

The

≈ UL1789 ≈

Seaforth

STARTERS

West Coast Scallops

Fresh West Coast scallops with Stornoway black pudding and crispy bacon 14.95

Cullen Skink

Smoked haddock, leeks, and cream served with warm artisanal bread 11.95

Langoustines

Served with garlic butter
3 – 12.00; 6 – 24.00

Smoked Salmon

Scottish smoked salmon served with a mix of fresh salad leaves and fresh bread 13.95

Classic Prawn Cocktail

Juicy prawns with Marie Rose sauce served with fresh bread 12.95

Fresh Oysters (GF)

Freshly shucked oysters served with mignonette, Tabasco, and lemon on ice
1 – 3.95; 6 – 22.50; 12 – 39.50

Homemade Soup

Warm homemade soup served with rustic bread 8.95

McSween's Haggis Bon Bons

Homemade haggis bon bons served with salad and green chilli coriander & lime dip 9.95

Scottish Mussels

Fresh mussels cooked with white wine, garlic, and cream, served with crusty bread 9.95

MAINS

Mac and Cheese (V)

Macaroni with cheese served with garlic bread and salad 16.95

Grilled Chicken Burger

Grilled chicken breast in a bun with salad, chips, and onion rings 18.95

Chef Reuben's Mushroom Risotto (V)

Creamy Arborio rice, Portobello mushrooms, Parmesan, herbs 21.95

Venison & Red Currant Burger

Venison patty in a bun with salad, chips, and onion rings 18.95

10oz Ribeye Steak

Tender Ribeye steak served with chips and salad 37.95

Seaforth Burger

Award-winning beef patty in a bun with salad, chips, and onion rings 17.95

FROM THE OCEAN

Subject to availability

Chef Inez's Haddock Mornay

Haddock in a creamy cheese sauce, breadcrumbs, spinach, and your choice of salad or chips 25.95

Land and Sea Seaforth Platter

A 10 oz Rib-eye steak with scallops, langoustine, salad, and chips 59.95

Seafood Platter

A selection of langoustines, lobster, mussels, scallops, and fish served with dipping sauces Market Price

Langoustines (6)

Locally caught langoustines served with chips, salad, and lemon or garlic butter 34.95

Chef Venca's Chilli Prawn Linguine

Spicy prawns with linguine, tomato, and courgettes 26.95

Pan-Seared Scottish Salmon

Scottish salmon served with wilted spinach, scallion mash, and lemon cream sauce 26.95

Scottish Mussels

Fresh mussels cooked with white wine, garlic, and cream, served with crusty bread 23.95

Chef Bolton's Bouillabaisse

A rich seafood broth served with freshly baked bread 28.95

Fish and Chips

Crispy battered or breaded haddock with mushy peas and tartare sauce 19.95
Vegan option available

SIDES

Toasted Garlic Bread (V) 5.95
Add cheese 2.00

Ullapool Greens Salad 4.95

Crispy Seaforth Chips (GF) (V) 5.50

Blue Cheese Sauce 4.95

Peppercorn Sauce 3.95

Whisky Sauce 4.95

Creamy Mushroom Sauce 4.95

Homemade Highland Tartar Sauce 3.50

Mushy Peas (GF) (Vg) 2.95

Golden Seaforth Onion Rings (V) 5.50

Wilted Spinach 5.95

(V) – Vegetarian; (GF) – Gluten Free; (Vg) – Vegan. Please inform our staff of any dietary requirements.

A 10% surcharge will be added to your bill. We only accept card payments, no cash.

WHITE WINES

Casa del Arco, Blanco, Spain <i>Delicious fruity white made from a field blend of traditional Spanish grape varieties</i>	Bottle 175ml	24.95	7.00
Pinot Grigio, Bella Modella, Italy <i>Widely appreciated for its zesty, citrus character and refreshing finish</i>		26.95	7.50
Sauvignon Blanc Reserva, Los Espinos, Chile <i>Delivers appealing tropical fruit flavours. Very much a crowd pleaser</i>		28.95	7.50
Chardonnay, Montsablé, France <i>Characterised by tastes of white fruits, slightly floral with a long dry classy Chardonnay finish</i>		29.95	7.50
El Camaron Albarino, Spain <i>Capturing the purity of Albariño, with citrus, minerality and saline notes throughout. The palate is light and fresh yet offers underlying depth and texture</i>		37.50	
Sherwood Estate, Stoney Ridge, Sauvignon Blanc, New Zealand <i>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</i>		39.90	

ROSÉ WINES

Tempranillo Rosado, Castillo del Moro, Spain <i>Tastes of strawberry and cranberry fruit this pink, crisp, well balanced wine</i>		21.00	6.50
White Zinfandel, Headlands Cove, USA <i>Shades of raspberry and strawberry mingled with melon abound in this fruity medium sweet rose</i>		25.00	6.50

RED WINES

Casa del Arco, Tinto, Spain <i>Unpretentious red from central Spain, easy drinking wine</i>		23.95	7.00
Carménère, Costa Vera, Chile <i>Chile's indigenous red variety, lovely fruit, perfectly suited to both drinking on its own or with food</i>		26.95	7.00
Montepulciano d'Abruzzo, Altopiano, Feudo Antico, Italy <i>Exhibiting wild cherry, violets, full bodied with a touch of spice</i>		28.00	7.50
Merlot, Largesse, France <i>Soft easy drinking flavours of rich cherry and blackberries</i>		28.95	7.50
Malbec, Man Meets Mountain, Argentina <i>Meat friendly red from the arid desert like area below the Andes</i>		31.00	7.95
Finca Manzanos, Crianza, Rioja, Spain <i>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</i>		34.95	

SPARKLING WINES

Prosecco Frizzante, (20cl.), Italy <i>Fun in a mini bottle, A beautiful fruity Frizzante!</i>		8.95	
Prosecco, Spumante, La Vita Sociale, Italy <i>Incredibly popular fizz showing off its aromatic apple and pear flavours</i>		32.00	

DRAUGHT

	Pint
Uile-bheist Lager 4.6% <i>Craft Lager, Inverness</i>	6.50
Forest Dweller 5.6% <i>India Pale Ale, Inverness</i>	6.95
White Witch 4.2% <i>White Hazy IPA, Inverness</i>	6.50
Dark Horse 5.0% <i>Scottish Oatmeal Stout, Inverness</i>	7.00
Highland Storm 3.9% <i>Session Pale Ale, Inverness</i>	6.95
Birra Moretti 4.6% <i>Premium lager, Italy</i>	6.95

NON-ALCOHOLIC BEERS

Old Mout Cider 500ml	6.50
Heiniken 330ml	4.95
Erdinger 0% 500ml	5.95

BOTTLED BEERS/CIDERS

Tiger 330ml	5.50
Caledonian Deuchars <i>Scottish</i>	6.50
Heiniken 330ml	5.50
Old Mout Cider 500ml <i>Various Flavours</i>	7.00
Bulmers Cider	6.50

VODKA served 25ml

Grey Goose	6.50
Finlandia Vodka	4.00

RUM served 25ml

Bacardi Carta Blanca	4.00
OVD dark rum	4.00
Captain Morgan, Spiced Rum	4.00
Havana 7 Year	5.95

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

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
Tequila Gold	4.95

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 <i>orange, apple, cranberry</i>	0.95	3.00	3.95
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