

Oysters / Natural<sup>8</sup> / Dressed<sup>8,14</sup> / Cooked<sup>7,8,13,14</sup> £3.5 / oyster

## STARTER

Scorched Langoustine / Pickled Mussels / Cauliflower / Chestnuts<sup>1,3,7,8,13,14</sup> £17  
Seaweed Cured Wester Ross Salmon / Poachers Relish / Crab Ketchup<sup>2,5,7,9,14</sup> £15  
Dunvegan Crab / Almonds / Yoghurt / Ginger / Radish<sup>1,3,7,13,14</sup> £15  
Roasted Scallops / Potato / Pickled Turnip / Hazelnuts / Salami<sup>7,8,10,14</sup> £20  
Orbost Rose Beef Lasagne / Celeriac / Isle of Mull Cheddar /Lemon<sup>1,7,14</sup> £16  
Isle of Muck Partridge / Pie / Jus Gra / Gherkin / Pear<sup>1,2,4,7,9,14</sup> £19

## MAIN

Gigha Halibut / Wild Mushrooms / Leek / Potato Terrine <sup>3,5,14</sup> £34  
Soay Lamb / Beetroot / Cabbage / Black Garlic / Bramble Sauce<sup>1,2,7,12,14</sup> £33  
Red Deer / Faggot / Dumplings / Black Cabbage <sup>1,4,7,14</sup> £34

## SIDE

Ratte Potato / Herb & Garlic Butter<sup>7</sup> £6  
Braised Cabbage / Root Vegetables / Pancetta/ Chestnut <sup>1,7,13,14</sup> £7

## DESSERT

64% Dark Chocolate / Jerusalem Artichoke / Black Pepper<sup>2,4,7,13,12</sup> £12  
Pear / Walnut Ice Cream / Bay Leaves / Dates Cake<sup>2,4,7,12,13,14</sup> £12  
Apple Terrine / Sea Buckthron Cream / Granny Smith Sorbet<sup>2,4,7,14</sup> £12  
Selection of Five Cheeses / Oatcakes / Chutney / Honey / Cucumber Relish<sup>2,7,12,14</sup> £15

Please discuss any allergies or intolerancies with your waiter, as we may be able to adjust the dish to cater for your dietary requirements. Allergens are as following: 1 – celery | 2 – cereals containing gluten | 3 - crustaceans | 4 – eggs | 5 – fish | 6 – lupin | 7 – milk | 8 – molluscs | 9 – mustard | 10 – peanuts | 11 – sesame | 12 – soybeans | 13 – tree nuts | 14 – sulphur dioxide and sulphites  
Please note that wild game may contain shot. Prices include VAT. Service is left to your own discretion

## Sparkling Wines

Ashling Park Brut South Downs England NV	15
Cairn O'Mohr Strawberry & Wild Elderflower Perthshire Scotland NV	8

## Wines by the glass

White	125ml / 375ml Carafe	Red	125ml / 375ml Carafe
Strange Bru Fernao Pires Western Cape South Africa 2018	7.5 / 21	Domaine Chante Cigale Cicada Rhone France 2019	7.5 / 21
Handewald-Schwerdt Riesling Auf Per Pochel Pfalz Germany 2017	8.5 / 24	Rugra 'Scajeta' Monferrato Piedmont Italy 2013	10.5 / 31
Ad Libitum Tempranillo Blanco Rioja Spain 2018	10 / 29	Hanewald-Schwerdt Spätburgunder Pfalz Germany 2014	11.5 / 34
Agathe Bursin Riesling Dirstelberg Alsace France 2018	11 / 32.5	Takler Kekfrankos Szekszard Hungary 2015	14.5/42.5
Giuseppe Cortese Langhe Chardonnay 'Scapulin'14.5 / 42.5 Piedmont Italy 2017			

## Fruit Wines

	125ml / 375ml Carafe
Cairn O'Mohr Strawberry Wine Perthshire Scotland NV	7 / 19
Emiliana Adobe Reserva Rose Miapo Chile 2020	8 / 23

## Sommeliers recommendations

### White

Sibiliano Grillo Sicily Italy 2019	30
Marco Abella Olbieta Blanco Priorat Spain 2018	45
Ats Furmint Tokaji Hungary 2017	52
Quinta Des Bageiras Colheita Branco Bairrada Portugal 2005	70
Gusbourne Guinevere Chardonnay Kent England 2017	90

### Red

Percheron Old Vine Cinsault Western Cape South Africa 2019	29
Vino Lauria Frappato Sicily Italy 2018	49
Giuseppe Cortese Barbera d'Alba Piedmont Italy 2018	60
Bodega Atamisque Serbal Cabernet Franc Mendoza Argentina 2017	69
Barossa Boy Double Trouble Shiraz Cabernet Sauvignon 75 Barossa Valley Australia 2016	

### Gin

3C's Small Batch Gin	6.5
Isle of Harris Gin	7.5
Raasay Gin	6
Downpour Gin	7.5
Isle of Arran Gin	6.5
Walter Gregor Tonic Water +2.5	

### Beer

Cuillin Brewery, Eagle Ale (500ml)	7
Cuillin Brewery, Old Bridge (500ml)	7
Isle of Skye, YP (500ml)	7
Isle of Skye Craft Lager (330ml)	5.5
Cairn O'Mohr Vintage Cider (300ml)	5.5
Pistonhead Flat Tire 0.5% ABV (330ml)	5

### Soft Drinks

Raspberry Lemonade	4.5
Ginger Beer	4.5
Orange Juice, Coca-Cola	
Lemonade, Tonic Water	3.5
Cairn O'Mohr Elderflower	4
Cairn O'Mohr Elderberry	4

If you wish to see our full drinks list please download it using the QR code on the right or you can request a paper copy from your waiter. All our menus are disposed after each use.

WIFI: TCGuest  
Password: HOB1985!

