

The

≈ UL1789 ≈

Seaforth

STARTERS

Seared west coast scallops 13.95 <i>Stornoway black pudding and crispy bacon</i>	Scottish smoked salmon 12.95 <i>Salad leaves and granary bread</i>	Soup of the day 7.95 <i>With warm bread</i>
Cullen Skink 10.95 <i>Creamy smoked haddock and leek soup, with warm bread</i>	Classic prawn cocktail 12.95 <i>Mixed prawns served with Marie Rose sauce, fresh bread. Salad topped with a whole langoustine</i>	Scottish Haggis Bon Bons 9.95 <i>Homemade haggis bon bons served with a salad and sweet chili dip</i>
Fresh oysters (Gf) 1 – 3.95 6 – 22.50 12 – 39.50 <i>Mignonette, tabasco, and lemon on crushed ice</i>		

SCOTTISH FAVOURITES

Fish & chips 19.95 <i>Fresh Atlantic haddock in crispy batter or bread-crumbs, mushy peas and Chef's tartare sauce</i> Gluten free option available (Gf)	The Seaforth burger 17.95 <i>Scottish award winning beef patty, buttermilk roll, salad, chips, onion rings</i>	Crispy vegan fish fillets (Vg) 19.95 <i>Chips, salad and traditional mushy peas</i>
Mac and cheese (V) 15.95 <i>With toasted garlic bread, salad leaves</i>	Pan-seared Scottish salmon 25.95 <i>Wilted spinach, scallion mash, lemon cream sauce</i>	10oz Ribeye steak 35.95 <i>Highland beef, homemade chips, salad leaves</i>

FROM THE OCEAN

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 22.95 <i>Topped with a cheese sauce and breadcrumbs, spinach, choice of salad or chips</i>	Locally landed langoustine (6) 29.95 <i>Chips, salad and a choice of lemon or garlic butter</i>	The Seaforth land & sea platter 49.95 <i>10 oz Rib-eye steak, scallops, langoustine, salad leaves, homemade chips</i>
Fresh Scottish mussels 19.95 <i>White wine, garlic, cream, fresh parsley, with warm bread</i>	Prawn Linguine 25.95 <i>Prawns and linguine cooked in chilli, lime, garlic and tomatoes. Topped with a whole langoustine</i>	Crispy calamari salad 21.95 <i>Drizzled with honey and mustard dressing</i>

ON THE SIDE

Toasted garlic bread (V) 5.50	Mushy peas (Gf) (V) 3.95	Blue cheese sauce 4.95
Add cheese 2.00	Bread and olives 5.50	Pepper corn sauce 3.95
House side salad 4.95	Onion rings (V) 4.95	Whisky sauce 4.95
Chips (Gf) (V) 4.95	Wilted Spinach 5.95	Homemade tartar sauce 3.95

DESSERTS

Sticky toffee pudding (Gf) 8.50 <i>Ice-cream and butter scotch sauce</i>	Ullapool Mess 9.50 <i>vanilla ice cream, meringue, raspberries, whisky, honey and fresh cream</i>	Cheese board 12.95 <i>Cheeses served with pickled chutney and Scottish oatcakes</i>
Vegan cheesecake (V) 9.00	Seaforth Trio of Ice-cream 8.50	

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

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

A 10% service charge will be added to your bill.

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

El Camaron Albarino, Spain

Capturing the purity of Albariño, with citrus, minerality and saline notes throughout. The palate is light and fresh yet offers underlying depth and texture

Sherwood Estate, Stoney Ridge, Sauvignon Blanc, New Zealand

Flavours of tropical fruit with hints of asparagus. Intended to be lively and refreshing. The palate is crisp and tangy with a lengthy, citrus finish

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

Finca Manzanos, Crianza, Rioja, Spain

Aromatic and intense, lovely aromas of wild red berries, blossom, nutmeg and hints of sandalwood. Fresh, fruity and well balanced with sensations of raspberries, vanilla and cinnamon

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%

3.50

6.50

Premium lager, Netherlands

Seaforth Lager 4%

3.00

5.95

House lager, Australia

Coast to Coast 4.6%

4.00

6.95

American style pale ale, Scotland

Guinness Irish Stout

4.00

7.00

Stout, Ireland

Birra Moretti 4.8%

4.00

6.95

Premium lager, Italy

BOTTLED BEERS/CIDERS

Tiger 330ml

5.50

Caledonian Deuchars

6.50

Scottish

Heiniken 330ml

5.50

Old Mout Cider 500ml

7.00

Various Flavours

Bulmers cider

6.50

NON-ALCOHOLIC BEERS

Old Mout Cider 500ml

6.50

Heiniken 330ml

4.95

Erdinger 0% 500ml

5.95

VODKA

served 25ml

Grey Goose

6.50

Finlandia Vodka

4.00

RUM

served 25ml

Bacardi Carta Blanca

4.00

Eldorado 12anos

6.50

Mezan Xo

5.95

OVD dark rum

4.00

Captain Morgan, Spiced Rum

4.00

Havana 7 Year

5.95

Havana 3 Year

4.95

Malibu

3.50

GIN

served 25ml

Caorunn

4.95

Bombay Sapphire

4.50

Gordons

4.00

FLAVOURED GIN

served 25ml

Edinburgh Raspberry Gin

5.00

Edinburgh Rhubarb & Ginger

5.00

Tanqueray de Sevilla

5.00

Boe Violet

5.00

Gordons Pink

4.50

WHISKY & BOURBON

served 25ml

Southern Comfort

4.00

Jura 21

17.00

Jim Beam Red Stag

4.00

Jack Daniels

4.50

Bells

4.00

Jameson

4.50

Famous Grouse

4.00

Highland Park 12

6.00

Glen Morangie 18

13.00

Glenfiddich 12

5.95

LIQUERS

served 25ml except where noted

Jagermeister

4.95

Baileys 50ml

5.50

Archers

4.00

Martini Extra

Dry/Bianco/Rosso 50ml

4.50

Cockburns Special Reserve 50ml

4.95

Tequila Gold

4.95

Sambuca

4.00

SOFT DRINKS

Diet Coke/Coke Zero 330ml

3.55

Coca Cola Bottle 330ml

4.00

Appletiser 330ml

4.00

J2o Flavours 330ml

3.95

Fever-tree Ginger Beer 200ml

3.50

Fever-tree Tonic Mixers 200ml

3.50

Still/Sparkling 330ml

3.00

	Mix	1/2 Pint	Pint
Juice	0.95	3.00	3.95
<i>orange, apple, cranberry</i>			

Irn Bru/Diet Irn Bru 330ml

4.00

Draught Coke/Diet Coke/ Lemonade

1.00 3.50 4.50

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