



Lunch Menu served daily from 12.00noon – 3.00pm

STARTERS

Soup of the day (VG)	5.00
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 AND SANDWICHES

Beef burger, cheddar, gherkin, tomato, salad, fries	16.50
Steak sandwich, horseradish, rocket, fries	14.50
Veggie burger, vegan cheddar, gherkin, tomato, salad, fries (VG)	12.50
Club sandwich, fried egg, crisps	9.50
Veggie club, avocado, tomato, fried egg, mayo, crisps (V)	8.50
Hummus, red pepper, goats' cheese, baby spinach (V)	7.50
Fish finger sandwich, gem, gherkin, tartare sauce, crisps	8.50

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 and ham, pearl barley	18.00
Roast salmon, mustard potato, nettle pesto	18.00
Sirloin steak, creamy garlic mushroom sauce, handcut chips	28.00
Pea and mint, wild garlic, goats cheese risotto (V)	15.50
Plaice fillet, brown butter, prawns capers and olive oil mash	19.00

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
French 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
Peanut parfait, salted caramel, coconut crumb (VG)	6.50
Vanilla panacotta, strawberries, mint	6.00
Scottish cheese selection and biscuits	9.50
Ice cream, sorbet ask for flavours	5.50

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

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