



BREAKFAST MENU

Served from 8.30am until 12pm

Full Breakfast - egg, bacon, sausage, Stornoway black pudding, beans, tomato, mushrooms & toast and a pot of tea, coffee **OR** a glass of fruit juice - £10.00

Veggie Breakfast - egg, hash browns, mushrooms, tomato, beans & toast and a pot of tea, coffee **OR** a glass of fruit juice - £9.00

Scottish porridge oats served with maple syrup or honey - £3.50

Applecross smoked salmon & scrambled eggs on toast - £8.00

Smoked haddock & poached eggs on toast - £9.00

French toast with maple syrup - £5.00 with bacon add £2

Bacon roll - £3.00

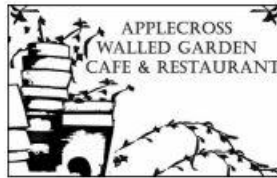
Sausage roll - £3.00

Egg roll - £2.50

Bacon, egg & sausage roll - £4.00

Warm croissant with butter & jam - £2.20

Pain au chocolat - £1.80



SERVED FROM 12 Midday to 8.30pm

STARTERS

Soup of the day served with bread £4.20

Stornoway black pudding topped with stilton cheese, walnuts & salad £7.50

Applecross hot and cold smoked salmon served with mustard mayo, salad & bread £8.00

Warm goats cheese topped with red onion marmalade and served with bread and salad £6.50

Homemade hummus served with bread & olives £6.00

All our bread served with starters is homemade and all our salads are dressed with our own dressing

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**WALLED GARDEN SEAFOOD PLATTER**

*This is a selection of hot & cold Scottish seafood. Most of our shellfish is caught on local fishing boat 'Girl Beth' by our very own Jon, who is fisherman by day and chef by night. Please ask for today's selection.*

*Platter for 1 - £28.00 ~~~~~ Platter for 2 - £50.00*

**MAIN MEALS**

*Homemade Walled Garden burger (this may vary) served with chips & salad £11.00  
(Add cheese, blue cheese, onion or bacon for an extra £1 per item)*

*or*

*Veggie Burger served with chips & salad £9.00*

*Beer Battered haddock served with chips, peas and homemade tartar sauce £11.00*

*Smoked haddock & leek gratin topped with a parmesan crust, served with new potatoes & salad £13.00*

*Crispy confit duck leg served with crushed new potatoes & parmesan salad £13.00*

*Local Seafood Linguini with Applecross hot smoked salmon and shellfish of the day in a creamy sauce topped with parmesan shavings £15.00*

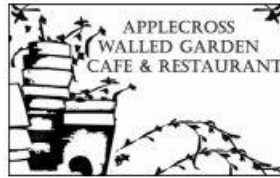
*Pork schnitzel with three cheese sauce, chips and salad £11.00*

*Creamy Garlic Chicken Breast served with chips and salad £11.00*

*Please see our specials board for our vegetarian options*

*This menu is available all day and our evening menu is available from 6pm Monday until Saturday - please ask a member of staff for a menu.*

*Please inform us of any allergies you have. All of our salad dressings are made using Ola Oil - Scottish Rapeseed Oil.*



**EVENING MEALS SERVED FROM 6pm to 8.30pm**

**STARTERS**

***Soup of the day served with bread £4.20***

***Applecross Boar & Shore - (Chef caught local Applecross squat lobsters & pork) in a sweet chilli sauce, served with bread & salad £8.00***

***House smoked duck breast & confit shredded leg served with a Cumberland sauce & celeriac remoulade on a potato nest £7.00***

***Applecross Crab Lasagne served with veloute £6.00***

***Stuffed Portobello mushroom topped with stilton £6.00***

**MAIN MEALS**

***Brot na Mara - A Bouillabaisse style stew with (typically) prawns, squat lobsters and crab caught by Jon, hand dived local scallops, Applecross salmon, and rope grown Skye mussels, with rouille and croutons £20.00***

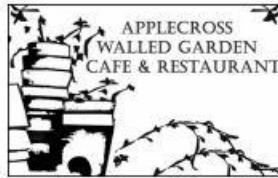
***Scottish sirloin steak with homemade chips, stuffed mushroom topped with blue cheese, onion rings, roasted tomato & pepper sauce £24.00***

***Applecross Estate venison casserole with mash & vegetables £16.00***

***Roast cod with spinach, potato rosti, braised fennel & sauce vierge £16.00***

***Chickpea, spinach & feta filo parcels served with cous cous, salad & minty yoghurt £12.00***

***Please inform us of any allergies you have. All of our salad dressings are made using Ola Oil - Scottish Rapeseed Oil.***



### **KIDS MENU**

*Sausage, chips and beans*  
*Chicken nuggets, chips and beans*  
*Fish fingers, chips and beans*  
*Penne pasta with tomato sauce and cheese*  
**All £5.50**

*Most meals from the menu can be served as kids meals, please ask if you would like anything else.*

*Potatoes and vegetables are also available.*

*Children's Ice-cream - £1.00 per scoop*

### **SANDWICHES**

*(All served on a 10" Wholemeal Baguette with salad, half portion also available)*

*Tuna & mozzarella melt*  
*Bacon, brie and redcurrant jelly*  
*Roast Provençal Veg and Feta Cheese*  
*Chicken Mayo and Avocado*

**All £6.00**

*Roast Beef (pink) with horseradish*

**£7.00**

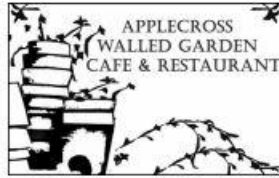
### **SIDE DISHES**

*Chips £2.00/Bread and olives £3.00/Onion rings £2.00*

*Side Salad £1.50/Garlic bread £2.00*

**PLEASE ASK TO SEE A DESSERT MENU**

**THERE IS ALSO SELECTION OF HOME BAKING AVAILABLE**



## **DRINKS**

### **HOT DRINKS**

Pot of tea for one £2.00  
Cup of filter coffee £2.00  
Americano £2.20  
Cappuccino £2.60  
Café latte £2.60  
Espresso £2.00  
Double espresso £2.50  
Earl Grey/fruit tea £2.20  
Hot chocolate £2.80

### **BOTTLED BEER/CIDER**

Stella Artois £3.00  
Peroni £3.00  
Corona £3.00  
Magners £3.60  
Skye Beers - Skye Gold/Skye Red/Skye Black £3.80  
Can of Tennent's Lager £2.50  
Can of Guinness £2.80  
Can of Strongbow £2.50  
Spirits (35ml) £2.50  
Malt Whiskies from £3.00 (selection at the counter)  
Liqueurs £3.50

### **COLD DRINKS**

Can of juice:  
sprite/coke/diet coke/irn bru/diet irn bru  
ginger beer/ apple or orange tango £1.80 each  
Fruit juice:  
apple/orange/cranberry £1.60 each  
Small fruit juice 80p  
Bottled Water £1.20

### **HOUSE RED (by the glass - 175ml/250ml)**

Merlot by the glass £5.00/£5.50  
Cabernet Sauvignon by the glass £5.50/£6.00  
Merlot by the bottle £15.00  
Cabernet Sauvignon by the bottle £18.50

### **HOUSE WHITE (by the glass - 175ml/250ml)**

Chenin Blanc by the glass £5.00/£5.50  
Sauvignon Blanc by the glass £5.50/£6.00  
Pinot Grigio by the glass £5.50/£6.00  
Chenin Blanc by the bottle £16.00  
Sauvignon Blanc by the bottle £18.50  
Pinot Grigio by the bottle £19.00

### **HOUSE ROSE (by the glass - 175ml/250ml)**

Rosé by the glass £5.50/£6.00  
Rosé by the bottle £18.50