

S

N

O

R


E

M

A


“Quality produce with a Scottish flavour– simply cooked.”

STARTERS

Natural smoked haddock and Ayrshire potato soup  	£5.00
Twice baked Mull cheddar soufflé, pear and watercress salad 	£5.00
Wild mushroom and spinach cannelloni with grain mustard 	£5.00
Vine tomato terrine, basil micro leaves, bloody Mary dressing   	£5.00
Jerusalem artichoke soup, saffron strands and spring onions 	£5.00
Warm salad of Stornoway black pudding, pancetta, asparagus, nut oil 	£6.00
Crispy duck salad, baby beets, chicory, hoi sin dressing	£6.00
Smoked Highland venison salad, apple, grape and sauternes dressing 	£6.00
Shetland mussels, marinière or with lemon grass and coconut milk 	£6.00
West coast lobster and crab salad, Cognac marie rose 	£7.00
Uig lodge Isle of Lewis smoked salmon, lemon and shallot dressing	£7.00

GRILLS

All our beef comes from quality-assured, grass-fed cattle from Scottish Farms. We use prime Scottish beef dry aged for 25 days and are proud to be a member of The Scottish Beef Club.








224g Fillet steak (most popular cut)	£22.00
280g Sirloin steak (aged on the bone, cut from the loin)	£18.00
224g Borders' ostrich fillet (from Burnhouse Farm in Berwickshire, low in fat, high in iron) 	£18.00
280g Rib-eye steak (fully marbled for best flavour)	£17.00
280g Pork loin cutlet (from a rare breed raised on the Scottish borders)	£15.00

ALL SERVED WITH ROASTED VINE TOMATOES, FIELD MUSHROOMS, WATERCRESS

SAUCES



Béarnaise, grain mustard, chasseur, peppercorn	£2.00
--	-------

MAINS

Courgette, feta and char grilled vegetable flan, tapenade dressing 	£11.00
Vegetable risotto, tempura spiced cauliflower 	£11.00
Lightly poached then roasted corn fed chicken breast, woodland mushrooms, tarragon sauce 	£14.00
Roast rump of Highland lamb, fine beans, plum tomatoes and basil	£15.00
Warm salad of pigeon breast, chicken livers, smoked pancetta, sherry vinaigrette  	£15.00
Collops of beef fillet, fresh horseradish, roasted pimentos, Madeira jus 	£17.00
“Highland game” roe deer medallions, spiced haggis, Laphroig sauce 	£17.00







FISH

We are totally committed to using locally caught fish from responsible suppliers and sustainable fisheries.

Poached organic salmon, braised gem lettuce, warm potato salad, lemon grass vinaigrette  	£16.00
Seared king scallops, crab ravioli, chive butter sauce	£18.00
Roasted North Sea halibut, tender greens, white wine sauce	£18.00

SIDE SALADS AND ACCOMPANIMENTS

£2.50 each

Buttered asparagus 	Tomato, red onion and basil salad 	Hand cut chips
Panache of seasonal vegetables 	Rocket, parmesan and balsamic salad 	Creamed mash
Beer battered onion rings	Caesar salad	Parsley new potatoes
Sautéed spinach 	Tossed salad 	

 Healthy Option  Vegetarian  Chef's Signature Dish

All weights are uncooked. For those with special dietary requirements or allergies who may wish to know about food ingredients use, please ask for the manager. Inclusive of VAT at the current rate

WINE LIST

CHAMPAGNE & SPARKLING WINE

	125ml Gls.	75cl Btl.
Piper-Heidsieck, Brut NV	£9.25	£46.95
<i>Elegant, smooth and balanced with white fruits and almond on the palate.</i>		
Piper-Heidsieck Rose Sauvage, Brut NV	£9.50	£53.20
<i>A deep pink rose; fruity and well balanced.</i>		
Dom Perignon bottle		£150.00
<i>Rich biscuity champagne with a world famous reputation for excellence.</i>		
Veuve Clicquot, Yellow Label		£64.00
<i>Rich, dry champagne with great depth of flavour</i>		
Berri Estates Cuvee Brut, South-Eastern Australia NV		£27.95
<i>Rich and dry with great depth of flavour.</i>		

WHITE WINE

	175ml Gls.	250ml Gls.	75cl Btl.
Chenin Blanc ,Cullinan View, Robertson, South Africa	£5.75	£7.75	£22.50
<i>Soft and smooth with ripe fruit flavours and a lengthy finish,</i>			
Pinot Grigio, Montemarino, Veneto, Italy	£6.05	£8.05	£24.95
<i>Bright and refreshing with floral and herbaceous hints finishing with classic, delicate,fruity flavours.</i>			
Sauvignon Blanc, Nobilo Estates, Marlborough, New Zealand	£6.25	£8.50	£24.95
<i>Classic fresh, crisp Sauvignon with the grassy gooseberry flavours expected in top quality New Zealand wines.</i>			
Torrontes Chardonnay, Etchart Privado, Salta, Argentina	£6.05	£8.05	£24.50
<i>The richness of Chardonnay combined with the fragrance and fruit of the Torrontes grape.</i>			
Sauvignon Blanc, Monte Verde, Chile	£5.95	£7.95	£26.95
<i>Tropical and citrus fruit flavours with hints of gooseberry.</i>			
Chardonnay, Emporium, Sicilia, Italy	£6.45	£8.45	£25.50
<i>Fresh and vibrant lemony flavours combine with hints of soft tropical fruits.</i>			
Chablis, Gloire de Chablis, J.Moreau et Fils			£33.95
<i>Classic, complex, flinty flavours backed with hints of green fruit and a lengthy finish.</i>			
Parellada-Torres Vina Sol, Penedes, Spain,			£23.50
<i>Light delicate white wine from this famous house</i>			
Chardonnay, Twin Oaks, Robert Mondavi, California			£27.25
<i>Elegant citrus and ripe apple, combined with tropical fruit flavours and a soft vanilla finish.</i>			
Sancerre, La Fuzelle, A. Marechal, Loire Valley, France			£30.95
<i>A classic French Sauvignon Blanc. Grapefruit and gooseberry flavours and a dry, flinty finish.</i>			
Riesling-Gewurtztraminer, Hardys 'The Riddle' South-Eastern Australia			£24.50
<i>A ripe tropical fruit and lychee flavour with a hint of sweetness on the finish</i>			

ROSÉ

	175ml Gls.	250ml Gls.	75cl Btl.
Merlot Rosé- Sun Tree, Veneto, Italy	£6.05	£8.05	£24.50
<i>Soft, ripe cherry fruit flavours and a delicate dry finish.</i>			
Pinot Grigio Rose- Montemarino, Veneto, Italy,			£24.50
<i>Delicate, light and fruity with ripe, soft summer fruits.</i>			
White Zinfandel- Vendange Estates, California, USA,			£25.50
<i>Pale pink with ripe, juicy fruit flavours and a lengthy, balanced finish.</i>			

RED WINE

	175ml Gls.	250ml Gls.	75cl Btl.
Merlot- Monte Verde, Central Valley, Chile	£5.95	£7.95	£23.50
<i>Deliciously juicy with hints of blackcurrants and brambles, with a smooth finish.</i>			
Cinsault- Cullinan View, Robertson, S.Africa	£6.55	£8.55	£26.50
<i>Hints of ripe cherries and soft summer spices combined with a soft, succulent finish.</i>			
Shiraz- Emporium, Sicilia, Italy	£5.75	£7.75	£22.50
<i>A deep, warm wine with hints of toasty oak and a lingering, savoury finish.</i>			
Cabernet Sauvignon/Shiraz/Malbec- Flagstone Longitude, S.Africa	£6.95	£8.95	£27.25
<i>Attractive spicy, blackcurrant and bramble flavours dominate this rich and velvety wine.</i>			
Malbec Cabernet- Etchart Privado, Salta, Argentina	£6.55	£8.55	£26.50
<i>This Argentinian speciality has strong blackcurrant and coffee bean aromas with generous ripe fruit on the finish.</i>			
Merlot,Berri Estates, South Eastern Australia			£25.50
<i>A fruity wine, exuding ripe raspberry and soft plum, combining with subtle oak on the finish.</i>			
Tempranillo, Condesa de Leganza Crianza, Spain	£6.75	£8.75	£26.95
<i>Velvety smooth, deliciously ripe blackcurrant fruit flavours, with hints of vanilla.</i>			
Côtes du Rhône, La Dentelière, Caves Saint-Pierre, Rhone, France			£25.50
<i>Cherry fruit flavours and well integrated oak characters make this a very tempting wine.</i>			
Chateau Lyonnat, Lussac Saint-Emilion, Bordeaux			£30.95
<i>Soft plum and bramble fruit with an elegance that is the hallmark of good claret.</i>			
Crozes Hermitage, Comte De Raybois, A Ogier et Fils, Rhone			£34.50
<i>Syrah grape rich and full-bodied with hints of black pepper, cloves and a smoky finish.</i>			
Bourgogne Pinot Noir, Couvrent Des Jacobins, Louis Jadot			£39.95
<i>Layers of classic fresh strawberry aromas and plump soft cherries exude a light silky elegance.</i>			
Rioja, Faustino VII, Rioja, Spain			£28.95
<i>Matured in oak to develop the silky smooth Rioja style, Delivering red berry fruits on the palate.</i>			
Chateau Musar, G. Hochar, Lebanon			£44.00
<i>Heavily influenced by the Bordeaux style of wine, full of spiced blackcurrant flavours, two years in oak brings power, complexity and richness.</i>			

The restaurant also has a selection of fine wines please ask the restaurant manager about the wines currently available.