

Dining Tonight

All guests are invited to dine from our table d'hôte menu as part of their dinner, bed and breakfast break. If you wish to choose from our à la carte menu, that is welcomed at the small supplement noted in brackets.

Vegetable Soup

Warm soda bread, sea salted Scottish butter

Seafood Stew

Mussels, scallop chunks, lobster (when available), white wine, garlic, capers, shallots, tomatoes, spring onion, jalapeño, toasted soda bread

Grilled Cheese

Scottish soft cheese infused with garlic and rosemary, soda bread



Fish Pie

Mashed potato, haddock, langoustines, smoked salmon, crayfish, herb cream sauce

Chicken Breast

Stuffed with Scottish buffalo mozzarella, basil, tomato, S&P salad, new potatoes

Wild Mushroom Ravioli

Parsley cream sauce, grilled cherry tomatoes



Strawberries and Cream

Strawberry coulis

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Knickerbocker Glory

Layers of vanilla ice cream raspberries, strawberries, whipped cream, strawberry sauce, nuts, hundreds and thousands, wafers, flake



Coffee or Tea



2 courses £16.95 per person

3 courses £19.95 per person

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Carrot and Coriander Soup

Served with warm soda bread, sea salted Scottish butter

Moules Marinière

Loch Linnhe mussels, Thistly Cross Cider, shallots, garlic, Scottish cream glaze, Scottish butter, parsley

Chicken Liver Pâté

Smooth chicken liver pâté, Skye Bakery oatcakes, watercress and rocket salad, caramelised red onion chutney



Beef Bourguignon

Tender pieces of beef braised in red wine, rich garlic, onion and mushroom stock, vegetables, new potatoes

Fishcake

Scottish haddock and smoked salmon, mashed potatoes, spring onion, crushed garlic, poached egg, spinach, samphire

Grilled Halloumi Salad

Hebridean sea salt, cracked black pepper, lemon, roast pepper, courgette, shallot, crushed new potatoes, truffle oil



Trio of Arran Ice Creams

Chose from: chocolate, vanilla, rum and raisin, raspberry ripple, butterscotch, mint chocolate chip, strawberry

Chocloate Fudge Cake

Arran vanilla ice cream

Mocha Sundae

Arran chocolate ice cream, chilled espresso coffee, whipped cream, chocolate sauce, flake



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Potato and Leek Soup

Warm soda bread, sea salted Scottish butter

Smoked Salmon

Watercress and rocket salad, capers

Wild Mushroom Ravioli

Parsley cream sauce, cherry tomatoes



Scottish Salmon

Seared fillet of Scottish salmon, olive oil, Hebridean sea salt, sautéed vegetables,
new potatoes

Sausage and mash

Trio of pork and parsley sausage, rich onion gravy, crispy onion

Goat's Cheese

Baked in filo pastry, dressed leaves



Lemon Tart

Arran raspberry ripple ice cream

Summer Fruits and Berries

Raspberry sabayon sauce

Hot Banana Sundae

Arran vanilla and chocolate ice creams, banana fritter,
maple syrup, flake



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