

Uile
bheist
RESTAURANT



set menu

2 Course 25.00 | 3 Course 30.00

Supplements apply to some dishes.

STARTERS

Soup of the day (GF)

Today's choice of homemade soup

Haggis bon bons

Mixed leaves, whisky sauce

Honey glazed goat cheese

Dressed salad, Beetroot

Cullen skink (GF) Supplement 4.00

Traditional Scottish smoked haddock, leek and potato soup

Smoked Salmon Supplement 5.00

Mixed salad, lemon, capers and bread

MAINS

Pan-fried chicken breast

Creamed mashed potato, seasonal vegetables,
Uile-bheist whisky sauce

Oven-baked haddock fillet

Creamed mashed potato, seasonal vegetables, caper, lemon butter

Mac & Cheese (V)

Cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00

Thai red curry (GF)

Beef, chicken or vegetables, rice & prawn crackers

Scotch rump steak Supplement 10.00

Chargrilled Scottish rump, chips, salad

Venison steak 6oz Supplement 9.00

Venison steak, fries, mashed potato or Jacket potato, half tomato, mushroom

DESSERTS

Uile-bheist sticky toffee pudding (V)

Made with local craft 'Dark Horse' ale, toffee sauce,
vanilla ice cream or custard

Cranachan

Whipped whisky cream, raspberries, honey, toasted oatmeal

Duo of Arran ice creams, 2 scoops

Highland cheese board Supplement 5.00

Selection of Scottish cheeses, served with Highland oatcakes,
celery, grapes & chutney