

WHITE WINES

	Bottle	175ml
COPA DE SOL BLANCO VERDEJO 2022, SPAIN A crisp yet easy drinking dry white wine with zingy citrus notes giving a feeling of fresh acidity.	27. ⁹⁵	7. ⁹⁵
PINOT GRIGIO LUCIDO IGT TERRE SICILIANE - SERAMARIS NV, ITALY Savour the fresh, expressive notes of citrus, pear, and florals in Seramaris NV Pinot Grigio Lucido, a versatile Sicilian white wine perfect for seafood.	27. ⁹⁵	7. ⁹⁵
MUREDA SAUVIGNON BLANC VALDEPENAS 2023, SPAIN Pleasantly fruity aromas (mainly pineapple and peach) with floral notes. This sauvignon has a fresh, rounded and fruity aftertaste.	29. ⁹⁵	8. ⁵⁰
SEA CHANGE CHARDONNAY 2022, NEW ZEALAND Easy Drinking and full flavoured - fresh citrus and tropical fruits dominate the palate.	38. ⁹⁵	9. ⁹⁵
SAND BOY ATLANTIC ALBARINO 2023, SPAIN Fresh cut grass and citrus fruit. Lush acidity with soft, long, stone-fruit finish.	41. ⁹⁵	9. ⁹⁵

ROSÉ WINES

CHATEAU ROUTAS ROUVIERE ROSE COTEAUX VAROIS 2023, FRANCE Freshly cut watermelon, ripe peach aromas and floral notes lead to a palate alive with wild strawberries and hints of mineral notes. Crisp acidity and a refreshing finish.	33. ⁰⁰	8. ⁵⁰
WILLOWOOD WHITE ZINFANDEL A fruity blush wine with light strawberry fruit aromas and redberry fruit flavours.		9. ⁰⁰

RED WINES

MUREDA MERLOT ORGANIC VALDEPENAS 2022, SPAIN Pleasant red fruit, blackberry and plum aromas with black pepper notes. This wine is well balanced, soft and elegant.	27. ⁹⁵	7. ⁹⁵
LE VERSANT PINOT NOIR 2022, FRANCE A strong and aromatic nose of red fruits mixed with liquorice notes. The palate is full bodied with round tannins.	29. ⁹⁵	8. ⁵⁰
SEA CHANGE NEGROAMARO 2023, ITALY A versatile, medium-bodied Italian red with rich berry flavours, a balanced structure, and a lingering finish.	29. ⁹⁵	8. ⁵⁰
CA BOLANI CABERNET FRANC 2021, ITALY A juicy, red fruit-forward Italian wine with a balanced, approachable character and a satisfying finish.	33. ⁰⁰	8. ⁹⁵
LE VERSANT MALBEC 2022, FRANCE Boasts a bright ruby hue, complex cherry and raspberry aromas, floral hints, and a fleshy, spice-kissed finish.	33. ⁰⁰	8. ⁹⁵
VINA AMATE RIOJA CRIANZA 2020, SPAIN A smooth, oak-aged Spanish red with notes of vanilla and chocolate, perfect for pairing with steak.	40. ⁵⁰	9. ⁵⁰
COPA DE SOL TINTO TEMPRANILLO 2022, SPAIN This medium bodied red, with notes of cherry, is great with or without food.	27. ⁹⁵	7. ⁹⁵

SPARKLING WINES

PROSECCO TI AMO BOTTER NV, ITALY A delicious refreshing fizz with a soft fruit centre and loads of lively bubbles.	9. ⁹⁵	
BOTTER BRILLA PROSECCO 75CL NV Refreshingly crisp. A complex bouquet with fruity notes reminiscent of peach, pear drops and green apple. Fresh and light on the palate with lots of lively bubbles.	38. ⁰⁰	

DRAUGHT

	Pint
UILE-BHEIST LAGER 4.6% Craft Lager, Inverness	6. ⁵⁰
UILE-BHEIST FOREST DWELLER 5.6% India Pale Ale, Inverness	6. ⁹⁵
UILE-BHEIST WHITE WITCH 4.2% White Hazy IPA, Inverness	6. ⁵⁰
UILE-BHEIST DARK HORSE 5.0% Scottish Oatmeal Stout, Inverness	7. ⁰⁰
UILE-BHEIST HIGHLAND STORM 3.9% Session Pale Ale, Inverness	6. ⁹⁵
BIRRA MORETTI 4.6% Premium lager, Italy	6. ⁹⁵
CRUZCAMPO ALC 4.4% Premium Spanish lager	6. ⁹⁵

NON-ALCOHOLIC BEERS

OLD MOUT CIDER 500ML	6. ⁵⁰
HEINEKEN 330ML	4. ⁹⁵
ERDINGER 0% 500ML	5. ⁹⁵

BOTTLED BEERS

TIGER 330ML	5. ⁵⁰
CALEDONIAN DEUCHARS Scottish	6. ⁵⁰
HEINEKEN 330ML	5. ⁵⁰

CIDERS

OLD MOUT CIDER 500ML Various Flavours	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

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
GORDONS PINK	4. ⁵⁰

WHISKY & BOURBON

served 25ml	
JACK DANIELS	4. ⁵⁰
BELLS	4. ⁰⁰
JAMESON	4. ⁵⁰
FAMOUS GROUSE	4. ⁰⁰

LIQUERS

served 25ml except where noted	
BAILEYS 50ML	5. ⁵⁰
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 Orange, apple, cranberry	0. ⁹⁵ 3. ⁰⁰ 3. ⁹⁵
DRAUGHT COKE/DIET COKE/LEMONADE	1. ⁰⁰ 3. ⁵⁰ 4. ⁵⁰

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

The
≈ UL1789 ≈
Seaforth

STARTERS

FRESH SHETLAND SCALLOPS Fresh Shetland scallops, Stornoway black pudding, crispy bacon.	15 ^{.95}
CULLEN SKINK Smoked haddock, leeks, cream, warm artisanal bread.	12 ^{.95}
SMOKED SALMON Scottish smoked salmon, fresh salad leaves, artisanal bread.	15 ^{.95}
BANG BANG CHICKEN Breaded chicken strips, spicy dressing, salad.	12 ^{.95}
ARDMAIR OYSTERS GF Freshly shucked oysters, mignonette, lemon.	1 – 4 ^{.50} , 6 – 24 ^{.95} , 12 – 42 ^{.50}
HOMEMADE SOUP Warm homemade soup, artisanal bread.	9 ^{.95}
HAGGIS BON BONS Homemade haggis bon bons salad, sweet chilli dip.	11 ^{.95}
BUFFALO CAULIFLOWER V A twist on the American classic buffalo wings	9 ^{.95}
SCOTTISH MUSSELS Fresh mussels, white wine, garlic, cream, crusty bread.	10 ^{.95}

SEAFORTH FAVOURITES

FISH AND CHIPS Our fresh, award-winning fish & chips, with crispy battered or breaded haddock, mushy peas and tartare sauce.	19 ^{.95}
CHEF BOLTON'S MUSHROOM RISOTTO V A creamy and flavorful risotto with tender mushrooms, garlic, parmesan, and a touch of white wine.	21 ^{.95}
MAC AND CHEESE V Macaroni cheese, artisanal bread and salad.	17 ^{.95}
THAI RED CURRY V A rich and aromatic Thai red curry with a creamy coconut base, infused with red chilli, lemongrass, and fragrant spices	Prawn – 28 ^{.95} Chicken – 22 ^{.95} Veg – 19 ^{.95} Monk Fish – 29 ^{.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.
Card payments only no cash accepted.

FROM THE OCEAN

CHEF INEZ'S HADDOCK MORNAV Haddock in a creamy cheese sauce, breadcrumbs, spinach, and your choice of salad or chips.	28 ^{.95}
CHEF RUEBEN'S SEAFOOD BOUILLABAISSE A rich seafood broth, artisanal bread.	30 ^{.95}
SCOTTISH MUSSELS Fresh mussels, white wine, garlic, and cream, crusty bread.	25 ^{.95}
LOCHBROOM LANGOUSTINES (6) Locally caught langoustines, chips, salad, lemon or garlic butter.	37 ^{.95}
CHEF VENCA'S CHILLI PRAWN LINGUINE Spicy prawns, linguine, tomato,	28 ^{.95}
SEAFOOD PLATTER (MARKET PRICE) A selection of langoustines, lobster, mussels, scallops, fish, dipping sauces.	
PAN-SEARED SCOTTISH SALMON Scottish salmon, wilted spinach, scallion mash, and lemon cream sauce.	28 ^{.95}
LAND AND SEA SEAFORTH PLATTER A 10 oz Rib-eye steak, scallops, langoustine, salad, and chips.	60 ^{.95}
WHOLE SEABASS Fresh Seabass, crushed garlic potato, salad	29 ^{.95}

LIVE MUSIC

Every Saturday 1-4pm from May to September
DIFFERENT BANDS EACH WEEK

GRILLS AND BURGERS

SEAFORTH BURGER Award-winning beef patty, chips, Asian slaw	19 ^{.95}
GRILLED CHICKEN BURGER Grilled chicken breast, chips, Asian slaw	19 ^{.95}
VENISON AND RED CURRANT BURGER Venison patty, chips, Asian slaw	21 ^{.95}
BEETROOT RED PEPPER & QUINOA BURGER Chips, Asian slaw	19 ^{.95}
10OZ RIBEYE STEAK Tender Ribeye steak, chips and salad.	39 ^{.95}
10OZ RUMP STEAK Tender Rump steak, chips and salad.	29 ^{.95}

SIDES

MUSHY PEAS GF, VG	2 ^{.95}
GOLDEN SEAFORTH ONION RINGS V	5 ^{.50}
WILTED SPINACH	5 ^{.95}
SCALLION MASH	5 ^{.95}
BOWL OF CHIPS	4 ^{.50}
BASMATI RICE	4 ^{.50}
BACON	2 ^{.00}
CHEESE	2 ^{.00}
EGG	1 ^{.50}

SAUCES

BLUE CHEESE	4 ^{.95}
PEPPERCORN	3 ^{.95}
WHISKY	4 ^{.95}
CREAMY MUSHROOM	4 ^{.95}
HOMEMADE TARTAR SAUCE	3 ^{.50}

A TASTE OF SCOTLAND

29^{.95}

Every Wednesday from July to August
please ask a staff member or book online

DESSERTS

STICKY TOFFEE PUDDING GF	10 ^{.50}
Warm toffee pudding, ice cream and butterscotch sauce.	
BAKED COCONUT CHEESECAKE V	10 ^{.50}
Crisp Biscuit Crumb, topped with a Baked Coconut Vegan Cheesecake	
ULLAPOOL MESS	10 ^{.95}
Ice cream, meringue, raspberries, whisky, honey, and cream.	
SCOTTISH ICE-CREAM TRIO	9 ^{.00}
A selection of Chocolate, Strawberry, and vanilla ice cream.	
DESSERT OF THE DAY	10 ^{.95}
Ask the waiter for today's dessert.	
CHEESE BOARD	14 ^{.95}
A selection of cheeses with chutney and oatcakes.	

The

UL1789

Seaforth

OUR STORY BEGINS BY THE SEA

Long before The Seaforth became a place to gather, taste, and unwind, it stood as a quiet witness to the tides of Ullapool's history.

Established in 1788 by the British Fisheries Society, Ullapool was born a fishing village – its roots anchored in the sea. By 1789, the very site where you now dine was already marked on Mr. MacLeod of Geanies' map as a vital storehouse for salt, nets, and casks. The building was completed that same year, at a cost of just £100, and for over 160 years, it served quietly as a store, sheltering the tools of trade and the stories of the harbour.

By 1912, a man named Kenneth Cameron was using the building as a coalhouse – a simple structure of block, stone, and lime, with a slate roof. Out back, a smithy clanged away in a shed of wood and corrugated iron, while a salmon-boiling house attached to the side prepared the day's catch for journeys south.

Today, The Seaforth continues to honour those roots. Still shaped by the rhythms of the sea and the soul of Ullapool, this place remains a store of sorts – not for salt or casks, but for stories, for laughter, and for shared meals made with care.

FROM LAND AND SEA TO PLATE

Our menu is a reflection of Scotland itself — shaped by salt air, stormy seas, heathered hills, and the hands of those who know them well.

Every dish begins with the people and places that surround us. The langoustines we serve are lifted fresh from the Lochbroom waters, just steps from our door. Our Atlantic haddock, known and loved, is caught in the cold, clean depths of the North Atlantic, where sustainable fishing keeps the sea thriving.

From the Western Isles, across the ferry from Ullapool Harbour, comes our Stornoway black pudding — rich, renowned, and rooted in tradition. And our beef hails from the pastures of Scotland's heartland, where ethical, sustainable farming ensures quality in every bite.

We work with a close-knit circle of trusted suppliers — a kind of extended family — who bring their best to our kitchen each day. Together, we honour the land, the sea, and the story behind every plate.

THE SEAFORTH,

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