

White Wines

Copa De Sol Blanco Verdejo, Spain	175ml	Bottle
A crispy yet easy drinking white wine with zingy citrus notes	7.95	27.95
Pinot Grigio Lucido Igt Terre Siciliane, Italy	7.95	27.95
Savour the fresh, expressive notes of citrus and pear		
Mureda Sauvignon Blanc, Spain	8.50	29.95
Pleasantly fruity aromas and floral notes		
Sea Change Chardonnay, New Zealand	9.95	38.95
Easy drinking and full-flavored, with fresh citrus and tropical fruit notes		
Sand Boy Atlantic Albarino, Spain	9.90	41.95
Fresh cut grass and citrus fruit		

Rosé Wines

Château Routas Rouvière Rosé	8.50	33.00
Freshly cut watermelon, ripe peach aromas		
Willowood White Zinfandel	9.00	
A fruity blush wine with light strawberry notes		

Red Wines

Mureda Merlot Organic Valdepenas, Spain	7.95	27.95
Pleasant red fruit, blackberry and plum aromas with black pepper notes		
Le Versant Pinot Noir, France	8.50	29.95
A strong and aromatic nose of red fruits mixed with liquorice notes		
Sea Change Negroamaro, Italy	8.50	29.95
A versatile, medium bodied Italian red with rich berry flavour		
Ca Bolani Cabernet Franc, Italy	8.95	33.00
A juicy red fruit forward Italian wine		
Le Versant Malbec, France	8.95	33.00
Boasts a bright ruby hue, complex cherry and raspberry aromas		
Vina Amate Rioja Crianza, Spain	9.50	40.50
A smooth, oak-aged Spanish red with notes of vanilla and chocolate		
Copa De Sol Tinto Tempranillo, Spain	7.95	27.95
This medium bodied red, with notes of cherry		

Sparkling Wines

Prosecco Ti Amo Botter, Italy	9.95	
A delicious refreshing fizz with a soft fruit centre		
Botter Brilla Prosecco, Italy	38.00	
Refreshingly crisp with fruity notes		

Draught

Uile-bheist Lager 4.6%		Pint
Craft Lager, Inverness	7.00	
Uile-bheist Forest Dweller 5.6%	7.00	
India Pale Ale, Inverness		
Uile-bheist White Witch 4.2%	7.00	
White Hazy IPA, Inverness		
Uile-bheist Dark Horse 5.0%	7.00	
Scottish Oatmeal Stout, Inverness		
Uile-bheist Highland Storm 3.9%	7.00	
Session Pale Ale, Inverness		
Birra Moretti 4.6%	7.00	
Premium lager, Italy		
Cruzcampo Alc 4.4%	7.00	
Premium Spanish lager		

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	7.00
Various Flavours	
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
Gordons Pink	4.50

Whisky & Bourbon served 25ml

Jack Daniels	4.50
Bells	4.00
Jameson	4.50
Famous Grouse	4.00

Liguers 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
Juice	Mix 1/2 Pint Pint
	0.95 3.00 3.95
Orange, apple, cranberry	
Draught Coke/Diet Coke/	
Lemonade	1.00 3.50 4.50

The UL1789 Seaforth

RESTAURANT ~ BAR ~ FISH & CHIPS

MENU

LUNCH MENU

Served between 12 pm – 4 pm

Soup of the day today's choice of homemade soup	9.00
Honey roast ham coarse grain mustard	11.00
Mature cheddar cheese & pickle	11.00
Fish finger sandwich	11.00
Scottish smoked salmon	12.00
Bacon, lettuce & tomato	12.00

All sandwiches served on white, brown or gluten-free bread

Soup and sandwich

Choice of any sandwich with today's soup
15.00

Crispy fried chicken wrap red onion, crispy lettuce, smoky BBQ sauce	14.00
Haddock and basil pesto wrap battered haddock, lettuce and basil pesto mayo	16.00

COCKTAIL HOUR

4pm to 6pm daily.
All cocktails 9.50

STEAK NIGHT

Every Thursday Night
2 rump steaks and a bottle of wine
60.00

NIBBLES & SHARERS

Halloumi fries	7.00
Dirty fries	7.00
Garlic bread/cheese	6.00/8.00
Bread and olives	9.00

ARDMAIR OYSTERS

Freshly shucked oysters, mignonette, lemon
1 - 4.95 | 6 - 26.95 | 12 - 45.95

GRAZING BOARD 25.00

Haggis bon bons, chicken wings, olives,
garlic bread, a side of chips

STARTERS

Soup of the Day today's choice of homemade soup	9.00
Cullen skink traditional Scottish soup,, smoked haddock, cream, potatoes, leek, onions	13.00
Smoked salmon salad scottish smoked salmon, fresh salad leaves, bread	13.00
Fresh shetland scallops fresh seared scallops with fresh apple salad	16.00
Haggis bon bons homemade haggis bon bons, whisky sauce	12.00
Cauliflower bites spicy florets of cauliflower, BBQ dip	11.00
Spicy chicken wings gochujang marinade, chilli flakes, sea salt, garlic mayo	12.00

MAINS & FROM THE OCEAN

Mac & Cheese cheesy macaroni, garlic bread, salad leaves. Add bacon for 2.00	18.00	Fish & chips chips, mushy peas, tartar sauce	23.00
Haggis, neeps & tatties with a Scottish whisky sauce	18.00	Haddock mornay baked haddock, creamy cheese sauce, spinach, breadcrumbs, salad or chips	29.00
Traditional steak pie slow braised scotch beef topped with golden puff pastry, seasonal vegetables, chips or mash	22.00	Seafood bouillabaisse seafood broth, salmon, haddock, mussels, monkfish, warm bread	34.00
Chicken schnitzel breaded chicken breast, herb butter, side salad, chips & mash	22.00	Lochbroom langoustines (6) locally caught langoustine chips, salad, lemon or garlic butter	39.00
Thai red curry monkfish, chicken or vegetables, rice & prawn crackers	22.00	Seafood linguine salmon, mussels, haddock, garlic cream & white wine	29.00
Pan-seared scottish salmon scottish salmon, wilted spinach, scallion mash, lemon cream sauce	32.00	Scampi in a basket wholetail scampi, chips, salad, lemon, tartar sauce	22.00
Scottish mussels fresh mussels, white wine, garlic and cream, warm bread	12.00/26.00	Catch of the day Ask your waiter for today's catch	Market price

BURGERS & GRILLS

Beef Burger	22.00
Chicken Fillet Burger	22.00
Beetroot Burger	20.00
Highland Burger haggis, cheese, whisky jus	24.00

Try one of our famous burgers on a toasted bun, lettuce, tomato, red onion, relish, chips, asian slaw

Toppings cheese, bacon or fried egg	3.00
Scotch Rump Steak 8oz	29.00
Venison Steak 6oz	32.00
Scotch Sirloin Steak 10oz	39.00

All steaks served with grilled tomato, mushrooms, chips or mash

Sauces peppercorn, whisky, garlic butter	3.50
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SIDES

Chips	6.00
Sweet potato fries	6.00
Seasonal vegetables	6.00
Asian slaw	6.00
Onion rings	6.00
Mac & cheese	6.00
Garlic bread/cheese	6.00/8.00
Mushy peas	4.00
Sweet potato fries	6.00
Wilted spinach	6.00
Scallion mash	5.00
Basmati rice	5.00

Please let your waiter know about any allergies you have.

Please speak to your server to inform us of any special dietary requirements. Some of our dishes can be made vegan please ask your server for details.
A discretionary 10% service charge will be added to your bill.