Dinner (17.00 - 21.00)

While You Wait 3 for £10	
Marinated Mixed Olives vg gf	£3
Fire Roasted Red Pepper & Gochujang Hummus	£6
Toasted Seeds, Coriander Oil, Tortilla Chips vg gf	
Wasabi Nuts vg	£3
Chambana	
<u>Starters</u> Landfall Gin Cured Trout	611
Negroni Syrup, Creme Fraiche, Croutes gf dfa	£11
North Uist Half Shell Scallops	£15
Seaweed Butter, Dill Oil, Kelp Vinegar, Samphire gf	
Ember Baked Beetroot	£10
Whipped Goats Cheese, Sunflower Seed, Scottish Raspberry Vinaigrette, Chicory, Hot Honey v gf	
Soup of The Day	£8
House Bread, Butter v vga gf	
Highland Charcuterie Board	£13
Selection of Hebridean Charcuterie, Highland Brie, Cornichons, Mustheb Wholegrain Hebridean	
Mustard, Crusty Bread, Toasted Yeast Butter gfa	
Mains	
Hebridean Mussels	£19
Landfall Gin & Tonic 'Mariniere', Skin on Fries gf dfa	£19
Fire Roasted Char Siu Monkfish	c 2 4
Tenderstem Broccoli, Crushed New Potato, Toasted Seeds gf	£24
Charcoal Roasted Hebridean Langoustines	
Lemon & Garlic Butter, langoustine Oil, House Salad, Skin on Fries of	£30
Catch of the Day £Market price	
Crispy Chilli Butter, Garlic & Thyme Roast New Potatoes, Salad gf	
Charcoal Roasted Cod	£24
White Bean, Heritage Tomato Bilbaina Butter Sauce gf	
Sumac Roasted Hispi Cabbage	£17
Pomegranate, Mint Yoghurt, Hummus, Smoked Almond vg gf	
Chicken Burger	£18
Katsu Curry Ketchup, Roasted Garlic Aioli, Pickled Carrot, Toasted Sesame, Skin on Fries,	
House Salad gfa	
10oz Bavette Steak	£24
Skin on Fries, House Salad, Cowboy Butter gf	
Hebridean Blue Cheese Salad	£12
Smoked Walnuts, Pickled Grapes, House Salad, Mustheb Hebridean Mustard Dressing v gf	
Mac & Cheese	£12
Parmesan Crumb, Crispy Onion, Chives v	
Sides	c E
	£5
Roasted New Potatoes	
Garlic & Thyme, Seaweed Butter, Nori Powder v vga gf	
Skin on Fries	
Seaweed Salt, Roast Garlic Aioli v vga gf - Add Truffle & Parmesan (+£2.00) v gf	
- Add Indille & Falmesan (+£2.00) v gr - Add Local Crab (+£4.50) gf	
Channed Mandanaton Progenti	

Charred Tenderstem Broccoli

Chilli & Lime Butter, Smoked Almond v vga gf

Botanical Salad

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

Sauces £1.50

Roast Garlic Aioli vg gf Lemon Mayonnaise vg gf Sweet & Spicy Sauce vg gf Vegan Garlic Mayo vg gf

