



Food can define our sense of place and deepen our experience of this unique environment. Our menus are shaped by the seasons and by the land and sea around us, using local ingredients where possible and respecting the ecosystem we work within.

À la Carte Menu

Available Monday-Saturday

An offering of locally sourced seafood, fish, meat and vegetarian/vegan dishes, freshly prepared at SEAcroft. A delicious selection of starters, mains and desserts.

Sharing Platters

Available seven days a week

Hebridean seafood platter showcasing the best of Scottish produce.
Ultimate Surf & Turf.

SEAcroft Sunday Roasts

Available Sunday

2 or 3 course traditional roast dinners using croft sourced produce.

All meals are freshly prepared and should be booked by 10.00am.

Our menus are designed as complete meals. Starters and desserts are available when ordered with a main course

Starters

- All starters are served with sliced sourdough & butter -

Soup of the Day (vegan available) Freshly prepared, seasonal and wholesome.	£8.50
Hot Smoked Salmon Oak, hickory & peat smoked salmon on baby salad, with French vinaigrette.	£9.50
Smoked Venison Sausage Home-smoked using local peat & oak, served chilled with salad leaves and spiced sweet chutney.	£9.50
Scallops Three local scallops sautéed in garlic butter, presented in half shells.	£19.50
Mussels Hebridean mussels cooked in garlic, cream & white wine.	£9.50
Savoury Pear Baked pear and blue cheese with a pistachio, walnut & Amaretto crumb.	£9.50
Balik Salmon Royal Fillet of lightly smoked salmon with crème fraîche and lemon.	£18.00 for one
	£32.00 for two

Main Meals

- All main courses are served with seasonal vegetables and your choice of potato, unless specified * -

- Potato Gratin - Mashed Potatoes - New Potatoes - Thick Cut Chips -

Seafood

Whole Lobster

Locally landed big lobster, cooked until tender and served with lemon butter.

£45.00

Minch Langoustines

Pot caught and sustainably harvested, cooked in garlic, butter and olive oil with lemon & black pepper.

£39.50

Halibut Steak

Grilled halibut with capers on charred courgette.

£37.50

Baked Cod

Herb crusted cod baked with olive oil, dill and black pepper.

£33.50

Moules-Frites

Mussels in garlic, cream and white wine, served with French fries*.

£29.50

Smoked Seafood Chowder

Smoked haddock, mussels and Atlantic prawns in a creamy liquor, served with sourdough*.

£31.50

Vegetarian & Vegan

Carrot Wellington (vegan)	£32.00
Chunky roast carrots and herbs with a ginger and orange spiced marmalade, baked in puff pastry and served with a vegan gravy.	
Butternut Gobi Dhansak (vegan)	£30.00
Medium curry served with rice and sides of a vegetable samosa and chickpea shawarma and cauliflower bhaji croquette.*	
Mixed Bean Chilli (vegan)	£30.00
Beans, tomatoes, onions and sweetcorn in a rich chilli with dark chocolate, served with basmati rice*.	

Meat

Fillet Steak	£41.50
28 day aged Scotch beef, cooked for tenderness and served with a Café de Paris butter.	
Lamb Rack – Scottish French trim	
Prime Scottish lamb baked with garlic and rosemary - half rack	£38.50
- whole rack	£47.50
Chicken Tarragon	£30.00
Free-range chicken with white wine, cream and tarragon velouté.	

Sharing Platters

- Available 7 days a week -

Luxury Hebridean Seafood Platter - £115

- A centrepiece to share -

Langoustines, home hot-smoked salmon, cold smoked salmon, white crab meat and Hebridean potted crab. Served with light lemon mayonnaise, home-grown salad and a loaf of fresh bread.

Treat yourself & add a whole lobster for £40.

(This platter can also be left in the refrigerator in your room at SEAcroft ready for when you return from exploring or as a takeaway.)

The Ultimate Surf & Turf - £115

- The best of Hebridean land & sea to share -

A 1.1kg Tomahawk steak served with a pepper sauce, whole lobster, chunky chips and roasted tomatoes.

Sunday Roasts

2 courses £47.50

3 courses £53

Choice of soup of the day, hot smoked salmon, venison sausage, savoury pear, mussels or scallops (£8 supplement)

28 day matured Scotch beef, pork, lamb, free-range chicken or Carrot Wellington, served with all the trimmings.

Upgrade to 28 day matured, bone in rib roast (£9 extra per person)

Where possible, we ask that a minimum of two people order the same meat as we will roast a joint or whole bird for you.

Select from our full range of desserts (additional ice cream £3, cheese plate £5 supplement).

Desserts

Dessert Wine A sweet dessert wine full of fresh, grapy flavours (125ml).	£9.50 Per glass
Apple Pie (vegan) Deep filled apple pie served with vegan cream or double cream.	£9.50
Individual Chocolate Tart Silky chocolate in all-butter pastry, served chilled with double cream.	£9.50
Salted Caramel Cake (vegan) Rich and indulgent, served with vegan cream or double cream.	£9.50
Hebridean Affogato Vanilla ice cream with Lavazza ristretto and Tia Maria!	£9.50
Individual Lemon Tart Lemon custard tart with double cream.	£9.50
Lemon Sorbet Zingy sorbet with Limoncello.	£9.50
Add vanilla ice cream to any dessert.	£3.00

Cheese Plate

A selection of three cheeses, served with chutney and oatcakes	£12.50
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After Dinner Drinks

Liqueur Coffee Whisky, Brandy, Tia Maria, Drambuie or Amaretto infused with espresso coffee & topped with whipped Chantilly cream.	£9.50
Fresh Coffee or Organic Tea (on the house for resident guests)	£3.50