

Starters

Wellington of 'George Cockburns' Award Winning Haggis & Isle of Mull Cheddar

Drambuie & Mushroom Sauce

£9.95

Scottish Langoustine Tails

Gently cooked with Garlic & Herb Butter

Finished with Cream

Served with Crusty Roll & Butter

£13.50

Stormoway Black Pudding

Caramelised Apple & Pancetta Tian

Red Onion Chutney

Port Wine Dressing

£9.95

Wild Mushroom Medley

Cooked with Garlic Butter & Cream

Burnt Parmesan Topping

Buttered Fried Croutons

£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*

Slow Cooked Shank of Hill Fed lamb

*Minted Mash
Red Wine Sauce
£19.95*

Butter Fried Local Estate Venison Fillet

*Cheddar & Chive Mash
Redcurrant & Port Wine Sauce
£24.95*

Crispy Skinned Sea Bass Fillets

*Wilted Sea Greens
Paprika Creamed Prawns
Roasted Baby Potatoes
£22.50*

All Served with Chefs Selection of Seasonal Vegetables

Classic Desserts

Freshly Baked Chocolate Fondant

Vanilla Ice Cream & Caramel Drizzle

(Allow 15 minutes)

£6.95

Struy Inn Sticky Toffee Pudding

Dark Muscavado Sauce

Vanilla Ice Cream

£6.95

Golden Syrup & Lemon Tart

Vanilla Pod Custard Sauce

£6.95

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*

Pot of Loose Leaf Tea

£2.50 per person

Cafetiere of Medium Roast Fresh Ground Coffee

£2.75 per person