

Dinner Menu served daily from 6:00pm – 9:30pm

STARTERS

Soup of the day (VG)	5.00
Lobster and crab soup, whisky cream and lobster pieces	8.50
Fish soup with salmon and cod, rouille and croutons	7.00
Chicken, bacon, baby gem salad Caesar dressing	7.50
Kintyre blue, pear and walnut salad, balsamic vinegar	7.00
Glazed smoked haddock omelette, potato, leek	7.50
Falafel, lime, shallot, cucumber, coriander salad (VG)	7.00
Black pudding Scotch egg, mushrooms, bacon	8.00
Asparagus, poached egg, hollandaise (V)	8.00
Double baked Isle of Mull soufflé mustard sauce (V)	8.00
BBQ braised Pork ribs, slaw	8.00
Smoked salmon, lemon, warm soda bread	9.00
Tempura cauliflower, coriander jalapeno dip (VG)	7.50

SEAFOOD/SHELLFISH from ISLAY & MAINLAND

Mussels cooked in white wine and garlic (Shetland)	7.00/ 13.50
Half brown crab, pickled plum, Salad (Islay)	11.50
Half grilled lobster, garlic butter, tomato, fries (Islay)	40.00
Oysters, shallot, red wine vinegar (Islay)	3.00 each
Scallops in the shell, Asian salad, white radish (Islay)	9.50

BURGERS

Beef burger, cheddar, gherkin, tomato, salad, fries	16.50
Veggie burger, vegan cheddar, gherkin, tomato, fries (VG)	12.50

STEAKS (Grass fed Aberdeen Angus)

all served with hand cut chips and creamy garlic mushroom sauce

Sirloin steak 250g	28.00
Fillet steak 220g	32.00
Ribeye steak 220g	27.00

Please ask for allergen advice
we also offer a children's menus
V = Vegetarian VG = Vegan

MAINS

Battered haddock and chips, mushy peas, tartare sauce	15.50
Chickpea and butternut squash curry, rice, onion Bhaji (VG)	15.00
Corn fed chicken breast, mushroom, ham, pearl barley	18.00
Roast salmon, mustard potato, nettle pesto	18.00
Pea and mint, wild garlic, goats cheese risotto (V)	15.50
Plaice fillet, prawns' capers butter and olive oil mash	19.00
Seabass fillet, fennel, tomato, basil smoked potato, mussels	19.00
Duck breast, chicory, peach, onion, sherry vinegar	22.00

SIDES

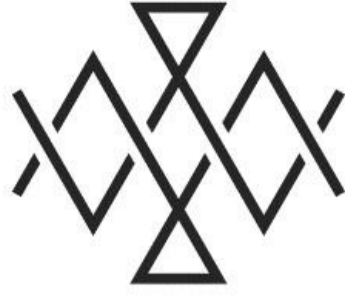
Roasted carrots, cumin, caraway	4.00
Jersey Royals minted butter	4.00
Peas, gem, onions	4.00
Green beans, shallots and bacon	4.00
Onion rings	4.00
Hand cut chips	4.00
Skinny fries	3.50
Mixed salad leaves	3.50

DESSERTS

Vanilla creme brûlée, shortbread	6.50
Warm chocolate pot, hazelnut cream, hazelnuts	6.00
Raspberry ripple with cheesecake	6.00
Vanilla panacotta, strawberries, mint	6.00
Scottish cheese selection and biscuits	9.50
Ice cream, sorbet selection	5.50

We use local family run suppliers where possible

Fish is from Jeans Fish Port Ellen
Scallops from Islay Crab Exports
Crabs and Lobsters from Aitken Shellfish
Loch Gruniart Oysters from Craig Archibald
McKerrell's Dairy Bowmore



Dinner Menu served daily from 6:00pm – 9:30pm