

## Starters & Light Bites

**Homemade soup of the day 3.35**  
Served with sliced white bloomer & butter

**Cullen skink 5.25**  
Classic smoked haddock & leek chowder.  
Served with sliced white bloomer & butter

**Tossed salad of feta cheese (v) 4.75**  
Fine red onion, black olives & tomatoes dressed  
with Kalamata olive oil

**Fancy this as a main course? 8.75**

**Classic prawn cocktail 5.25**  
North Atlantic prawns bound in our own marie  
rose sauce on a bed of iceberg lettuce.  
Served with brown bread

**Chicken liver parfait with brandy 4.95**  
Perfectly smooth pate served with  
fruit chutney & oatcakes

**Smoked haddock, bacon  
& leek ramequin 5.25**  
Deliciously creamy & topped with mature  
cheddar & crispy crumbs

**Stornoway black pudding 4.95**  
Served on a toasted muffin with a soft poached  
egg, crispy smoked bacon & a whisky & coarse  
grain mustard cream sauce

**Breaded brie (v) 4.95**  
Creamy brie covered in fresh breadcrumbs &  
deep fried to perfection. Served with redcurrant  
jelly & salad garnish

**Bruschetta (v) 4.75**  
Grilled ciabatta rubbed with garlic & topped  
with tomatoes, olive oil, onion & basil

## Main Courses

**Fish & chips 8.95**  
Freshly battered haddock fillet & chips with  
salad, peas, tartare sauce & a wedge of lemon

**Macaroni cheese (v) 7.95**  
Macaroni pasta with a rich mature cheddar  
sauce. Served with salad garnish & garlic bread  
**Add chips instead of garlic bread 1.00**

**Steak & ale pie 8.95**  
Topped with puff pastry & served with peas,  
carrots & creamy mashed potato

**Cajun chicken wrap 8.50**  
Cajun spiced chicken with peppers & onions in a  
folded flour tortilla, glazed with spicy tomato  
sauce & cheese. Served with salad & spicy fries

**Breaded scampi 9.50**  
Served with chips, salad leaves, peas, tartare  
Sauce & a wedge of lemon

**Lamb rogan josh 11.95**  
**Vegetable curry of the day (v) 9.50**  
Both served with pilau rice, naan bread &  
cucumber & mint raita

**Creamy Scottish fish pie 10.95**  
Assortment of Scottish fish bound with a parsley  
cream sauce & topped with cheese glazed  
mashed potatoes. Served with a small salad & a  
slice of garlic bread

**Pasta dish of the day 8.95**  
Served with garlic bread  
*Please see our boards for today's dish*

**Homemade Lasagne 8.95**  
Served with garlic bread & side salad  
**Add chips instead of garlic bread 1.00**

**Stuffed chicken breast 12.50**  
Pan-roast breast of chicken stuffed with a  
Stornoway black pudding & chive mousse.  
Served with a tarragon & mushroom sauce,  
creamed potatoes & fresh vegetables

**Roasted cod steak 12.50**  
Oven roasted cod fillet with a hint of garlic,  
white wine, tiger prawns & chorizo. Served with  
puree potatoes & courgette ribbons

### From the chargrill

**Milton burger 9.50**  
Prime beef burger served on a toasted sesame  
bun with iceberg lettuce, tomato, mayo, red  
onion relish & pickled dill cucumber. Served  
with salad & seasoned chips

**Scotch rib-eye steak 17.50**  
Grilled to your liking & served with grilled  
tomato, field mushrooms, onion rings &  
seasoned chips

**Gammon steak 10.95**  
Served with pineapple or fried egg, chips & peas

**Chinese style marinated  
pork loin steaks 10.50**  
Served with noodles & sweet chilli vegetables

### Sides

Skin on chunky chips 2.20  
Skinny Fries 2.20  
Cajun fries with garlic mayo dip 3.00  
Garlic bread 1.95  
Cheese topped garlic bread 2.10  
Homemade battered onion rings 2.20  
Market vegetables 1.95  
Mixed salad 1.95

## Desserts

All 4.75

**Mango & passion fruit panna cotta**  
Served with a homemade shortbread biscuit

**Sticky toffee pudding**  
Rich date sponge with toffee sauce  
& vanilla dairy ice cream

**Triple chocolate mousse**  
Layered dark, milk & white chocolate mousse  
accompanied by homemade shortbread

**Eve's pudding**  
Served with cinnamon scented custard

**Mixed berry mille feuille**  
Puff pastry layered with mixed berries  
& pastry cream

**Cheesecake of the day**  
Chef's own cheesecake with biscuit base.  
*Please see our boards for today's cheesecake*

**Cheese board**  
Your choice of mature cheddar, stilton, brie or  
black crowdie. Served with biscuits & spiced  
fruit chutney

2 cheeses 5.25  
3 cheeses 6.00  
4 cheeses 6.50

**Dairy ice cream 1.60 per scoop**  
with toffee sauce or fruit coulis

**Please choose from**  
Vanilla, Strawberry, Chocolate, Mint Choc Chip

