

Today's Soup

Homemade soup of the day served with a freshly baked bread roll
£3.50

Ginger and Lime Prawns

Butterflied king prawns gently pan-fried with garlic, ginger and lime tossed through a spiced oriental salad
£5.25

South Beach Hotel Haggis 'wae' a Twist

Local haggis cooked in our pakora batter served with a Drambuie and mint cream
£4.95

Wild Mushroom and Stilton Brioche

Wild mushrooms cooked with Stilton, apple and celery over a gently grilled brioche and finished with a drizzle of apricot salsa
£4.95

Crispy Filo Prawns

King prawns wrapped in a crisp filo pastry served alongside a sweet chilli dipping sauce and a seasonal leaf garnish
£4.75

A Taste of Stornoway

Stornoway Black Pudding set on a bacon, grain mustard and chive mashed potato topped with a poached egg served with a peaty malt jus
£5.25

Scottish Smoked Salmon

Scottish smoked salmon served simply with farmhouse brown bread, lemon, seasonal leaves and a lemon and dill cream cheese
£5.50

Goats Cheese and Chorizo Salad

Chorizo sausage, sundried tomatoes, roasted peppers and garlic pan-fried with new potatoes tossed through fresh basil, rocket and chard leaves with a generous sprinkling of goats cheese
£5.15

Fish 'n' Chips

Fresh fillet of local haddock fried in our crisp batter *or* natural breadcrumb served alongside a fresh leaf salad, home cut chips and tartar sauce

£9.50

South Beach Style Lemon and Oatmeal Salmon

Fresh fillet of Scottish salmon rolled in oatmeal gently roasted with a lemon and dill butter and set on a bed of wilted spinach and new potatoes

£12.50

Posh Fish and Chips

Fresh fillet of sea bass and king prawns fried in a crisp chilli tempura batter alongside home cut chips and a seasonal salad

£13.50

Taste of the Med

Fresh fillet of sea bass set on a basil and garlic crushed potato finished with a roasted Mediterranean vegetable coulis and served alongside a seasonal leaf salad

£13.25

Smokie and Mash

Natural Smoked local Haddock Fillet set on a Grain Mustard mash finished with an Ayrshire bacon and Cheddar Cream topped with a poached egg

£10.50

Chicken 'wae' Haggis

Breast of chicken stuffed with local haggis complimented with a malt whisky, tarragon and heather honey cream sauce

£11.50

Flash Roasted Duck

Breast of Gressingham duck served pink on a red onion and chilli confit and finished with
Stornoway Black Pudding

£16.95

Chicken and Feta

Breast of chicken stuffed with Greek Feta, sundried tomatoes and black olives on a warm
salad of roasted peppers, chilli and garlic tossed through seasonal leaves finished with a
lemon and basil dressing and served with buttered new potatoes

£12.95

Indian Spiced Chicken

Diced Chicken Breast cooked in traditional Indian spices and finished in a rich tomato,
coriander and spinach sauce served alongside fragrant rice and naan bread

£10.50

Crispy Chicken

Goujons of chicken breast coated and fried in our crisp tempura batter served alongside home
cut chips, seasonal leaves, garlic mayonnaise and a sweet chilli dipping sauce

£9.25

The South Beach Burger

Chicken Breast butterflied and marinated in a cajun spiced garlic chilli and lime olive oil
served on a garnished sesame seed bun alongside home cut chips, coleslaw and garlic
mayonnaise

£9.50

Scottish Sirloin

8oz Scottish sirloin cooked to preference served with oven roasted tomato, garni mushrooms
and onions alongside a portion of home cut chips

£17.50

Scottish Rib Eye

8oz Scottish rib eye steak cooked to preference served with oven roasted tomato, tempura onion rings, garlic butter mushrooms and home cut chips

£15.50

Add a Sauce

Brandy and pink peppercorn cream

Balmoral

Garlic Butter King Prawns

£3.00

Catch of the Day

Roast of the Day

Pasta of the Day

Locally Sourced Seasonal Produce Freshly Prepared by your Chef

Please Ask Server For Details

Sides

Home Cut Chips

£3.00 or £5.50

Seasonal Salad

£2.00

Olives and Feta

£2.50

Garlic Ciabatta

£2.50

Tempura Battered Onion Rings

£2.50

