes, vegetables and cafe au lait sauce
- Pork and herb sausage on garlic mash with onion gravy
- Parmesan, tomato and red onion tart with roast potatoes and fine salad leaves (V)

Dessert

- Homemade cheesecake (flavour of the day)
- Warm sticky toffee pudding with toffee sauce and vanilla ice cream
- Vanilla crème brulee with homemade shortbread
- Selection of Scottish cheeses with celery, grapes and oatcakes

Lighter bites and sandwiches

Paninis

- Ham and brie £5.95
- Mature cheddar and red onion marmalade £5.95
- Minute steak and red onion £7.95

Toasties (white or brown bread)

- Ham and mature cheddar £5.25
- Ham and tomato £5.25
- Mature cheddar and onion £5.25
- Mature cheddar and tomato £5.25

Sandwiches (granary, white or brown bread)

- Prawn marie rose £5.45
- Ham and tomato £4.95
- Mature cheddar and chutney £4.95

(All of the above served with salad and crisps)

- Add a bowl of soup for £1.50

Or just have a starter

- Soup of the day with homemade bread £3.75
- All other starters £5.25

- Fresh ground coffee or a selection of tea with complementary homemade tablet £1.95

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Starter

3 course - £5.95

Melon with fruit compote and fruit coulis

Soup of the day

Mini prawn cocktail

Main Course

Cumberland sausages with mash and onion gravy

Poached chicken breast with selection of vegetables and
gravy

Macaroni cheese with garlic bread

Dessert

Banana and butterscotch sundae

Fresh strawberries

Vanilla ice cream with chocolate sauce
