



Dinner Menu

IN THE BEGINNING

Soup of the moment - £5

Cullen Skink - £6

Crispy ham hock terrine, confit egg yolk, piccalilli gel - £7

BBQ pulled jackfruit tacos, salsa and guacamole - £6

Pan fried Orkney scallops, cauliflower puree and crispy kale - £12

Prawn cocktail, avocado puree, bloody mary sauce and olive crumb - £7

Grilled black pudding, smoked bacon, creamed peas and poached egg - £7

THE MAIN EVENT

Scottish lamb rump, minted lamb bonbon, roasted parsnips, onion puree, Vegetable & almond dauphinoise and red wine jus - £23

Beef Feather blade, braised leeks, roasted carrots, creamed mash and woodland sauce - £22

Catch of the day, Asian style vegetable noodles - £ MARKET PRICE

Vegetable & almond dauphinoise, roasted beetroot, celeriac puree and vegetable jus - £14

Pan fried chicken breast, haggis, neeps, tattie cake, buttered green beans and wholegrain whisky sauce - £16

Scrabster landed beer battered haddock with hand cut chips, crushed peas and tartare sauce - £15

Mey Selections sirloin steak with onion rings, mushrooms, grilled tomato and hand cut chips - £27

Mackays beef burger, crispy streak bacon, caramelised red onion, cheddar cheese, Secret burger sauce, red cabbage slaw and hand cut chips - £16

Chefs special sweet potato and butternut squash curry, bombay potatoes, rice, mango chutney and poppadum - £13 (add chicken £2)



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ON THE SIDE

- Truffle fries - £4
- Sriracha fries - £4
- Hand cut chips - £3.50
- Red cabbage slaw - £2.75
- Salad - £2.75
- Mixed vegetables - £3

IN THE END

- Sticky toffee pudding, toffee sauce and vanilla ice cream - £6
- Warm chocolate fondant, chocolate soil, berry compote and vanilla ice cream - £6
- Classic tiramisu, espresso syrup - £6
- Honey and whisky mousse and vanilla short bread - £6
- Highland cheese board - £10
- (Morangie brie, Strathdon blue, Tain cheddar, homemade chutney, oatcakes, grapes)
- Selection of Scottish ice creams - £5

Please speak to our staff about any dietary requirements before ordering.