



Evening Menu

Served from 6.00-9.30pm

To Start

Chicken Liver Pate	£6.25
Served with Benbecula oatcakes, mixed leaves and redcurrant jelly	
Smoked Haddock Chowder	£6.25
Our own home made delicious recipe of creamy leek, potato and smoked haddock soup with chives, served with crusty bread and butter	
Soup of the day	£4.95
Freshly made each day served with crusty bread and butter	
Moules Mariniere	£7.50
Local fresh mussels steamed with garlic and white wine, finished with cream	
Deep Fried Brie	£6.50
Fresh gourmet brie, breaded in our kitchen, lightly fried and served with mixed leaves, redcurrant jelly and a balsamic dressing	
Fresh Hebridean Oysters	£9.50
6 Hebridean oysters, opened to order and served still in their shell with tabasco and lemon	
One to try	£1.95
Whole Tiger Prawns	£7.95
Tiger prawns cooked in a garlic and herb butter, served warm in their shells	
Chargrilled Scallops	£8.25
Fresh King scallops, seared and served with coriander crème fraiche and mixed leaves	
Roasted Peppers, Feta Cheese, Red Pesto and Olive	£6.25
Flavoured with herbs, dressing and served with mixed salad leaves and pine nuts	
Scottish Salmon Cake	£6.50
Homemade breaded salmon cake made with fresh and smoked salmon to our own special recipe and served with light salad garnish, thermidor sauce and lemon wedge	
Smoked Salmon Salad	£7.50
Scottish smoked salmon served with mixed leaves, capers, red onion and lemon	

To Follow

All our main courses are served with Chefs selection of seasonal vegetables and potatoes.

Chargrilled Venison **£17.50**

Our local butcher's prime cut of Scottish venison lightly chargrilled and served with a rich port wine and redcurrant jus

Scallops Thermidor **£18.50**

Chargrilled fresh local King scallops on a bed of spinach topped with a creamy mustard sauce and finished with glazed parmesan

Chargrilled Ribeye Beef **£20.95**

Prime butcher's cut ribeye of beef chargrilled and cooked to your liking, accompanied by a garlic and fresh herb butter

Chargrilled Fillet of Beef **£23.25**

Prime cut fillet of beef chargrilled and cooked to your liking, topped with our homemade rich pepper sauce

Fillet of Sea Bass **£17.50**

Gently oven baked and served on a bed of spinach with our own homemade coriander, chilli and lemon butter

Holly Tree Rendezvous of Seafood **£24.50**

A decadent display of fresh salmon, local mussels, King scallops, Hebridean oysters and tiger prawns served hot with thermidor sauce and garlic butter

Chicken and Haggis **£15.95**

Chargrilled prime breast of fresh chicken resting on a bed of the award winning MacSweens haggis served with our home made rich peppercorn sauce

Barbary Duck Breast **£17.95**

Chargrilled fresh butcher's duck breast cooked rare, sliced and served with the famous MacLeod's Stornoway black pudding, red cabbage and a rich port and berry Jus

Pumpkin Ravioli **£11.95**

Flavoured with a homemade fresh tomato & herb ratatouille and finished with freshly grated parmesan

Fillet of Scottish Salmon **£16.25**

Lightly seared on the chargrill served on a bed of spinach and finished with a thermidor sauce and fresh parmesan

Moules Mariniere **£15.95**

Local rope grown mussels steamed with garlic, onion, fresh herbs and white wine and finished with fresh cream

To Finish

Warm Apple and Cinnamon Crepe	£6.50
Drizzled with maple syrup and topped with a scoop of Mackie's vanilla ice cream	
Sticky Toffee Pudding	£5.95
Homemade warm date sponge topped with a delicious butterscotch sauce and a scoop of Mackie's vanilla ice cream	
Warm Chocolate Brownie	£6.25
Homemade rich chocolate brownie served with a scoop of Mackie's vanilla ice cream	
White Chocolate and Vanilla Cheesecake	£5.95
Homemade and served with pouring cream	
Lemon Tart	£5.95
Delicious and refreshing served with pouring cream	
Luxury Mackie's of Scotland Vanilla Ice Cream	£4.25
Cheese Plate	£8.25
Orkney Mature Cheddar, Hebridean Blue and Brie served with biscuits, celery, onion marmalade and grapes	

Our dishes may contain nuts or nut traces

Our extensive A La Carte Menu is also often supplemented by Delicious Nightly Specials.