



## Evening Menu March & April 2026

### Wednesday:

Langoustines in a coconut and lemongrass broth, with lango toast

Oven baked hake, fondant potato, seasonal greens, beurre blanc and chive sauce

Raspberry Souffle, chocolate leaf

### Saturday:

Isle of Harris smoked trout, apple salad, trout & horseradish mousse, croutons, parsley oil

Scottish salmon fillet, with a mussel, crab, pea, pancetta & cream broth

Molton chocolate tart, with a cranachan cream and oatmeal & whisky crumb

To accompany your meal do please choose from our carefully chosen wine list, or our Scottish gin and whisky range, or take a look at our cocktail menu.

On a Wednesday and Saturday, we serve a 3-course evening meal. Please do book in advance. Served in the guest dining room at 7.15p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles. Our Sharing Platter Menu is available on a Tuesday, Thursday and Sunday. On a Monday and Friday, we do not serve evening meals and can recommend some local restaurants for you.

**Importantly, if you have a food allergy or intolerance, please ask for help & information.**