

The

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Seaforth

STARTERS

Seared west coast scallops 11.95 <i>Stornoway black pudding and crispy bacon</i>	Fresh native and European oysters 1 – 3.50 6 – 19.95 12 – 34.95 <i>Mignonette, tabasco, and lemon on crushed ice</i>	Smoked salmon salad 11.95 <i>A light and delicious smoked salmon with a house salad and fresh locally made bread</i>
Cullen Skink 9.95 <i>Traditional creamy smoked haddock and leek soup</i>	Soup of the day 6.95 <i>Homemade soup with warm bread</i>	Fresh smoked mackerel 8.95 <i>Mixed leaves and honey and mustard dressing</i>

SCOTTISH FAVOURITES

Atlantic haddock fish & chips 17.95 <i>in crispy batter or breadcrumbs and mushy peas, homemade tartare sauce</i> Gluten free option available (Gf)	Wholetail breaded scampi 18.95 <i>Chips and homemade tartare sauce</i>	10oz Ribeye steak 29.95 <i>Highland beef, home-made chips and salad leaves</i>
Mac and cheese (V) 14.95 <i>with toasted garlic bread and salad leaves</i>	The Seaforth burger 16.95 <i>Award-winning beef patty, buttermilk roll, salad, homemade chips and onion rings</i>	Crispy vegan fish fillets (Vg) 17.95 <i>Chips, salad and mushy peas</i>

SEASONAL SEAFOOD

Subject to availability

Seafood platter ... to share. *Fresh, locally landed and sustainable*
Lobster, lightly dusted calamari, mussels, scallops, langoustine, breaded haddock
Market Price

Haddock Mornay 19.95 <i>Spinach, Haddock smothered in a creamy cheese sauce, topped with bread crumbs and with a choice of salad or chips</i>	Locally landed langoustine (6) 25.95 <i>Chips, salad and a choice of lemon or garlic butter</i>	The Seaforth land & sea platter 39.95 <i>10 oz Rib-eye steak, Scallops, Langoustine, salad leaves, homemade chips and dip</i>
Fresh Scottish mussels 18.95 <i>White wine garlic cream and fresh parsley</i>	Pan-seared Scottish salmon 21.95 <i>With wilted spinach and scallions mash</i>	Calamari salad 19.95 <i>Lightly dusted calamari, a house salad drizzled with honey and mustard dressing</i>

SIDES AND NIBBLES

Toasted garlic bread (V) 4.95 Add cheese 75p	Mushy peas 2.50	Blue cheese sauce 3.95
House side salad 3.95	Bread and olives 4.95	Pepper corn sauce 2.50
Small chips 3.95	Onion rings 4.95	Scottish Whisky sauce 3.95
	Roasted red pepper and hummus dip 4.95	Homemade tartar sauce 2.95

DESSERTS

Sticky toffee pudding (Gf) 7.95 <i>Ice-cream and butter scotch sauce</i>	Trio of Seaforth chocolate desserts 8.95	Scottish cheese board 8.95 <i>Locally sourced cheeses served with pickled chutney and Scottish oatcakes</i>
Vegan cheesecake 7.95	Seaforth Trio of Ice-cream 7.95	

(V) – Vegetarian; (Gf) – Gluten Free; (Vg) – Vegan

Please speak to a member of staff if you have any special dietary requirements.

A 10% discretionary service charge will be added to your bill. The total of the services charge goes to our staff.

We are a cashless premises, Contactless payment only.

WHITE WINES

Casa del Arco, Blanco, Spain <i>Delicious fruity white made from a field blend of traditional Spanish grape varieties</i>	Bottle 175ml	
	23.00	6.50
Pinot Grigio, Bella Modella, Italy <i>Widely appreciated for its zesty, citrus character and refreshing finish</i>	25.00	6.95
Sauvignon Blanc Reserva, Los Espinos, Chile <i>Delivers appealing tropical fruit flavours. Very much a crowd pleaser</i>	27.00	6.95
Chardonnay, Montsablé, France <i>Characterised by tastes of white fruits, slightly floral with a long dry classy Chardonnay finish</i>	28.00	6.95
Albariño, Lembranzas, Spain <i>Popular in the north of Spain with shellfish but also works well with white meats and vegetable dishes</i>	35.00	
Sauvignon Blanc, Signature Series, Ant Moore, New Zealand <i>Oppulent fruit salad flavours abound from this premium NZ Sauvignon Blanc</i>	38.00	

ROSÉ WINES

Tempranillo Rosado, Castillo del Moro, Spain <i>Tastes of strawberry and cranberry fruit this pink, crisp, well balanced wine</i>	19.75	5.95
White Zinfandel, Headlands Cove, USA <i>Shades of raspberry and strawberry mingled with melon abound in this fruity medium sweet rose.</i>	23.00	6.50

RED WINES

Casa del Arco, Tinto, Spain <i>Unpretentious red from central Spain, easy drinking wine</i>	22.00	6.50
Carménère, Costa Vera, Chile <i>Chile's indigenous red variety, lovely fruit, perfectly suited to both drinking on its own or with food</i>	25.00	6.50
Montepulciano d'Abruzzo, Altopiano, Feudo Antico, Italy <i>Exhibiting wild cherry, violets, full bodied with a touch of spice</i>	26.00	6.95
Merlot, Largesse, France <i>Soft easy drinking flavours of rich cherry and blackberries</i>	27.00	6.95
Malbec, Man Meets Mountain, Argentina <i>Meat friendly red from the arid desert like area below the Andes</i>	29.00	7.25
Primitivo, Electric Bee, Italy <i>Lively, soft, velvety star from the heal of Italy, wonderful wine</i>	32.00	

SPARKLING WINES

Prosecco Frizzante, (20cl.), Italy <i>Fun in a mini bottle, A beautiful fruity Frizzante!</i>	7.95	
Prosecco, Spumante, La Vita Sociale, Italy <i>Incredibly popular fizz showing off its aromatic apple and pear flavours</i>	29.95	

DRAUGHT

	1/2 Pint	Pint
Amstel 4.1% <i>Premium lager, Netherlands</i>	3.00	5.95
Seaforth Lager 4% <i>House lager, Australia</i>	3.00	5.95
Coast to Coast 4.6% <i>American style pale ale, Scotland</i>	3.50	6.50
Guinness Irish Stout <i>Stout, Ireland</i>	3.50	6.50
Birra Moretti 4.8% <i>Premium lager, Italy</i>	4.00	6.95

BOTTLED BEERS/CIDERS

Tiger 330ml	4.85
Heiniken 330ml	4.75
Caledonian Deuchars <i>Scottish</i>	5.95
Bulmers cider	5.95
Old Mout Cider 500ml <i>Various Flavours</i>	5.95

NON-ALCOHOLIC BEERS

Erdinger 0% 500ml	5.50
Old Mout Cider 500ml	5.80

VODKA

<i>served 25ml</i>	
Finlandia Vodka	3.50
Grey Goose	4.95

RUM

<i>served 25ml</i>	
Bacardi Carta Blanca	3.50
Havana 7 Year	4.20
Captain Morgan, Spiced Rum	3.50
OVD dark rum	3.50
Mezan Xo	4.95
Eldorado 12anos	3.95
Malibu	3.50

GIN

<i>served 25ml</i>	
Gordons	3.50
Bombay Sapphire	3.95
Caorunn	4.20

FLAVOURED GIN

<i>served 25ml</i>	
Gordons Pink	3.95
Boe Violet	4.50
Tanqueray de Sevilla	4.50
Edinburgh Rhubarb & Ginger	3.95
Edinburgh Raspberry Gin	3.95

WHISKY & BOURBON

<i>served 25ml</i>	
Glenfiddich 12	4.95
Bells	3.50
Highland Park 12	5.20
Famous Grouse	3.50
Glen Morangie 18	12.00
Jameson	3.95
Jack Daniels	3.95
Markers Mark	3.95
Jim Beam Red Stag	3.50
Jura 21	16.50
Southern Comfort	3.50

LIQUERS

<i>served 25ml except where noted</i>	
Archers	3.40
Baileys 50ml	4.70
Jagermeister	4.70
Glayva	4.70
Martini Extra	
Dry/Bianco/Rosso 50ml	3.50
Cockburns Special Reserve 50ml	3.95
Sambuca	4.95
Tequila Gold	4.95

SOFT DRINKS

J2o Flavours 330ml	3.30
Appletiser 330ml	3.50
Coca Cola Bottle 330ml	3.50
Diet Coke/Coke Zero 330ml	3.20
Irn Bru/Diet Irn Bru 330ml	3.50
Fever-tree Tonic Mixers 200ml	2.80
Fever-tree Ginger Beer 200ml	2.95
Highland Spring	
Still/Sparkling 330ml	2.50
Red Bull 250ml	3.95
	Mix 1/2 Pint Pint
Juice	0.95 2.25 3.30
<i>orange, apple, cranberry, pineapple</i>	
Draught Coke/Diet Coke/ Lemonade/Tonic	1.00 2.50 3.40

PLEASE ASK ONE
OF OUR STAFF ABOUT
OUR FULL RANGE
OF WHISKIES