



## Evening Menu May 2026

### Wednesday:

Smoked venison, roasted figs with honey and thyme, burrata, watercress

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

Choice of dessert on the night. Ideas include: Lemon posset, gin marinated strawberries and shortbread; Berry pavlova and clotted cream; Sticky toffee pudding and ice cream...

### Saturday:

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

Baked cod with a herb crust, carrot puree, saffron roast potatoes, lemon & caper butter

Choice of dessert on the night. Ideas include: Lemon posset, gin marinated strawberries and shortbread; Berry pavlova and clotted cream; Sticky toffee pudding and ice cream...

All our evening meals are served with seasonal green vegetables and start with homemade ciabatta.

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 7.00p.m. Please arrive in the guest dining room at 6.45pm 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.**