

Bread and Dip £5  
Marinated Olives £5  
Spiced Nuts £5

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### **SMALL PLATES**

Chip's own Venison Haggis, Neep & Tatties (or Veggie Haggis) £10/£18  
French Onion Soup, Garlic Crouton, Cheddar £8  
Fish Tacos, Avocado, Pumpkin Seed Salsa, Pickled Chilli £10  
Smoked Salmon Ravioli, Crème Fraîche Dill Sauce £11  
Crispy Squid, Soy Glaze, Wasabi Mayo £11  
Pork and Fennel Scotch Egg, Gremolata £11  
Shetland Mussels, Tomato & Chilli Broth £12/£20

### **SHARING BOARDS**

Charcuterie, Cured & Smoked Seafood, Pickles, Olives, Fried Potatoes, Bread £30  
Whole Baked Camembert, Balsamic Onions, Artichokes, Fried Potatoes, Bread & Dip £30

### **BIG PLATES**

Smoked Cauliflower, Cauliflower Couscous, Tempura Cauliflower leaf, Almond Butter £18  
Pot Au Feu De La Mer, Ham Hock Gnocchi £19  
Marinated Pork Chop, Spiced Coconut Lentils, Panisse £24  
Venison & Beef Burger, Cheddar, Green Peppercorn Mayo, Gherkin, Caramelised Onions £18  
Beef Rump Steak, Hand Cut Chips, Chimichurri £30  
Barra Skate Wing, Leek Fritter, Celery, Brown Butter £25  
Roast Jerusalem Artichoke, Salsify, Cavolo Nero, Pickled Walnut £18

### **SIDES**

Potato Dauphinoise £7  
Hand Cut Chips £6  
Roast Carrots, Honey & Mustard £7  
Mixed Leaf Salad £7

### **DESSERTS**

Isle of Mull Cheddar Crème Brûlée, Brioche £9  
Coconut Sponge, Passion Fruit Sorbet, Mango £8  
Jam Roly-Poly, Vanilla Custard £8  
Dark Chocolate & Peanut Pave, Yoghurt Caramel £8  
Affogato £8