

# DAYTIME MENU (11am - 3pm)

All our bread and baking is homemade, eggs are from our hens, meat from the island, seaweed from the shore, fish and seafood from our surrounding waters, vegetables from the plot

## BRUNCH

Isle of Uist smoked salmon and scrambled eggs, toast 12

Canna-reared Belted Galloway sausages, beans, fried egg, toast 12

## LUNCH

Soup, homemade bread (vg) 7

Pint of local langoustine, bread, aioli, potato salad, garden leaves 21

Ploughman's: Isle of Mull cheddar, pickled onions, bread, potato salad, chutney 14

Isle of Uist peat-smoked mackerel gratin, toast, garden leaves 12

Coronation eggs, foraged crispy dulse seaweed, toast, garden leaves 10

Sandwiches (with potato salad)

- Isle of Uist smoked salmon and cream cheese 9

- Belted Galloway salt beef, mustard, pickles 9

- Isle of Mull cheddar, tomato, plum and apple chutney (v) 7

- Belted Galloway sausage, tomato chutney 8

## SIDES

Potato salad 3

Bread and butter 3

## ANYTIME

Cakes and pastries (varies daily) 3-5

## SEAFOOD - available to pre-order (we land them just before you sit down)

Freshly landed whole Canna lobster, homemade bread, garden leaves, aioli 35

Freshly landed whole Canna brown crab, homemade bread, garden leaves, aioli 26

To share: Canna bay platter - whole lobster, whole crab, langoustine (or as per today's catch) - served with garden leaves, homemade bread, aioli (min 2 people, price per person) 34