

## Lunch (12.00 - 15.00)

### Soup

<b>Bouillabaisse</b>	£10
Traditional Lightly spiced Fish Soup, House Bread, Aioli <i>gfa</i>	
<b>Soup of The Day</b>	£8
House Bread, Whipped Butter <i>v vga gfa</i>	

**Filled Rolls** All served with Botanical Salad

<b>Hanger Steak</b>	£14
Red Onion Marmalade, Mustard mayonnaise	
<b>Hebridean Crab</b>	£11
Creme Fraiche, Spicy Mayonnaise	
<b>Landfall Gin Cured Trout</b>	£10
Pickled Cucumber, Lemon Mayonnaise	
<b>Mature Cheddar Cheese</b>	£7
Sliced Tomato, Branston Pickle <i>v</i>	

**House Salads** All Served With Botanical Salad

<b>Ember Roasted Beetroot</b>	£10
Whipped Goats Cheese, Scottish Raspberry, Hot Honey <i>v gf</i>	
<b>Gin Cured Trout</b>	£10
Pickled Shallot, Citrus Ponzu, Creme Fraiche <i>gf</i>	
<b>Blue Cheese</b>	£10
Pickled Grapes, Smoked Walnut, Mustard dressing <i>v gf</i>	

**Crabby Fries** £9.5

Skin on Fries, Dressed Hebridean Crab *gf*

**Locally Sourced Mussels** £12

Landfall Gin & Tonic 'Mariniere', House bread *gfa dfa*

**Charcoal Roasted Hebridean Langoustines** £30

Lemon & Garlic Butter, Langoustine Oil, House Salad, Skin on Fries *gf dfa*

**Mac & Cheese** £12

Three Cheese Sauce, Parmesan Crumb, Crispy Onion, Chives *v*

**North Uist Half Shell Scallops** £15

Seaweed Butter, Dill Oil, Kelp Vinegar, Samphire *gf*

### Sides

**Skin on Fries** £5

Seaweed Salt, Roast Garlic Aioli *v vga gf*

- Add Truffle & Parmesan (+£2.00) *v gf*

- Add Local Crab (+£4.50) *gf*

**Botanical Salad**

Cucumber, Fennel, Spring Onion, Gherkin, Mint, Celery, Leaf, Botanical Dressing *vg gf*



Many of our dishes can be made gluten or dairy free on request.

*v* - vegetarian; *vg* - vegan; *vga* - vegan available; *gf* - gluten free; *gfa* - gluten free available; *dfa* - dairy free available. Please speak to a member of our team before placing your order if you have any allergies or intolerances.