

Inhale the aromas and savour the taste as you enjoy our hearty Highland dishes, prepared in our signature bùlas.

Named after traditional Gaelic pots, the flavoursome aromas released from our bùlas will hearten you to refuel, refresh, and relax as you

*make yourself
at home.*



Some of our menu items contain nuts and therefore we cannot guarantee that any dish will not contain traces of nuts.

If you have any food allergies, please speak to your server for recommendations.

We hope you enjoy your meal and we welcome comments and feedback to help us improve your experience. Please note that our head chef and his team have worked with our suppliers to eliminate modified ingredients from our menu.

Every care is taken to ensure that all the products and ingredients we use derive from a sustainable resource, either wild or farmed responsibly. With very few exceptions, the dishes on this menu come fresh from local shores, hills, or smokehouses.



BAR &
BISTRO

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11:00am – 6:00pm

To get you going

Soup of the Day (v)	£3.50
Bowl of homemade soup; chunks of crusty bread	
Seafood Chowder	£4.50
Swirl of double cream; chunks of crusty bread	

A little more than a snack

Pot of Prawns	½ pint	£5.25
Whole prawns; dipping sauce	pint	£9.95
Breakfast Club Ciabatta		£6.75
Sausage; bacon; egg; mushrooms; cheese; tomato		
Apple & Walnut Ciabatta (v)		£6.75
Roast garlic puree; apple; walnut; blue cheese		
Smoked Ham & Mull Cheddar Ciabatta		£6.75
Tomato & onion relish		
Brie, Apple & Tomato Ciabatta (v)		£6.75
Honey mustard		
Hot Roast Beef Ciabatta		£7.95
Strips of beef; deep fried onions		

The House Specialty BùLAS

Hearty Highland dishes perfect for sharing and feasting with friends. Served in pots for 1-6 people

Poachers' Bùlas	half portion	£5.95
	main portion	£8.95
Loch Linnhe mussels; classic white wine & garlic sauce; chunks of crusty bread		
The House Bùlas	bùlas for one	£12.50
	bùlas for two	£22.50
Chunks of crusty bread; choice of pesto mash or wild rice		

Kids Menu

Main Course	£5.95
Tomato Soup	
Penne Pasta & Tomato sauce	
Kids Burger & Fries	
Fish Fingers & Fries	
Dessert	£3.25
Fruit Cocktail	
Banana Split	

Healthier options

Spring Salad (v)	half portion	£4.50
	main portion	£8.50
Mixed greens; sun-dried tomato & herb dressing (add seared chicken fillet for £3.00)		
Spicy Cous Cous Salad (v)	half portion	£4.95
	main portion	£9.95
Roasted peppers; pesto dressing		
Warm Herbed Goat's Cheese Salad (v)	half portion	£7.95
	main portion	£10.50
Mixed greens; roasted pepper; sesame seeds; coriander oil		

Platters for Sharing

Farmer's Platter	£12.50
Smoked venison; smoked ham; duck; chicken; onion bread; green salad; cranberry & redcurrant dressing	
Herdsmen's Platter	£12.50
Selection of Scottish cheeses; fresh tomato; apple; pickles; onion; onion bread	
Fisherman's Platter	£12.50
Smoked salmon, halibut, trout, peppered mackerel; horseradish cream; granary bread; green salad; lemon dressing	

Hot Favourites

Tuscan Linguine (v)	£8.25
Sun dried tomatoes & herbs; rich creamy pesto sauce (add seared chicken fillet for £3.00)	
Traditional Fish & Chips	£7.25
Battered haddock; fries; salad garnish	
Calamari	£7.95
Spicy crunchy coating; red pepper aioli	
Fish pie	£8.25
Haddock & local prawns; creamy sauce; mash topping	
Venison sausages	£8.25
Onions; mash & gravy	
The BIG Bùlas Beef Burger	£9.25
8oz cheese & bacon burger; fries; relish	
10oz Sirloin Aberdeen Angus Steak	£14.95
Grilled tomato; onion rings; button mushrooms; house fries	

Make yourself at home