

HARBOUR LIGHTS

Please inform us of any allergies or intolerances and ask for details of dishes that contain allergens.
We cannot guarantee our kitchen is 100% allergen free.

All Day Brunch

Brunch dishes include a small filter coffee or tea. For £1, upgrade to a speciality tea, large filter, americano, cappuccino or latte.

SCOTTISH £14

sausages, bacon, tattie scone, haggis, lorne sausage, Stornoway black pudding, beans, tomato and fried eggs

HARBOUR £12.5

poached fillet of local smoked haddock, poached eggs, tomato and brown toast (GF on request)

SCRAMBLED EGGS & SCOTTISH SMOKED SALMON £12

three scrambled local free range eggs with Scottish smoked salmon and lemon (GF)

SMASHED AVOCADO

served on toasted sourdough with a poached egg
with bacon £11.5
with salmon £12.5
with black pudding and chilli jam £12
with chorizo and sriracha hollandaise £12

Morning Rolls

BACON or SAUSAGE £3.8

FRIED EGG £3.6

WEE £9

sausages, bacon and fried egg

VEGAN £12.5

vegan sausage, avocado, mushrooms, tattie scone, vegan haggis, beans, hash brown and tomato (VG)

VEGAN SMOKY BEANS £11

homemade smoky beans with avocado and chilli oil on toasted sourdough (V)(VG)

VEGETARIAN £12

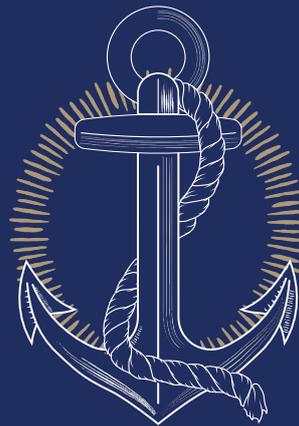
tattie scone, vegetarian sausage, mushrooms, vegetarian haggis, beans, hash brown and fried eggs (V)

EGGS BENEDICT

toasted muffin, poached eggs and hollandaise
with spinach (V) £10.5
with bacon £11.5
with salmon £13

FRENCH

brioche and cinnamon french toast, and maple syrup
with crispy bacon £11
with fresh berries (V)(VG on request) £12.5



Extra Items

Egg, Bacon, Sausage, Lorne Sausage, Black Pudding, Haggis £2

Tattie Scone, Mushrooms, Beans, Hash Brown, Tomato £1.7

UNFORTUNATELY SUBSTITUTIONS
WILL NOT BE PERMITTED ON
BRUNCH DISHES.

Lunch

served from 12pm

TRADITIONAL CULLEN SKINK £7.5

with a mini savoury scone or highland oatcakes

BREADED SCOTTISH SCAMPI £14.5

with chips, peas, rocket and tartare sauce

GOUJONS OF SOLE £15.5

with chips, tartare sauce and salad garnish

MIXED BEAN CHILLI QUESADILLA WITH AVOCADO & CHEESE £14

tomato salsa, chips and rocket (V) (VG on request)

CRAYFISH, SPINACH & MANGO SALAD £11.5

with Scottish raspberry dressing

JAMBALAYA £13.5

rice, fried chicken, prawns, chorizo, chilli and tomato (GF)

FISH PLATTER from £22

please see specials board for fish selection

GRILLED LOCAL HADDOCK £14.5

with chips, side salad and tartare sauce (GF on request)

SMOKED HADDOCK & SPRING ONION KEDGEREE £14

with a light creamy curry sauce and boiled egg

HOMEMADE STEAKBURGER £15

with mature red cheddar, red cabbage slaw, chilli chutney and chips

CAJUN CHICKEN BURGER £15

with mature red cheddar, chips and red cabbage slaw

(GF) Gluten Free (V) Vegetarian (VG) Vegan

Sandwiches

The below come with rocket & salted crisps and can be served on toasted sourdough as an open sandwich or on a ciabatta.
GF sourdough available on request.

HALLOUMI, ROASTED PEPPERS & SUNDRIED TOMATO MAYO £10.5
(V) (VG halloumi replaced with tofu)

PORTSOY SMOKED SALMON & CREAM CHEESE £12.5

BACON & BRIE CIABATTA £10

HOUSE SMOKED CHICKEN WITH HOMEMADE CHILLI JAM & SPINACH £12

CRAYFISH MARIE ROSE & AVOCADO £12

SALT BEEF & MUSTARD MAYO £11.5

CLASSIC CLUB SANDWICH TRIPLE DECKER £11
with chicken mayonnaise, bacon, lettuce and tomato

STEAK & CHEESE CIABATTA £11
with caramelised onions

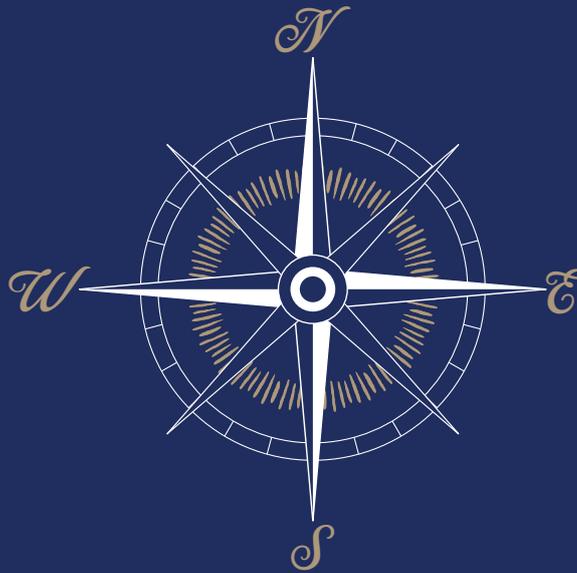
Side Dishes

SKIN-ON FRIES £4
with parmesan & truffle oil (£1.00)
with rosemary salt (0.60p)

GARLIC CIABATTA £4

POTATO WEDGES £4

(GF)
JALAPEÑO MAC & CHEESE BITES £7
with sriracha mayo



Childrens Menu

under 12

CULLEN SKINK £6.5
with brown or white bread

BREADED FISH GOUJONS £8.5
with chips & beans

HOMEMADE BURGER £8
served in a bun with cheese, chips and coleslaw

MINI SCAMPI £8.2
with peas and chips

SAUSAGE, WAFFLE & BEANS £7

Dessert

THREE SCOOPS MACKIE'S ICE CREAM £7
chocolate, strawberry or toffee sauce

DARK CHOCOLATE BAILEYS BREAD & BUTTER PUDDING £8
served with vanilla gelato

STICKY TOFFEE PUDDING £8
cream or Micles vanilla gelato

BELGIAN WAFFLES £8
maple syrup & Micles vanilla gelato
(VG on request)

CRÈME BRÛLÉE £8
see specials board

SUPPLIERS

We use local ingredients and local suppliers wherever possible.

ALLABURN FARM SHOP • ALLIANCE • BREWTOON • BRUCE CLARK BUTCHERS NAIRN • GORDON & MACPHAIL
SCOTBAKE • SMITH SANDEND • SPEYFRUIT • SUTHERLANDS OF PORTSOY • WINDSWEPT BREWERY



We are committed to serving quality Scottish produce prepared with care and delivered with passion.