

## BRUNCH MENU

toasted sourdough with butter £3

porridge oats (v)

hebridean sea salt £4

banana, pomegranate & chocolate curls £4

streaky bacon & heather hills honey £5

brioche egg toast

natural yogurt, cinnamon & blueberries £7

banana & pomegranate, chocolate curls £7

streaky bacon and maple syrup £7

smoked salmon english muffin £8

*horseradish cream cheese, pea tendrils*

scottish breakfast £9

*sausage, haggis, smoked back bacon, egg, potato*

*scone, flat capped mushroom, baked beans &*

*tomato*

vegetarian breakfast (v) £9

*vegetarian sausage, egg, flat capped mushroom,*

*potato scone, grilled tomato, spinach & baked*

*beans*

gluten free breakfast £9

*smoked back bacon, grilled tomatoes, fried egg,*

*flat cap mushroom & baked beans*

## BRUNCH COCKTAILS

Bloody Mary £6

Mimosa £6

Mojito (various) £6

Freshly Squeezed Juices £4

# A'CHALLTAINN

F I S H R E S T A U R A N T & B A R

## EGGS

2 poached eggs served on sourdough bread

benedict *bacon, hollandaise* £8

florentine *baby spinach, hollandaise* £8

hemingway *hot smoked salmon, hollandaise* £9

huevos benedictos

*avocado, chorizo & smoked paprika hollandaise* £9

trivette *crayfish, creole hollandaise* £9

barra *haggis, hollandaise* £7

soup with bread roll £6

*parsnip, thyme and honey*

salt baked beetroot (v) £7

*goats cheese, caramelised apple puree,*

*hazelnut crumb*

smoked mackerel pate £7

*sourdough crisp & compressed watermelon*

fish & chips £14

*beer battered haddock, hand cut chips,*

*tartar sauce and charred lemon*

steak and egg £16

*Flat iron steak 7oz, fried egg & chips*

breast of chicken £17

*chicken, morels, broad beans, garden peas, fondant potato*

## DAILY SPECIALS

please see our boards or ask your server

## COLD SHELLFISH COUNTER

(all subject to market availability)

whole lobster market price

half lobster market price

langoustine £3 each

crab claws £2 150g

150g

lindus farne oysters £3 each

gigha oysters £3 each

squab lobster £3 100g

## SIDES

hand cut chips £4

sourdough bread £4

*olive oil, balsamic & sea salt*

whisky sauce/mushroom sauce £2

## DESSERTS

rosemary panna cotta £8

*wild berries, fruit jel, rose champagne granita*

chocolate genoise £7

*goats cheese espuma, honeycomb*

cheese £8

*howgate kintyre blue & loch arthur farm*

*house cheddar, pear crisp, biscuits & quince gel*

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask your server

For tables of 6 or more a discretionary 10% service charge will be