



EVENING MEALS SERVED FROM 6pm to 8.30pm

STARTERS

Soup of the day served with bread £4.20

Applecross Boar & Shore - (Chef caught local Applecross squat lobsters & pork) in a sweet chilli sauce, served with bread & salad £8.00

House smoked duck breast & confit shredded leg served with a Cumberland sauce & celeriac remoulade on a potato nest £7.00

Applecross Crab Lasagne served with veloute £6.00

Stuffed Portobello mushroom topped with stilton £6.00

MAIN MEALS

Brot na Mara - A Bouillabaisse style stew with (typically) prawns, squat lobsters and crab caught by Jon, hand dived local scallops, Applecross salmon, and rope grown Skye mussels, with rouille and croutons £20.00

Scottish sirloin steak with homemade chips, stuffed mushroom topped with blue cheese, onion rings, roasted tomato & pepper sauce £24.00

Applecross Estate venison casserole with mash & vegetables £16.00

Roast cod with spinach, potato rosti, braised fennel & sauce vierge £16.00

Chickpea, spinach & feta filo parcels served with cous cous, salad & minty yoghurt £12.00

Please inform us of any allergies you have. All of our salad dressings are made using Ola Oil - Scottish Rapeseed Oil.