



Lunch Menu

Served between 12:00pm to 4:00 pm

Board to share (for 2)

Seafood Platter **£38.00**

Whisky Cured Sea Trout, Smoked Mackerel, Potted Crab, Shell on Prawns, Haddock Goujon, Tartare Sauce

Allergen: (Fish, Shellfish, Dairy, Gluten, Egg, Sulphite, Mustard)

Meat Platter **£34.00**

Venison Salami, Coppa, Red Wine Bresaola, Cured Prosciutto, Scotch Egg, Pickles

Allergen: (Pork, Sulphite, may contain nuts, Egg, Gluten, Dairy)

Light Bites

Soup of the Day, Sourdough **£12.00**

Allergen: (Dairy, Gluten)

Torridon Club Sandwich Signature **£18.00**

Sourdough bread, Chicken, Treacle Bacon, Caramelised onion, Avocado, Fried egg.

Allergen: (Gluten, Egg, Contain Pork, Sulphite, Mustard)

Torridon Plant Based Club Sandwich Signature **£18.00**

Sourdough Bread, Plant Based halloumi Bacon, Caramelized onion, Avocado. Fried egg.

Allergen: (Dairy, Egg, Gluten, Soya)

Caesar Salad **£14.00**

*Torridon Garden Salad, Anchovy, Crouton, Parmesan, Caesar dressing Add Chicken **£4.50***

*Add Prawn **£6.00***

Allergen: (Fish, Dairy, Egg, Gluten, Mustard, Shellfish with the prawns)

Wild Mushrooms, Sourdough Toast, Poached Egg, Herbs **£14.00**

Allergen: (Gluten, Egg)

Traditional Fish and Chips, Mushy Peas, Tartare Sauce **£22.00**

Allergen: (Fish, Gluten, Egg, Mustard, Sulphite)

Highland Wagyu Burger, Treacle Bacon, Garden Green Salad, and Fries **£21.00**

Allergen: (Dairy, Egg, Sulphite)

Scottish Cheese Plate **£15.00**

Allergen: (Dairy, Gluten, Sulphite)



A discretionary 12.5% service charge has been added to your bill.
Please speak to the team if you have any questions about the menu or any dietary requirements.
All our dishes are freshly prepared and cooked each day so when we are busy, we do ask for your patience.
Dishes that can be altered to be DF – Dairy Free, GF - Gluten Free, V - Vegetarian and VG – Vegan.

