

UIG SANDS

Example Menu

STARTERS

Seafood chowder with soda bread

Slow cooked beef croquette, roast shallot aioli, pickled shallots

Uig Lodge smoked salmon, beetroot and ginger relish, dill yoghurt, onion seed crackers

Seaweed and potato cake, poached hen egg, wilted greens, hazlenut romesco

MAINS

Pan fried Lewis cod, celeriac, roast fennel, mussel and fennel cream

Uig lamb rack, slow cooked lamb pie, our own haggis, chargrilled red onion, peas

Poached half Carloway lobster, baby potato and anchovy salad, tarragon mayo, pea shoots and green apple

Ricotta, spinach and pine nut tortellini, black olive polenta, tomato and basil consommé, sea vegetables

SIDES

House salad £4.50

Seasoned chunky chips £4.50

Sauté potatoes £4.50

Chilli and fennel roasted beets £4.50

DESSERTS

Lemon posset, Uig rhubarb compote and oat crumble

Coconut rice balls, roasted pineapple, mango sorbet, sesame popcorn

Dark chocolate and hazelnut parfait, ganache, brownie crumbs, orange curd

Isle of Mull cheddar, spiced date chutney, poppy seed lavosh

3 courses - £45

Please speak to our staff about any food allergies or intolerances you may have when placing your order.