



Food can define our sense of place & enhance our experience of this unique environment. Our food tries to reflect this on your plate. The seasons & local ingredients lead us to dishes that define the Hebrides, make the most of what is available & respect our ecosystem.

À la Carte Menu

Available Monday-Saturday

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

Sharing Platter

Available 7 days a week

Hebridean Seafood platter showcasing Scottish delights.

SEAcroft Sunday Roasts

Available Sunday

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

In 2025, the SEAcroft restaurant is open 7 days a week. All meals are freshly prepared & must be pre-booked by 10am. Dinner is served 6pm - 7:30pm; please remember to book a dining time!

Starters, sides & desserts are only available with a main meal & we do not serve two starters instead of a main course.

Starters

- All starters are served with sliced sourdough & butter -

Soup of the Day (vegan available)

£7.50

A freshly prepared vegetarian soup with mild, creamy notes; wholesome & filling.

Hot Smoked Salmon

£8.50

Oak, hickory & peat smoked salmon on a bed of our baby salad leaves with a French vinaigrette on the side.

Smoked Venison Sausage

£7.50

Our home-smoked venison sausages are hot smoked in the croft kitchen using a mixture of local black peat & unrefined oak wood sawdust. Served chilled on a bed of salad leaves with a portion of spiced sweet chutney.

Scallops

£15.00

Three local scallops sautéed in garlic butter & presented in half shells. There is no fresher seafood than these scallops from the waters of the Hebrides.

Mussels

£7.50

Hebridean mussels cooked in garlic, cream & white wine with a hint of fresh black pepper.

Balık Salmon

£16.50
for one

Our Royal Fillet of Smoked Salmon is prepared in a style perfected for the famous Tsar Nikolai. The fillet mignon, or centre cut, of the salmon is soaked in a blend of salt & sugar, then washed in demineralised pure water. It is very lightly smoked over oak chips to produce a fillet of salmon full of flavour with a buttery texture that melts in your mouth. Served with crème fraîche & lemon.

£30.00
for two

Main Meals

Seafood

Lobster - Whole

£42.50

Our lobsters are from local boats who operate along the Uig coast. Unlike commercial traders, they check their pots daily & land their catch quickly at Míavaig, 6 miles away. No food miles, no cruelty & nothing could be fresher! Cooked until tender, served with lemon butter & plated halved or whole for you to enjoy.

Mínch Langoustines

£35.50

Our langoustines are pot caught sustainably & never trawled. Harvested from 'The Bays' area of Harris & the surrounding waters. They are cooked from fresh to order in a garlic, butter & olive oil infusion. Served with lemon & black pepper - simply Hebridean luxury.

Halibut Steak

£32.50

Freshly filleted prime halibut steak. Grilled with a little seasoning & oil & served with capers on a bed of charred courgette. Fresh, light & very low fat. Line caught & landed at Stornoway; this is a tremendous tasting fish.

Baked Cod

£27.50

Cod fillet baked with a light herb crust & a little olive oil. A simple, light dish with notes of dill & black pepper.

Moules-Frites

£25.50

Mussels cooked in garlic, cream & white wine with a hint of fresh black pepper. Served with French fries.

Smoked Seafood Chowder

£28.00

Smoked haddock, prime mussel meat & Atlantic prawns in a creamy liquor. A filling bowl of homemade comfort food. Served with sourdough bread.

Vegetarian

Roasted Vegetables (vegan)

£27.50

A selection of root vegetables from our polycrub – varies by season. Coated in a herby olive oil & roasted. Served on a bed of Mediterranean style couscous.

Mixed Bean Chilli (vegan)

£27.50

Beans, onion, tomatoes & sweetcorn in a rich chilli sauce highlighted with vegan dark chocolate to give it a truly Mexican flavour. Served with basmati rice.

Meat

Fillet Steak

£35.00

We have Dexter cows on our croft. They are small animals who are kind to the ground & produce delicately flavoured beef. We sear our fillets over incredible heat for a caramelised flavour & then cook them sous vide (in a water bath at a very precise temperature). They are never dry & they melt! Served with a creamy pepper sauce.

Lamb Loin Chops

£30.50

We raise our croft lambs on the heather hills near Enaclete. They are from traditional Scottish Blackface ewes crossed with Cheviot rams – you will have seen lots of them since you arrived on Lewis! We oven bake the chops with fresh garlic & rosemary.

Chicken Tarragon

£27.50

Free range chicken breast, pan fried & served with a white wine, cream & tarragon velouté.

Sides

Carrots	Fine beans	Asparagus	Butternut squash	£1.50
French fries	Creamy garlic mash	Potato gratin	}	£2.50
Buttered baby potatoes				
Croft grown salad				£4.50

Sharing Platter

- A feast for two people to share -

Delivered to your room 7 days a week & left in your refrigerator ready for when you return, or to be enjoyed in the dining room between 6 & 7.30pm

Luxury Hebridean Seafood Platter - £95

A half dozen whole langoustines, two portions of home hot smoked salmon, & two portions of cold smoked salmon. Add some pure white crab meat & traditional Hebridean potted crab. Accompanied by a light lemon mayonnaise & lemon wedges. Served with a bowl of home-grown salad, a loaf of fresh bread.

Treat yourself & add a whole lobster for £37.50!

Why not add a crisp Chablis, chilled in your fridge.

Sunday Roast

2 courses £37.50

3 courses £42

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

Croft reared beef or lamb, or free-range chicken or vegetarian gateaux, served with all the trimmings.

(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

Desserts

Dessert Wine A sweet dessert wine full of fresh, grapy flavours (125ml).	£7.50 Per glass
Apple Pie (vegan) Deep filled apple pie served with vegan cream or double cream.	£7.50
Individual Chocolate Tart Silky chocolate encased in an all-butter pastry & served chilled with double cream.	£7.50
Salted Caramel Cake (vegan) A glorious sweet, indulgent close to a meal! Served with vegan cream or double cream.	£8.00
Hebridean Affogato A twist on the Italian classic (affogato means 'drowned') - take a scoop of vanilla ice cream, pour over a Lavazza Ristretto & finish it with a shot of Tia Maria!	£8.00
Individual Lemon Tart Baked pastry case filled with lemon custard & dusted with icing sugar. Served with double cream.	£7.50
Lemon Sorbet A refreshing, zingy sorbet drizzled with Limoncello.	£7.50
Add vanilla ice cream to any dessert.	£3.00

After Dinner Drinks

Liquor Coffee Whisky, Brandy, Tia Maria, Drambuie or Amaretto infused with espresso coffee & topped with whipped Chantilly cream.	£8.50
Fresh Coffee or Organic Tea (on the house for resident guests)	£3.00

