



LUNCH MENU

TO SHARE

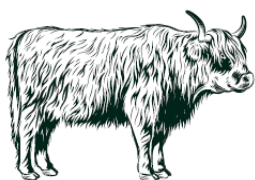
Warm Sourdough Bread, Cultured Butter <i>(Dairy, Gluten, Nuts, Soya)</i>	£7.00
Marinated Olives <i>(Sulphur Dioxide)</i>	£3.50
Seasonal Soup, Warm House Loaf, Cultured Butter <i>(Dairy, Gluten)</i>	£10.50
Buttermilk Chicken, Fermented Chilli Mayo <i>(Dairy, Soya, Sesame)</i>	£10.50
Crispy King Prawns, Wasabi & Lime <i>(Mustard, Soya)</i>	£9.00

TO FOLLOW

Beer Battered Fish & Chips, Crushed Peas, Curried Tartare, Burnt Lemon <i>(Dairy, Sulphur Dioxide)</i>	£24.50
Black Angus Burger, Brioche, Cheddar Cheese, Smoked Bacon, Fries <i>(Dairy, Gluten, Eggs, Mustard, Soya, Sulphites)</i>	£22.50
Torridon Club, Grilled Chicken, Smoked Bacon, Gem Lettuce, Tomato, Sourdough, Fried Egg, Fries <i>(Dairy, Gluten, Eggs)</i>	£19.50
Isle Of Mull Cheese Toastie, Garden Pesto, Tomato, Fries <i>(Dairy, Gluten)</i>	£16.00
Torridon Plant Based Burger, Aubergine, Mushroom, Beef Tomato, Seeded Bun, Pesto, Fries <i>(Gluten, Mustard, Nuts)</i>	£19.50
Marinated Beetroots, Scottish Mozzarella, Bitter Leaves <i>(Dairy)</i>	£16.50
Scottish Smoked Trout, Capers, Lemon, Warm Loaf, Cultured Butter <i>(Dairy, Gluten, Sulphur Dioxide)</i>	£16.50

TO FINISH

Sticky Toffee Pudding, Treacle Butterscotch Sauce, Vanilla Ice Cream <i>(Dairy, Gluten, Eggs)</i>	£12.50
Bowl Of Seasonal Ice Cream <i>(Dairy, Sulphur Dioxide)</i>	£9.50
Duo Of Local Cheese, Apple Chutney, Sourdough Crackers <i>(Dairy, Gluten, Sulphur Dioxide)</i>	£12.50



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan.

