



## Evening Menu

Served from 6.00-9.30pm

### STARTERS

<b>Chicken Liver Pate</b> Benbecula oatcakes, mixed leaves, redcurrant jelly	<b>£6.75</b>
<b>Smoked Haddock Chowder</b> Creamy smoked haddock soup, leek, potato, chives, crusty bread & butter	<b>£6.95</b>
<b>Chef's Seasonal Soup</b> Homemade soup, crusty bread, butter	<b>£5.50</b>
<b>Steamed Local Mussels</b> Garlic, white wine & cream	<b>£8.25</b>
<b>Deep Fried Gourmet Brie</b> Mixed leaves, redcurrant jelly, balsamic dressing	<b>£6.95</b>
<b>Six Fresh Hebridean Oysters</b> Served in their shell with tabasco & lemon	<b>£10.95</b>
<b>One to try</b>	<b>£2.25</b>
<b>Whole Tiger Prawns</b> Garlic and herb butter, served warm in their shells	<b>£8.50</b>
<b>Chargrilled Scallops</b> Coriander crème fraiche, mixed leaves	<b>£8.95</b>
<b>Scottish Salmon Cake</b> light salad garnish, thermidor sauce, lemon wedge	<b>£6.95</b>
<b>Smoked Salmon Salad</b> Mixed leaves, capers, red onion, lemon	<b>£7.95</b>
<b>Feta Cheese and Olive Salad</b> Served with our own house dressing topped with pine nuts	<b>£6.95</b>

Our dishes may contain nuts or nut traces

## MAINS

<b>Scallops Thermidor</b>	<b>£19.95</b>
Wilted spinach, creamy mustard sauce, glazed parmesan, seasonal vegetables & potatoes	
<b>Fillet of Sea Bass</b>	<b>£18.95</b>
Wilted spinach, coriander, chilli & lemon butter, seasonal vegetables & potatoes	
<b>Barbary Duck Breast</b>	<b>£18.75</b>
Cooked rare, MacLeod's Stornoway black pudding, red cabbage, rich port & berry Jus, seasonal vegetables & potatoes	
<b>Chicken and Haggis</b>	<b>£16.75</b>
MacSweens haggis, rich peppercorn sauce, seasonal vegetables and potatoes	
<b>Saddle of Venison</b>	<b>£18.25</b>
rich port wine and redcurrant jus, seasonal vegetables and potatoes	

### FROM THE CHARGRILL

Prime butcher's cut beef, accompanied by seasonal vegetables and potatoes

**Ribeye Beef £23.95**

**Fillet of Beef £28.75**

**STEAK SAUCES** — Red wine jus | Peppercorn | Garlic & Herb Butter |

<b>Fillet of Scottish Salmon</b>	<b>£17.50</b>
Wilted greens, thermidor sauce, fresh parmesan, seasonal vegetables and potatoes	
<b>Holly Tree Rendezvous of Seafood</b>	<b>£26.50</b>
Salmon, local mussels, King scallops, Hebridean oysters and tiger prawns served hot with thermidor sauce, garlic butter & seasonal vegetables and potatoes	
<b>Moules Mariniere</b>	<b>£16.75</b>
Garlic, white wine & cream	
<b>Pumpkin Ravioli</b>	<b>£12.50</b>
Tomato & herb ratatouille, grated parmesan, fresh herbs	

### Side Orders

Mixed Salad	£3.50	Chips	£2.95	Seasonal Veg	£3.50
Basket of Crusty Bread	£1.95	Garlic Butter Sauce	£2.50	Pepper Sauce	£2.50

## DESSERTS

<b>Warm Apple and Cinnamon Crepe</b>	<b>£6.75</b>
Drizzled with maple syrup and topped with a scoop of Mackie's vanilla ice cream	
<b>Homemade Sticky Toffee Pudding</b>	<b>£6.50</b>
Warm date sponge topped with a delicious butterscotch sauce & a scoop of Mackie's vanilla ice cream	
<b>Warm Chocolate Brownie</b>	<b>£6.50</b>
Homemade rich chocolate brownie served with a scoop of Mackie's vanilla ice cream	
<b>White Chocolate and Vanilla Cheesecake</b>	<b>£6.50</b>
Homemade and served with pouring cream	
<b>Luxury Mackie's of Scotland Vanilla Ice Cream</b>	<b>£4.50</b>
<b>Cheese Plate</b>	<b>£8.95</b>
Orkney Mature Cheddar, Hebridean Blue and Brie served with biscuits, celery, onion marmalade and grapes	