
VEGAN MENU

Starters

Homemade soup of the day, crusty bread (VE/DF/GFO) £7

Tomato and red onion salad, balsamic dressing £7

Squash and Spinach chowder, herb dumplings (VE/DF) £7

Mains

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

Vegetable stir-fry, glass noodles, soy and sweet chilli dressing (GF/DF/VE) £15

Chickpea curry, basmati rice, spiced flatbread (VE/DF) £15

Slow roast sweet peppers, roast vegetable couscous, tomato and basil ragu (VE/DF) £16

Desserts

Plant based vanilla ice cream with berries (VE/DF/GF) £6

Chocolate Brownie with plant based vanilla ice cream (VE/DF/GF) £6



BRUNCH

Eilean Dorcha Special

Poached eggs, toasted muffin, hollandaise sauce and hot smoked salmon (GFO) £14

Eilean Dorcha Twist

Poached eggs, toasted muffin, hollandaise sauce and a choice of crispy smoked bacon (GFO), sautéed spinach (V/GFO), black pudding £12

Full Scottish Breakfast

Smoked bacon, pork sausage, black pudding, haggis, potato scone, fried or poached egg, baked beans, tomatoes, mushrooms (GFO) £12

Chilli Avocado

Toast, poached egg, hollandaise (V/GFO) or vegan cheese (VE/GFO/DF) £10

Waffles & Bacon

Crispy smoked streaky bacon, hot waffle pieces, maple syrup £9

Pancake Stack

Warm pancake stack with berries, maple syrup or Nutella (GFO) £9

(A free tea or coffee is included with each dish)

LUNCH

Three Cheese Macaroni

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

Cider Battered Haddock Fillet

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

Steak and Skye Ale Shortcrust Pie

Creamy mash, seasonal greens, gravy £17

Chicken Gyros

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

Chicken Balti

Braised basmati rice, naan bread, poppadom £16

Rump and Hog Burger

Crispy smoked bacon, mature cheddar, house tomato relish, seasoned fries £17

3 Egg Omelette

Choice of filling (ham, cheddar, red Onion, tomato) £11

SANDWICHES

Smoked salmon and cream cheese £10

Cheese and pickle (VE) £8

Ham and cheddar £8

Ham salad £8

Chicken, bacon and mayonnaise £9

Tuna, red onion and mayonnaise £9

Halloumi and red onion chutney (VE) £8

Available as paninis, wraps (GFO) or sandwiches (GFO)

BAKED POTATOES

Prawn Marie Rose (GF) £10

Chicken, bacon, mayonnaise (GF) £10

Beef chilli and cheese (GF) £10

Cheese and baked beans (VE/GF) £8

Served with house salad and tortilla chips



SMALL PLATES

Griddled halloumi, roast cherry tomatoes, tzatziki dressing (V/GF)
Dark Island vegetable bhajis, spiced mango chutney (V/GF/DF)
House marinated olives, feta cheese, 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

STARTERS

Homemade soup of the day, crusty Bread (VE/DF/GFO) £7
Baked camembert, red onion chutney, crusty bread (V) (GFO) £9

Grilled langoustines, garlic herb butter (GF) Small £14 Large £28
Barra Atlantic hot smoked salmon, lemon herb mayo, brown bread, butter
(GFO) £9

MAINS & SIDES

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

Cider Battered Haddock Fillet
Crushed peas, tartare sauce, seasoned fries £17 (GF)

Steak and Skye Ale Shortcrust Pie
Creamy mash, seasonal greens, gravy £17

King Prawn Tagliatelle
Tomato and garlic sauce, basil, feta cheese £19

Moroccan Spiced Braised Beef Cheeks
Vegetable cous-cous, seasonal greens £17 (DF)

Chicken Balti
Braised basmati rice, naan bread, poppadom £16

3 Cheese Macaroni
Roast Tomato and Basil Crust, Garlic Bread (V) £16

Rump and Hog Burger
Crispy smoked bacon, mature cheddar, house tomato relish, seasoned fries £17

8oz Highland Rib-eye Steak
Cider battered onions, peppercorn sauce, roast tomato, fries (GF) £25

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

PIZZA

Margherita £11
Pepperoni £12
Vegetarian – tomato, red onion, peppers, mushroom £12

Meat feast – bacon, chicken, sausage, pepperoni £13
Hebridean – black pudding, venison, red onion, blue cheese £13

Choose either tomato or BBQ base
Extras - sweetcorn, pineapple, cheddar cheese £0.50

DESSERTS

Woodland Berry Crème Brûlée, shortbread biscuits (V) £7
Highland Cheese Board, oatcakes, fruit, pickles (V/GFO) £11
Belgian Waffles, vanilla ice-cream, chocolate sauce £7

Sticky Toffee Pudding , toffee sauce, vanilla ice-cream (V) £7
Lemon Lime Cheesecake, pouring cream (GF/V) £7

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