

DINNER AT THE CEILIDH PLACE 5-9PM

Starters

Soup with fibremalt bread	7.50
Ullapool hot smoked trout, beetroot & dill relish, horseradish crème fraiche	14.50
Hand-dived Loch Broom scallops, cauliflower puree, tomato, chilli & lime confit, bacon crumb	15.00
Chicken liver parfait, elderflower & gooseberry jam, crostini, salad	12.00
Grilled goats cheese salad, roast beetroot, pickled beetroot & crispy beetroot, toasted walnuts, pomegranate dressing	12.50
Mussels with white wine, garlic & cream, fibremalt bread	14.00

Smaller plates

Mexican corn rib, peanut & lime drizzle, tangy salsa	10.50
Pulled Levantine lamb, freshly made flatbread, baba ganoush, tzatziki, pickled onions, harissa oil	15.00
Soy, lime & ginger cauliflower wings, kimchi slaw	10.50
Salt & pepper squid rings, lemon mayonnaise	11.50

Main

8oz sirloin steak, dauphinoise, shallot purée, tomato compôte, rocket	32.00
Pan seared cod, confit tomatoes, polenta chips, crispy capers	28.00
Breaded haddock & chips, home-made tartare sauce	21.00
Smash beef burger, cheese, crispy bacon, balsamic onion, gherkin, fries • add pulled pork +3.50	17.50
Buttermilk chicken burger, pickles, leaves & fries - top with mango hot sauce <u>or</u> ranch	17.50
Venison casserole, Arran grainy mustard mash	20.00
The Ceilidh Place bowl: chickpeas, quinoa, roast cauliflower, roast beets, green goddess, carrot chutney, garlicky yoghurt dressing, coriander	15.50
Pea risotto, wild garlic & hazelnut pesto	16.00

A little something on the side

Fries	4.50
House salad	4.50
Buttered greens	4.50
Mac n cheese •add pulled pork +3.50	7.50
Loaded fries with cheese, ranch, spring onion, salsa & tajin •add pulled pork +3.50	6.50

Please let the waiting staff know of any allergies and dietary requirements