



The
Craigard
Hotel
Isle of Barra

HEAD CHEF: CHRIS DAVIS

TWO COURSES £45 / THREE COURSES £54

STARTER

Asparagus & Tarragon Velouté (VE, GF Available)

With our homemade sundried tomato focaccia

Hebridean Venison Salad (GF)

Juniper & rosemary crusted slices of medium-rare venison, pickled heritage carrots, roasted beetroot, toasted walnuts, rocket, balsamic reduction, and a drizzle of Barra gin, raspberry & basil dressing

Trio of Barra Salmon

Hot-smoked / coriander-cured / salmon croquette, dill & lemon mousse, pickled beets & cucumber, and a hebridean oatcake

Hand-Dived Scallops (GF)

Pan-seared scallops in garlic butter, roe emulsion, crispy pancetta, citrus salsa verde, pea shoots

Medley of Mushrooms (V, GF)

Roasted portobello mushroom, sautéed & pickled wild mushrooms, toasted seeds, rocket, asparagus, and a truffle & chestnut mushroom ketchup

Goats Cheese Brulée (V, GF Available)

Thyme-infused goats cheese brulée, apple chutney, Hebridean oatcake, thyme-roasted apples, and toasted walnuts & seeds

Menu correct at time of publication, however our menu is a small seasonal menu and therefore subject to change according to availability. We try wherever possible to meet dietary requirements, but please note that some dishes are not readily adaptable to accommodate allergies. All prices are inclusive of VAT at the current rate.