



The Inn @ Àird a' Bhasàir

To Begin

Soup of the Day V+GF

House Terrine

with Golden Beetroot Piccalilli + Bread

Classic Prawn Cocktail & Bread

Feta Cheese Mediterranean Salad

Scottish Smoked Salmon

Caper Mayonnaise +Bread



The Inn @ Àird a' Bhasàir

Coast

Oven Baked Salmon – Dill Butter £11.00

Pan Fried Sea Bass – Lemon Butter Sauce £9.95

*Oven Baked Cod – Tomato and Coriander Salsa
£10.50*

*Local Mussels – Garlic and white wine Cream
£12.95*

Field & Glen

*10oz Pork Cutlet – Apple compote and Cider
Sauce £10.95*

8oz Rib-eye Steak – 30 Day Hung £15.95

Lamb Cutlet Trio £13.95

*Balmoral Chicken with Whisky Cream Sauce
£9.95*

Honey Glazed Pork Belly £8.25



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Potatoes £3

Buttered Mash

Fat Chips

Dauphinoise

Boiled

Vegetables £2

Green Beans, Olives, Tomatoes

Honey Glazed Carrots

Garlic Mushrooms

Onion Rings

Salads £4

*Caesar Salad with croutons and anchovies
(Add Chicken £3)*

Mixed Green Leaf Salad



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Desserts

£4.95

Sticky Toffee Pudding

Fudge Sauce and Vanilla Ice-Cream

Cranachan

*Poit Dhubh whisky whipped cream, Toasted oatmeal & butter
biscuit crumb*

Apple, Pear & Vanilla Crumble

With Custard

Crème Brûlée

Walnut Biscuit

Cheese Slate

Highland crackers, quince jelly celery (£1 Extra)

Selection of ice-creams

Trio



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House Favourites

FISH & CHIPS

*TRADITIONAL ALE BATTERD HADDOCK, PEAS, FAT CHIPS,
TARTARE SAUCE, RED SLAW & LEMON*

FEARANN EILEAN IARMAIN

*TOASTED BUN, MUSTARD, KETCHUP, SPICED TOMATO &
COURGETTE CHUTNEY, CHEESE, FAT CHIPS & RED SLAW*

MAC & CHEESE

GARLIC CIABATTA

(ADD BACON £2)

CHEFS RISOTTO

FEARANN EILEAN IARMAIN

VENISON CASSEROLE

*ROOT VEGETABLE & ALE LIQOUR, WHOLE GRAIN MUSTARD
MASH*

