
EVENING TAKEAWAY MENU

Griddled Halloumi, roast cherry tomatoes, tzatziki dressing (V/GF)

Dark Island Vegetable Bhajis, spiced mango chutney (V/GF/DF)

House Marinated Olives, feta, blushed tomatoes (V/GF)

Bombay Spiced Potatoes (DF/VE/GF)

Stornoway Haggis Bon Bons, malt whisky and peppercorn sauce

£6 each or 3 for £15

MAINS

Cider Battered Haddock Fillet

Crushed peas, tartare sauce, seasoned fries (GF) £17

Curry of the Day

Basmati rice, naan bread, poppadom £16

3 Cheese Macaroni

Roast tomato and basil crust, garlic bread (V) £16

Short Crust Pastry Pie of the Day

Creamy mash, seasonal greens, gravy £17

Rump and Hog Burger

Smoked bacon, Emmental cheese, relish, fries £17 (GFO)

Chicken Gyros

Marinated chicken, flatbread, dressed leaves, mint yogurt, seasoned fries £16

Panko Breaded Chicken Goujons

Chips, sweet chilli sauce £14

Vegan Burger

Plant-based cheese, house tomato relish, fries (VE/GF/DF) £16

Chickpea Curry

Basmati rice, spiced flatbread (VE/DF) £15

PIZZA

Tomato or BBQ based:

Margherita

Tomato and mozzarella £11

Pepperoni

Tomato, pepperoni, mozzarella £12

Vegetarian

Tomato, red onion, peppers, mushroom, mozzarella £12

Hebridean

Charles Macleod black pudding, venison, red onion, blue cheese £13

Meat Feast

Bacon, chicken, sausage, pepperoni £13

Extras

sweetcorn, pineapple, cheddar cheese £0.50 each

SIDES

Cider Battered Onions

(VE/DF/GF) £4

Dressed House Salad

(DF/VE/GF) £4

Fries

(GF/DF/VE) £4

Steamed Seasonal Greens

(GF/DF/VE) £5

Sweet Potato Fries

(GF/DF/VE) £5

Sweet Potato Fries

Feta Cheese, Balsamic (GF/V) £7

Buttered Baby Potatoes

£4

Cheesy Fries

(V/GF) £6

DESSERTS

Chef's cheesecake, pouring cream (GF/V) £7

Belgian waffles, chocolate sauce, vanilla ice-cream £7