

BAYSIDE RESTAURANT MENU

STARTER

SOUP OF THE DAY (ve) 6.00
crusty bread

CULLEN SKINK 10.00
crusty bread

SALMON 10.00
beetroot, goats cheese

DRAMBUIE CRAYFISH PRAWN COCKTAIL 10.00
brown bread & butter

MUSHROOM PATE (ve) 7.00
pistachio & herb, crusty bread

MAIN

HIGHLAND VENISON HAUNCH 28.00
potato gratin, roast carrots, dark chocolate jus

ISLE OF SKYE TEMPURA SCALLOPS 19.00
asparagus, talisker whisky jus

CATCH OF THE DAY 24.00
seasonal garnish

LOCH EISHORT MUSSELS 24.00
white wine & garlic cream sauce, fries, crusty bread

PORK BELLY 20.00
sautéed potato, stir-fried pepper & onion, cider sauce

SMOKED TOFU (ve) 12.00
butternut squash, red cabbage

CHEF'S RISOTTO (ve) 10.00

DESSERT

LIME MERINGUE TARTLET 7.00
lime curd, sponge

CHOCOLATE BOMBE 12.00
milk chocolate mousse, dark chocolate nougat, caramac

CRANACHAN 7.00
oats, raspberries, drambuie, honey

SELECTION OF SCOTTISH CHEESES 12.00
oat cakes, chutney, grapes

gf./gluten-free | gfo./gluten-free option available | df./dairy-free | v./vegetarian | ve./vegan | veo./vegan option available

All prices quoted are in UK pounds (£). All our menus are samples only and subject to change. We recommend you discuss all dietary requirements with the restaurant before your visit. Written allergen information is available on request and we'll be happy to help. A discretionary 12.5% service charge is added to your bill. This goes directly to our team.