



LIGHT LUNCH MENU

SEAFOOD

ARISAIG MUSSELS,
COOKED WITH EITHER:

WHITE WINE, GARLIC & CREAM 12
CIDER, BACON & CREAM 13.5

LOCAL PRODUCE TASTING PLATTERS

ALL SERVED WITH FRESH HOMEMADE
BREAD AND BUTTER

TOBERMORY SMOKED FISH 19.5 / 27

HOT & COLD SMOKED SALMON,
MACKEREL PATE, SEAWEED CHUTNEY,
CREME FRAICHE

HIGHLAND MEAT 19 / 26.5

SELECTION OF SLICED GREAT GLEN
CHARCUTERIE, ISLE OF MULL CHEDDAR,
HOMEMADE KETCHUP

VEGETARIAN 17 / 25

HOMEMADE HUMMUS & PESTO, SUNBLUSH
TOMATO & MOZZERELLA, PICKLED
VEGETABLES

SELECTION OF SCOTTISH
CHEESES 14

SELECTION OF SCOTTISH CHEESES WITH
FRESH FRUIT

EXTRA BREAD BASKET 2.50

SMALL BITES

SOUP OF THE DAY 5

SERVED WITH FRESH BREAD & BUTTER

SMOKED MACKEREL 10.5

OPEN SANDWICH SERVED ON RYE BREAD
WITH FRESH SALAD

RHEMORE CROFT BEEF 10.5

BRAISED SHIN OF BEEF, SPICY SEAWEED
CHUTNEY, SERVED ON RYE BREAD

HUMMUS & PESTO 9

HOMEMADE SPICED HUMMUS, TOPPED
WITH PESTO, SERVED ON TOASTED
FOCCACIA

DESSERT

CHOCOLATE TART WITH CREME FRAICHE 7.5

LEMON DRIZZLE CAKE, RASPBERRY SORBET 7.5

VANILLA CHEESECAKE, BERRY COMPOTE 7.5

12

