

Starters

To Share - Garlic, Rosemary & Parmesan Flatbread

Served with Sunblushed Tomatoes & Marinated olives

£6.95

'George Cockburns' Haggis Bridie

Clapshot Potato Croquet

Drambuie Cream Sauce

£9.95

Butter Poached Lobster & Prawn Cocktail

Brandy Marie Rose Sauce

Soft Wholemeal Bread

£13.95

North Uist Brown Crab & Ginger Soup

Lime & Coriander Potato Dumplings

Crab, Spring Onion & Sweet Chilli Spring Roll

£8.95

Pan Glazed Goats Cheese & Roasted Beetroot Salad

Sunblushed Tomatoes

Sweet Beetroot Dressing

£8.95

Main Courses

Grilled Scotch Beef Fillet Steak

Roasted Cherry Tomatoes & Chestnut Mushrooms

Seasoned Chunky Chips

£26.95

Pan Roasted Breast of Gressingham Duck

Carved over Buttered Greens

Served with Maris piper Wedges

Black Cherry Sauce

£22.50

Butter Roasted Venison Fillet

Clapshot Potatoes

Port Wine Sauce

£24.95

Pan Fried Scottish Wild Halibut

Crushed Buttered New Potatoes

Chive Cream

£25.00

All Served with Chefs Selection of Seasonal Vegetables

Classic Desserts

Freshly Baked Chocolate Fondant

*Vanilla Ice Cream & Caramel Drizzle
(Allow 15 minutes)*

£7.95

Struy Inn Sticky Toffee Pudding

*Dark Muscavado Sauce
Vanilla Ice Cream*

£7.95

Struy Inn 'Affogato'

*Vanilla Ice Cream with a Shot of Espresso
& a choice of Glen Moray Single Malt, Disaronno, Baileys or Tia Maria*

£7.95

Trio of Dairy Ice Creams

Vanilla, Strawberry & Honeycomb

£4.95

Ultimate Finish

*We stock a range of Malts, Brandies, Ports & Liqueurs
To Compliment Your Meal*

Lavazza Coffees

From £2.75

Pot of Loose Leaf Tea

£2.50 per person