



EVENING MENU AUGUST & SEPTEMBER 2021

WEDNESDAY:

Uig Lodge smoked salmon, beetroot relish, beetroot creme, yogurt, crackers

Baked cod with a herb crust, seasonal greens, carrot puree, saffron potatoes, lemon butter

Crème Brûlée

SATURDAY:

Chicken and Islay whisky pate, oatcakes, cranberry and port sauce

Hebridean venison loin, celeriac & apple puree, wilted chard, parsnip crisps and a red wine sauce

Eton Mess

Importantly, if you have a food allergy or intolerance, please ask us for help and information.

On a Wednesday and Saturday, we serve a 3-course evening meal. Please do book in advance. Served in the guest dining room at 7.15p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles.

Our Sharing Platter Menu is available on a Tuesday, Friday, and Sunday. Please do book in advance. Served in the guest dining room at 7.15p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles.

On a Monday & Thursday, we do not serve evening meals and can recommend some local restaurants and pubs for you.

To accompany your meal do please choose from our carefully chosen wine list, or our Scottish gin and whisky range.

We source as much of our food as possible from local suppliers: **Local fish and shellfish** comes from Island Shellfish Company, **Smoked salmon** from Uig Lodge, **Meat and Game** from Charles Macleod.