

EVENING MEALS

TO SHARE

Homemade bread with smoked foraged dulse butter 2

STARTERS

Locally foraged kelp salad in a toasted sesame and rice wine vinegar dressing with dulse crisps (VG, GF) 7

Croquettes of Canna: a crab, a seaweed and a rabbit croquette, with aioli 8

Salt and pepper squid, sweet chilli sauce 7

Soup of the day with homemade bread (VG, GF by request) 5

MAINS

Full crust Canna Beltie beef, Mull Blue Murder cheese and Skye black ale pie, with red wine gravy, wholegrain mustard mash and seasonal veg 19

Isle of Canna "The Jack" pale ale battered fish and chips with peas and homemade tartar sauce 15

Canna double Beltie beef burger, homemade brioche bun, mature Scottish cheddar, pickle, tomato, garlic mayo and fries. (GF by request) 14

Foraged wild garlic & cauliflower cheese full crust pie, tomato relish, wholegrain mustard mash, seasonal veg (V) 16

Laksa (from the sea): Mackerel, octopus and sea vegetables in a spiced langoustine and coconut noodle broth 17

Laksa (from the land and shore): Sea vegetables, vegetable Gyoza dumplings and Canna house garden veg in a spiced coconut noodle broth (vg) 16

MAINS - AVAILABLE TO PRE-ORDER

Freshly landed whole Canna lobster, homemade bread, aioli, salad 29

Freshly landed whole Canna crab, aioli, homemade bread, salad 21

To share: Canna bay platter - whole local lobster, crab and at least one other item from today's catch - langoustine or octopus perhaps - served with salad, homemade bread, aioli (min 2 people) 27

DESSERTS

Rum (from Rum) babba, rum soaked raisins, Mackies vanilla ice cream 8

Apple tart tatin, toffee caramel, Mackies vanilla ice cream 8

Homemade Talisker whisky and honey ice cream with homemade shortbread 7

Cheese board: Blue Murder (Isle of Mull), Connage Clava Brie (Moray Firth), goats cheese. Served with homemade oatcakes and Isle of Arran chutney 8

SIDES

Skin-on fries, sweet potato fries, side salad 3