

## Something To Start

Soup of the day with crusty bread	....£3.50
Caprese salad, fresh basil & Balsamic olive oil	....£4.50
Smoked haddock kedgerree, poached egg spiced cucumber salad	....£5.45
Haggis, neeps and tatties	....£4.95
Chicken, sage & onion roulade wrapped in smoked bacon & spinach, served with redcurrant & Madeira glaze	....£4.50
Chicken liver & cognac paté, redcurrant jelly, salad leaves & toasted oatcakes	....£4.50
Deep fried feta parcels with Asparagus cream sauce	....£4.95
Grilled haloumi, roast cherry tomato, Mediterranean cous-cous & red pepper coulis	....£4.50
Parma ham, pineapple & honeydew melon	
Marinated mixed peppers & red onion salad	....£4.50

## Sandwiches

*Toasted bloomer bread with green salad*

Roast beef, caramelised onion & horseradish sauce	....£5.95
Mozzarella, roast peppers, pesto	....£4.95
Spiced Cajun chicken & smoked bacon, plum tomato	....£5.95

*Available in bar only*

## Selection of Chef's Specials Daily See Over



Featuring the finest cuts of Ben Challum Beef from our own Sim Luing Herd.

*“Served Above in our 1st floor restaurant and at the Island Bar”*

## Mains

Beer battered haddock with fries, mushy peas and tartare sauce	....£8.45
Haggis, neeps and tatties	....£7.95
Homemade burger on toasted bun with mayo cheese, salad & fries	....£8.45
Extras: bacon	
: caramelised onions	.... 50p ea
Abbotsford steak pie, with fries or potatoes & vegetables	....£8.45
Leek & parmesan risotto cakes, baked Portobello mushrooms, chive crème friache & rocket leaf salad	....£8.50
Fillet of salmon with spinach mash & Tarragon cream sauce, with green beans wrapped in Parma ham	....£9.95
Coq au vin with parsley potatoes & butter sugar snap peas	....£8.95
Rump steak with slow roast tomato & mushroom served with tossed salad leaves & hand cut fries	....£12.95
Sauces: Green peppercorn or Horseradish & herb butter	.....£1.00 ea