

EVENING MEALS

TO SHARE

Homemade bread with smoked foraged dulse butter 3

STARTERS

Foraged kelp salad in a toasted sesame and rice wine vinegar dressing with dulse crisps (vg, gf, df) 7

Hand picked crab, celeriac remoulade and foraged dulse caviar tartlet, on a 'truffle of the sea' pepper dulse shell 9

Trio of Canna croquettes (foraged dulse seaweed, locally reared beef brisket, smoked mackerel), with aioli 8

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

MAINS

Full crust Canna reared beef, highland Blue Murder cheese and Skye black ale pie, with potato dauphinoise and garden vegetables 19

Isle of Canna "the jack" pale ale battered haddock and chips with peas and homemade tartar sauce 15

Canna reared double Beltie beef burger, brioche bun, mature Scottish cheddar, pickles, tomato, garlic mayo and fries (gf by request) 14

Masala curried cauliflower cheese full crust pie with crushed potatoes, garden vegetables (v) 17

Beetroot bourguignon, garden vegetables and potato dauphinoise (gf, substitute crushed potatoes for vg) 17

Whole mackerel wrapped in kelp with rhubarb, beetroot, pickled walnuts and pearl barley 18

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

Freshly landed whole Canna lobster, homemade bread, salad, aioli 31

Freshly landed whole Canna brown crab, homemade bread, salad, aioli 22

To share: Canna bay platter - whole local lobster, whole crab and at least one other item from todays catch - langoustine or octopus perhaps - served with salad, homemade bread, aioli (min 2 people) 29

DESSERTS

Wild gorse flower crème brûlée 8

Homemade Talisker whisky and blossom honey ice cream with homemade shortbread 7

Dark chocolate torte with sea buckthorn ice cream [or wild thyme and garden mint yogurt sorbet] 8

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

SIDES

Potato dauphinoise, skin-on fries, sweet potato fries, side salad 3