

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

Canna-reared Belted Galloway bone marrow, foraged smoked dulse butter, toast 9

Soup with homemade bread (vg, gf by request) 6

MAINS

Full crust Canna beef, Blue Murder cheese and Skye Black ale pie, wholegrain mustard mash, garden vegetables 23

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

Seafood bourride - local langoustine, lobster, ling and squid in a provencal stew with aioli, garden vegetables, garlic sautéed potatoes, homemade bread 24

Full crust masala curried cauliflower cheese pie, garlic sautéed potatoes, garden vegetables 22

Forgaged kelp miso ramen, teriyaki sweet potato, local egg, pickled radish, sea spaghetti and wild garlic fritter, crispy dulse, rice noodles (vg/gf by request) 19

Canna-reared Belted Galloway beef burger, brioche 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 35

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

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) 34

DESSERTS

Talisker whisky and honey ice cream, shortbread 8

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, garden salad 3