

# Market Menu

## WELCOME...

SELECT YOUR DISHES FROM OUR MARKET MENU, AT THE SET PRICES OF TWO COURSES FOR £35.50 OR THREE COURSES FOR £45.00, OR MAKE YOUR SELECTION FROM OUR INDIVIDUALLY PRICED SPECIALS MENU.  
YOU CAN ALSO CREATE YOUR OWN FEAST BY MIXING YOUR SELECTION FROM BOTH MENUS. ALL DISHES ARE PRICED INDIVIDUALLY.

## STARTERS ALL £12.95

### WARM GRILLED VEGETABLE STACK

With buffalo mozzarella basil pesto dressing

### HOMEMADE CRISPY FRIED SAMOSA

Filled with potato & green pea, mint, coriander, tomato chutney, tamarind and raita

### LEURBOST MUSSELS

Cooked in white wine, shallots, cream and parsley with crusty bread

### CHARLES MACLEOD HAGGIS & BLACK PUDDING TOWER

Mashed potato, shallot gravy, crispy onions, bacon

## MAINS ALL £24.50

### HEBRIDEAN WHITE FISH OF THE DAY

Lemon butter sauce, vegetables, potatoes

### CHICKEN CHASSEUR

Scottish chicken breast cooked with tomato, peppers, olives with mashed potato

### AYRSHIRE SLOW COOKED PORK BELLY

Braised curly kale, pearl barley, parsnip, black pudding, broccoli, ruby port jus.

### SUNDRIED TOMATO & MUSHROOM RISOTTO RICE

GRANO PADANO

## DESSERTS ALL £10.50

### STICKY TOFFEE PUDDING

Vanilla ice cream

### TREACLE TART

Creme anglaise

### VEGAN & GLUTEN

### FREE STICKY TOFFEE PUDDING

Ice cream

### SELECTION OF THREE CHEESES

Oatcakes, chutney

### CHOCOLATE FUDGE & COCONUT CHEESECAKE

Double cream

### STICKY TOFFEE POPCORN SUNDAE



# Specials Menu

## PRE-DINNER

### DRINKS £10.95

#### HARRIS SOUTHSIDER

Harris gin, vermouth, lemon juice, sugar syrup, fresh mint

#### ELDERFLOWER GIN FIZZ

Elderflower Edinburgh gin, st germain, prosecco, soda

#### DOWNPOUR MARTINI

Dowpour gin mixed with vermouth

### NIBBLES

#### AUBERGINE MELANZANE £6.25

Grilled aubergine, tomato, mozzarella, grano padano

#### ITALIAN MARINATED OLIVES £4.95

### HOMEMADE CRUSTY BREAD ROLLS £4.50

with salted butter

## STARTERS

### SOUP OF THE DAY £7.95

Choice of two homemade soups served with crusty roll

### CHARGRILLED HEBRIDEAN SCALLOPS £20.95

Mashed potato, black pudding, pancetta, lemon & butter emulsion

### HEBRIDEAN CALAMARI FRITTI £13.95

Golden fried calamari, tartar sauce, chilli tomato dip

### HEBRIDEAN LANGOUSTINES £19.95

Baked in chilli, lemon & garlic butter

### HEBRIDEAN SEAFOOD CHOWDER £15.95

Bread, salted butter

## MAINS

### HEBRIDEAN LANGOUSTINES £36.95

Baked in chilli, lemon & garlic butter, fries

### CHARGRILLED HEBRIDEAN MONKFISH & SCALLOPS £37.95

Green pea, pancetta, baby potato, carrots, beurre blanc

### INDIAN STYLE SPICY VEGETABLE JALFREZI £22.95

Flat bread, raita, chutney, and rice

### SLOW BRAISED FEATHERBLADE OF BEEF £28.50

Glazed carrots, mashed potato, broccoli

### 28 DAY AGED 12OZ SCOTTISH RIBEYE STEAK £41.95

Mashed potato, broccoli, and carrots, green peppercorn or bone marrow gravy

### 28 DAY AGED 12OZ

### SCOTTISH SIRLOIN STEAK £40.95

Mushrooms, broccoli, bone marrow gravy or green peppercorn sauce, chips

### GRESSINGHAM DUCK BREAST £25.50

Poached plum, pomme puree, caramelised onion, bone marrow, wilted spinach, ruby port sauce

### PAN GRILLED

### SCOTTISH SALMON FILLET £27.50

Wilted pak choi, fresh corn, potato, broccoli, coconut, light curry sauce

### HEBRIDEAN

### MIXED SEAFOOD POT £34.95

Thai style lemongrass, galangal, chilli, lime leaves, coconut, plain rice

## SIDES

### MIXED LEAF SALAD £5.95

### COLESLAW £4.95

### SAUTEED VEGETABLES £5.95

### TRUFFLE MASH £5.95

### CHIPS £4.95

### BATTERED ONION RINGS £4.95

### CHICKEN SALT CHIPS £5.50