

# WELCOME TO HARBOUR VIEW SEAFOOD RESTAURANT

LUNCH IS SERVED FROM  
MIDDAY UNTIL 2-30 pm

## LUNCH

Soup of the Day – Chef's home made soup served with our own bread. **£3-95**

Loch Harport Oysters - Six local oysters freshly shucked and served in their own juices with lemon or tobasco sauce. **£9-50**

Moules Marinier - Loch Eishort Mussels simply cooked the classic way with shallots, a splash of white wine, cream and a hint of garlic. **£9-75**

Salar Smoked Salmon from South Uist served on a bed of salad leaves infused with a lemon dressing and served with our own bread. **£5-95**

Ploughmans with a selection of Scottish cheeses and our own Pear Chutney and home made bread. **£6-95**

Macaroni Cheese made with a creamy Isle of Mull cheese sauce. **£5-25**

Stornoway Black Pudding – served on an herb crust with caramalised apple. **£5-25**

Seafood platter for one. Served Cold; Langoustines, Oysters, Smoked Salmon, Served Hot; Mussels & Scallops. **£27-50**

Seafood platter for two As above but portioned for two to share **£49-50**

Extra portions of bread **£1-00**

## DESSERTS

We offer the same desserts at lunchtime as are available on the evening menu.

Teas, coffee, water, soft drinks, beers, cider and wine also available.

## EARLY EVENING SPECIAL MENU

To order between 5-00 pm and 6-00 pm. Tables must be vacated by 7-00pm. Choose two items for **£15-95** from the menu below; either a Starter and Main or a Main and Dessert.

All liquid refreshment extra.

## STARTERS

Soup of the Day served with our own bread. (V)

Salmon Pate on a bed of rocket leaves infused with a lemon dressing & served with our own oat cakes.

Moules Marinier - Loch Eishort Mussels simply cooked the classic way with shallots, a splash of white wine, cream and a hint of garlic.

Haddock and Leek Fishcake Pan seared and topped with creamed spinach.

## MAINS

Trout baked whole, stuffed with rosemary and fennel and served with seasonal vegetables.

Individual Mariners pie – fish topped with creamy mashed potato and Isle of Mull cheddar served with seasonal vegetables and salad leaves.

Moules Marinier - Loch Eishort Mussels simply cooked the classic way with shallots, a splash of white wine, cream and a hint of garlic.

Venison sausages served on a whole grain mustard mash and topped with creamed leeks.

Leek & Mushroom Pie - topped with creamy mashed potato and Isle of Mull cheddar gratin served with a medley of green vegetables and crisp salad leaves. (V)

## DESSERTS

Hot lemon sponge with vanilla ice cream.

Butterscotch tart with whipped cream.

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

## EVENING 7-00 pm - 10-00 pm

### STARTERS

Soup of the Day made by the Chef and served with our own bread. (V) £3-95

Salmon Pate (made with Flaky Smoked Salmon from the Salar Smokehouse, South Uist) served on a bed of rocket leaves infused with a lemon dressing & served with our own oat cakes. £5-95

Moules Marinier - Loch Eishort Mussels simply cooked the classic way with shallots, a splash of white wine, cream and a hint of garlic. £6-50

Loch Harport Oysters - Six fresh shucked local Oysters served in their own juices with lemon or tobasco sauce. £9-50

Haddock and Leek Fishcake - Pan seared & topped with creamed spinach. £6-25

### MAINS

Seafood platter for one :-  
Served Cold; Langoustines, Oysters and Smoked Salmon.  
Served Hot; Mussels & Scallops. £27-50  
Seafood platter for two:-  
As above but portioned for two to share. £49-50

Moules Marinier - Loch Eishort Mussels simply cooked the classic way with shallots, a splash of white wine, cream and a hint of garlic. £13-00

Lemon Sole - oven baked with a citrus & herb butter accompanied by new potatoes and seasonal vegetables. £15-25

Seared Scallops - served with asparagus on a bed of smooth puy lentil mash and served with a white wine, cracked pepper and butter sauce. £18-75

Ribeye Steak - 8 oz steak cooked to your own preference served with caramelised onions, roast cherry tomatoes, mushrooms and pan fried potatoes. £16-95

Mariners Fish Pie – topped with creamy mashed potato and Isle of Mull cheddar gratin served with a medley of green vegetables and crisp salad leaves. £12-90

Venison sausages served on a whole grain mustard mash and accompanied by creamed leeks. £9-25

Whole baked Trout stuffed with rosemary and fennel and served with seasonal vegetables £14-50

Leek & Mushroom Pie - topped with creamy mashed potato and Isle of Mull cheddar gratin served with a medley of green vegetables and crisp salad leaves. £9-75

Extra Side portion of seasonal vegetables £1-00

Extra portion of bread £1-00

### DESSERTS

Butterscotch tart – a pastry base with a soft filling made from brown sugar and butter. Served with Chantilly cream. £4-95

Hot Lemon Sponge - served with vanilla ice cream and a drizzle of lemon syrup. £4-95

Chocolate terrine – made with white and dark chocolate and served with a strawberry coulis. £5-25

Crannachan - a traditional west highland dessert made with fresh raspberries, whipped cream flavoured with toasted oatmeal and Drambuie. £5-25

Cheese board – a selection of Scottish cheeses served with our own oat cakes. £6-75

All items subject to availability.

Local suppliers: The Isle of Skye Fresh Produce Company, Isle of Skye Oysters, Loch Eishort Mussel Culture, Ewen Grant for Langoustines, Island Divers, D. Burd & Son, Salar smoked Salmon, Andy Race fish merchants.