



Evening Menu Served from 5-30 pm

Starter

Cullen Skink (A traditional hearty fish and potato soup) served with our own bread £4-35

Salmon three ways – Salar flaky smoked, cold smoked & a Salmon mousse with pickled cucumber & dill crème fraiche £6-75

Fresh Crab with concasse tomato and a cold watercress dressing £5-75

Fresh Loch Harport oysters with a lime & coriander dressing £9-75

Loch Eishort Mussels steamed with wild garlic, ginger & chilli, finished with coconut £6-90

Fresh asparagus with a poached egg and hollandaise sauce (V) £4-95

Welcome to
Harbour View
Seafood Restaurant

Main Course

Pan fried Hake on a bed of crushed Potatoes, Stornoway Black Pudding & Leeks & dressed with a Mornay Sauce. £14-95

Isle of Skye Scallops pan seared with crispy bacon tossed with asparagus, potato & fresh leaves. £18-95

Monkfish wrapped in pancetta served on a bed of puy lentils with roasted butternut squash & red pepper £16-95

Loch Eishort Mussels steamed with wild garlic, ginger & chilli, finished with coconut. £13-00

Roulade of Scottish goat's cheese and basil served with beetroot relish and fresh local leaves £9-95

Rump of Lamb served with minted peas, spring greens, roasted baby potatoes and a rich jus £16-95

Hot Seafood Platter - Langoustines, Scallops, Mussels, & tomato, garlic & herb sauce.

Cold Seafood Platter - Smoked & Salar flaky smoked Salmon, crab, langoustines & oysters with a selection of sauces

Both the Hot & Cold platters offered at daily market price. Please see the blackboard for details

Dessert

Rich chocolate tart with fresh strawberries & crème fraiche. £5-25

Sticky toffee crème brulee £5-25

Crannachan - a traditional west highland dessert made with fresh raspberries, whipped cream flavoured with toasted oatmeal and Drambuie. £5-80

Summer fruit Crumble with vanilla mascarpone £5-35

Cheese board - a selection of Scottish cheeses served with our own oat cakes. £7-65

Gaelic Coffee: Bruzzi coffee, a little brown sugar, a measure of Scotch Whisky all stirred and topped with whipped double cream. £5-35

All items are offered subject to availability

A service charge is not included

Please note that there is a minimum spend of £14 per person for the evening meal.