



Dinner Menu

Starters

Soup of the day Homemade soup served with home baked crusty bread	£4.95
Venison bresaola Wafer thin slices of local venison with shaved parmesan, rocket and drizzled with extra virgin olive oil	£6.95
Platter of prawns Succulent prawns served with a tangy marie rose sauce, tomato and cucumber salsa, shredded iceberg lettuce and granary bread	£6.95
Letterfinlay haggis Croquettes of haggis and potato on a purée of creamed turnip	£5.95
Gratin of wild and button mushrooms Creamed mushrooms with garlic and herbs topped with melted Orkney cheddar and rosemary flatbread	£5.95

Main Course

Wild mushroom lasagne Open lasagne of wild mushrooms, spinach, and asparagus parmesan velouté	£14.95
Falafel Served with roasted vegetables, lemon and coriander couscous, warm pita bread, salsa and tzatziki dips	£12.95
Darne of salmon and sea bass Pan fried darne of salmon and sea bass, baby asparagus with lime and parsley hollandaise	£15.95
Scallops* Seared hand dived scallops with stir fried chorizo, cherry tomatoes, French beans & a basil dressing	£17.95*
Medallions of pork Medallions of pork fillet with prosciutto, bramley apple compote, Stornoway black pudding mash and a cider gravy	£14.95
Rack of Highland lamb* Rosemary and garlic marinated lamb pan roasted and served on a clapsnot of redcurrant jus	£17.95*
Chicken and haggis Pan fried supreme of corn fed chicken with haggis, white wine leek and thyme cream sauce	£12.95
Barbary duck* Crisp roasted barberry duck breast served with dauphinoise potato, braised red cabbage, honey and grain mustard sauce	£16.95*

From the chargrill

10oz Sirloin steak* Sirloin steak cooked to your liking, served with hand cut chips, homemade onion rings, grilled tomato & mushrooms	£17.95*
6oz Fillet steak* Fillet steak cooked to your liking, served with hand cut chips, homemade onion rings, grilled tomato & mushrooms	£18.95*
Venison rump steak* Local venison cooked to your liking, served with a Letterfinlay malt whisky cream sauce, homemade onion rings, grilled tomato and mushrooms	£18.95*
Letterfinlay sirloin burger 8oz sirloin burger topped with melted Scottish cheddar, sautéed mushrooms, onion, homemade tomato chutney, served on a sesame roll with hand cut chips, homemade onion rings and a mixed leaf salad with coleslaw	£10.95
Chargrilled chicken breast burger Corn fed chicken breast topped with sautéed mushrooms, onion, homemade tomato chutney, served on a sesame roll with hand cut chips, homemade onion rings and a mixed leaf salad with coleslaw	£10.95

* Surcharge of £4.95 applies for all guests booked for DBB at the hotel



Dinner Menu

Old favourites

Steak and ale pie

Hand cut prime pieces of steak slowly braised in Isle of Skye Ale topped with puff pastry and served with hand cut chips and seasonal vegetables

£9.95

Fish and chips

Freshly landed haddock fried in a light batter and served with hand cut chips, mushy or garden peas and homemade tartare sauce

£9.95

Whole tail scampi

Langoustine tails in natural breadcrumb and fried until golden. Served with hand cut chips, garden peas and homemade tartare sauce

£8.95

Beef lasagne

Minced beef with red wine ragu between three pasta layers, topped with béchamel and mature cheddar, served with mixed leaf salad and garlic bread

£8.95

Salads

Stornoway salad

The original Macleod's Stornoway black pudding served with crisp snippets of bacon, mushrooms, new potatoes, free range egg and dressed leaves

£12.95

Letterfinlay smoked salmon and prawn salad

Home cured Scottish smoked salmon with a cucumber and tomato salsa set on crisp salad leaves

£12.95

Chargrilled Chicken salad

Chargrilled chicken strips with crispy croutons, pancetta and drizzled with a caesar dressing

£12.95

Sauces

Brandy and peppercorn

£2.95

Béarnaise

£2.95

Wild mushroom and Madeira

£2.95

Letterfinlay whisky cream sauce

£2.95

Side orders

Mixed home baked breads with balsamic oil

£3.95

Garlic bread

£3.50

Hand cut chips

£3.50

Homemade onion rings

£3.50

Tossed seasonal salad

£3.50

Desserts

Crème brûlée

With a hint of Drambuie and homemade pecan shortbread

£5.95

Sticky toffee pudding

Served with vanilla ice cream and whipped double cream

£4.95

Hot chocolate fondant

With white chocolate parfait and Chantilly cream

£5.95

Letterfinlay cranachan

Scented with whisky and honey, served with fresh raspberries, whipped double cream, toasted oatmeal and finished with homemade shortbread

£5.95

Letterfinlay croissant and butter pudding

With crème anglaise and toasted banana

£5.95

Cheese board

A selection of Dunsyre blue, Scottish cheddar and brie with celery, grapes, homemade chutney and oatcakes

£7.95

Try one of our vintage ports to complement your cheese board



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