

Lunch Menu

Starters

Chef's Soup of the Day £5.95

Served with bread and butter (ask server for dietaries) 1,2,5

Fresh Scottish Mussels £9.50

In a white wine and cream sauce with crusty bread and butter (Gf opt) 1,2,4,5

Pork & Stornoway Black Pudding Terrine £8.95

With toasted bread, crispy bacon and apple chutney 1,2,14

Beetroot Risotto £8.50

Topped with whipped mascarpone, fresh mint, cashew crumb and beetroot crisps (V, Ve opt, Gf, Df opt) 1,5,8

Roasted Pepper, Caper & Basil Bruschetta £8.75

Toasted bread topped with crispy artichokes finished with basil oil (V,Ve opt, Gf opt, Df opt) 2,14

Sides

Skin on Fries £4
Medley of Vegetables £4
Side Salad £3.50
Onion Rings £4.50
Coleslaw £4

Main Courses

Beer Battered Fish & Chips £17.95

Fresh local haddock in beer batter served with skin on fries, homemade tartar sauce, mixed leaf & garden pea's (Df opt) 1,2,3,5,7

Homemade Steak Pie £17.95

Slow cooked Scottish beef in chef's own gravy topped with puff pastry, with creamy mash, celeriac puree, green beans, garden peas and tenderstem broccoli 1,2,5,7

Fresh Scottish Mussels £19.95

In a white wine and cream sauce with crusty bread and butter (Gf opt) 1,2,4,5

Homemade Beef Burger £16.95

Served on a toasted bun topped with bacon & chilli jam, smoked applewood cheddar, lettuce & gherkins with skin on fries and coleslaw (Gf opt) 1,2,5,7,12,14

Add bacon or haggis to your burger for £1.50 each

Chef's Macaroni with Smoked Bacon £14.95

Chef's homemade macaroni cheese with smoked bacon served with skin on fries and salad garnish (V opt) 1,2,5,7

Encore's Bangers and Mash £17.95

Served with mash, grilled leek's, caramelised onions finished with a wholegrain mustard gravy 1,2,5,12

Steak & Cheese Ciabatta £11.95

Finished with garlic mayo served with coleslaw and salad 2,5,7

Chef's Red Pepper Risotto £15.95

Topped with cherry tomatoes, capers and basil oil (Gf, Df opt) 5,14