

The

≈ UL1789 ≈

Seaforth

STARTERS

Seared west coast scallops 12.50 <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 12.95 <i>A light and delicious smoked salmon with a house salad and fresh locally made bread</i>
Cullen Skink 10.95 <i>Traditional creamy smoked haddock and leek soup</i>	Soup of the day 7.95 <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 19.95 <i>Chips and homemade tartare sauce</i>	10oz Ribeye steak 33.50 <i>Highland beef, home-made chips and salad leaves</i>
Mac and cheese (V) 15.95 <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 21.95 <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 45.00 <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 24.95 <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 1.50	Mushy peas 2.50	Blue cheese sauce 4.50
House side salad 4.50	Bread and olives 4.95	Pepper corn sauce 3.50
Small chips 4.50	Onion rings 4.95	Scottish Whisky sauce 4.50
	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 10.95	Cheese board 10.95 <i>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

Delicious fruity white made from a field blend of traditional Spanish grape varieties

Pinot Grigio, Bella Modella, Italy

Widely appreciated for its zesty, citrus character and refreshing finish

Sauvignon Blanc Reserva, Los Espinos, Chile

Delivers appealing tropical fruit flavours. Very much a crowd pleaser

Chardonnay, Montsablé, France

Characterised by tastes of white fruits, slightly floral with a long dry classy Chardonnay finish

Albariño, Lembranzas, Spain

Popular in the north of Spain with shellfish but also works well with white meats and vegetable dishes

Sauvignon Blanc, Signature Series, Ant Moore, New Zealand

Oppulent fruit salad flavours abound from this premium NZ Sauvignon Blanc

ROSÉ WINES

Tempranillo Rosado, Castillo del Moro, Spain

Tastes of strawberry and cranberry fruit this pink, crisp, well balanced wine

White Zinfandel, Headlands Cove, USA

Shades of raspberry and strawberry mingled with melon abound in this fruity medium sweet rose.

RED WINES

Casa del Arco, Tinto, Spain

Unpretentious red from central Spain, easy drinking wine

Carménère, Costa Vera, Chile

Chile's indigenous red variety, lovely fruit, perfectly suited to both drinking on its own or with food

Montepulciano d'Abruzzo, Altopiano, Feudo Antico, Italy

Exhibiting wild cherry, violets, full bodied with a touch of spice

Merlot, Largesse, France

Soft easy drinking flavours of rich cherry and blackberries

Malbec, Man Meets Mountain, Argentina

Meat friendly red from the arid desert like area below the Andes

Primitivo, Electric Bee, Italy

Lively, soft, velvety star from the heal of Italy, wonderful wine

SPARKLING WINES

Prosecco Frizzante, (20cl.), Italy

Fun in a mini bottle, A beautiful fruity Frizzante!

Prosecco, Spumante, La Vita Sociale, Italy

Incredibly popular fizz showing off its aromatic apple and pear flavours

DRAUGHT

1/2 Pint Pint

Amstel 4.1%

3.00 5.95

Premium lager, Netherlands

Seaforth Lager 4%

3.00 5.95

House lager, Australia

Coast to Coast 4.6%

3.50 6.50

American style pale ale, Scotland

Guinness Irish Stout

3.50 6.50

Stout, Ireland

Birra Moretti 4.8%

4.00 6.95

Premium lager, Italy

BOTTLED BEERS/CIDERS

Tiger 330ml

4.85

Heiniken 330ml

4.75

Caledonian Deuchars

5.95

Scottish

Bulmers cider

5.95

Old Mout Cider 500ml

6.50

Various Flavours

NON-ALCOHOLIC BEERS

Erdinger 0% 500ml

5.50

Old Mout Cider 500ml

6.50

VODKA

served 25ml

Finlandia Vodka

3.50

Grey Goose

5.95

RUM

served 25ml

Bacardi Carta Blanca

3.50

Havana 3 Year

4.20

Havana 7 Year

4.20

Captain Morgan, Spiced Rum

3.50

OVD dark rum

3.50

Mezan Xo

4.95

Eldorado 12anos

5.80

Malibu

3.50

Pusser's Rum

4.50

GIN

served 25ml

Gordons

3.50

Bombay Sapphire

3.95

Caorunn

4.20

FLAVOURED GIN

served 25ml

Gordons Pink

3.95

Boe Violet

4.50

Tanqueray de Sevilla

4.50

Edinburgh Rhubarb & Ginger

4.50

Edinburgh Raspberry Gin

3.95

WHISKY & BOURBON

served 25ml

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

served 25ml except where noted

Archers

3.40

Baileys 50ml

4.70

Jagermeister

4.70

Glavya

4.70

Martini Extra

Dry/Bianco/Rosso 50ml

3.95

Cockburns Special Reserve 50ml

4.20

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

	Mix	1/2 Pint	Pint
Juice	0.95	2.25	3.30

orange, apple, cranberry

Draught Coke/Diet Coke/

Lemonade 1.00 2.50 3.40

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