

EVENING MEALS

TO SHARE

Homemade bread with smoked foraged dulse butter 4

STARTERS

Foraged kelp salad in a toasted sesame and rice wine vinegar dressing, dulse crisps (vg, gf) 8

Isle of Canna langoustine prawn toast, sweet chili sauce 10

Pepper dulse and house crowdie ravioli, brown butter sauce (v) 9

Soup with homemade bread (vg, gf by request) 7

MAINS

Full crust Canna beef, Blue Murder cheese and Skye Black ale pie, garlic sautéed potatoes, garden vegetables 24

Isle of Canna's 'The Jack' pale ale battered haddock, chips, homemade tartare sauce, peas 18

Crab cacio e pepe - brown and white crab, linguine, black pepper, parmesan, samphire 24

Full crust masala curried cauliflower cheese pie, garlic sautéed potatoes, garden vegetables 23

Wild garlic laksa, foraged dulse and beetroot fritters, local egg, pickled radish, garden vegetables (gf, vg option) 20

Canna-reared Belted Galloway beef burger, potato bun, Mull cheddar, pickles, tomato, garlic mayo, fries (gf option) 17

MAINS - available to pre-order (we land them just before you sit down)

Freshly landed whole Canna lobster, homemade bread, garden salad, aioli 37

Freshly landed whole Canna brown crab, homemade bread, garden salad, aioli 26

Freshly landed Canna langoustine, homemade bread, garden salad, aioli 34

To share: Canna bay platter - whole lobster, whole crab, langoustine (or as per today's catch) - served with salad, homemade bread, aioli (min 2 people - price per person) 36

DESSERTS

Rosehip rum blood orange, candied peel, burnt milk ice cream 10

Dark chocolate torte, sea buckthorn sorbet 9

Wild gorse flower crème brûlée 9

Cheese board: Blue Murder (Tain), Connage Clava Brie (Moray Firth), Connage Gouda with oatcakes and plum and apple chutney 12

SIDES

Skin-on fries, green salad 4