

## LUNCH MENU

### STARTERS

<b>TODAY'S SOUP</b>	<b>£4.95</b>
Mhor bakery bread and butter.	
<b>CAMEMBERT</b>	<b>£6.50</b>
Baked camembert cheese with parmesan and marmite straws.	
<b>SMOKED SALMON</b>	<b>£7.95</b>
Hot and cold smoked salmon platter, Mhor bread, cornichons and citrus crème fraiche.	
<b>CHICKEN LIVER PATE</b>	<b>£7.50</b>
Whipped chicken liver pate, toast, chutney and bitter leaves.	
<b>COBB SALAD</b>	<b>Small £6.00 / Large £10.00</b>
Romaine lettuce, tomato, roasted corn, grilled chicken, chopped bacon, grated cheddar and red onion.	

### MAINS

<b>BEEF BURGER</b>	<b>£13.50</b>
Chargrilled beef burger, smoked cheddar, toasted brioche bun, skinny fries and slaw.	
<b>LAMB BURGER</b>	<b>£13.50</b>
Chargrilled lamb burger, feta and mint salsa, cucumber tzatziki, toasted brioche bun, skinny fries and slaw.	
<b>FISH &amp; CHIPS</b>	<b>£13.50</b>
Battered North Sea Haddock, chunky tartare, pea and mint puree, hand cut chips.	
<b>CURRY</b>	<b>Meat £14.95 / Vegetarian £12.95</b>
Our ever changing Curry with rice, chutneys and poppodoms.	
<b>BRAISED BEEF GNOCCHI</b>	<b>£13.50</b>
Housemade herb gnocchi, braised beef ragout and parmesan.	
<b>SIRLOIN STEAK</b>	<b>£24.95 / *£7.00</b>
Chargrilled 8oz sirloin, roasted cherry tomatoes, flatcap mushrooms, hand cut chips and Café de Paris butter.	

### BEVERAGES

Please ask your server for a list of our alcoholic and non-alcoholic beverages, including beers, ciders, ales, wines, cocktails and soft drinks.

### SANDWICHES with coleslaw and salad or fries

<b>SOUP AND HALF SANDWICH</b>	<b>£8.00</b>
<b>SPICED GRILLED CHICKEN</b>	<b>£9.50</b>
Grilled tangy rubbed chicken, crunchy lettuce, sour red onions, tahini mayo served in a flatbread.	
<b>CHORIZO</b>	<b>£8.50</b>
Grilled chorizo sausage, slow cooked peppers, sliced egg, chimichurri, on a rustic baguette.	
<b>SMOKED ARRAN CHEDDAR</b>	<b>£8.00</b>
Thick cut Arran cheddar, chutney, sliced red onion, tomato, mixed leaves on white or brown bread (add ham + £2.00).	
<b>SMOKED MACKEREL</b>	<b>£9.00</b>
Smoked mackerel pate, beetroot hummus, horseradish and shaved fennel on white or brown bread.	
<b>BRISKET</b>	<b>£9.50</b>
Slow cooked beef brisket, melted chilli cheese and caramelised onions on white or brown bread.	

### DESSERTS

<b>CHOCOLATE</b>	<b>£6.00</b>
Chocolate and sesame tart, pink grapefruit and vanilla ice cream.	
<b>RHUBARB</b>	<b>£6.00</b>
Rhubarb and ginger semifreddo with custard and crumble.	
<b>STICKY TOFFEE</b>	<b>£6.00</b>
Sticky toffee pudding, salted caramel sauce and whipped cream.	
<b>FRUIT PLATE</b>	<b>£6.00</b>
Seasonal fruit with yoghurt and lime sorbet and toasted pistachios.	
<b>CHEESE</b>	<b>£10.95 / *£4.00</b>
Scottish cheese board, lavosh, oatcakes, chutney and fruit.	

### SIDES

<b>HAND CUT CHIPS</b>	<b>£2.95</b>
<b>HOUSE SALAD</b>	<b>£2.95</b>
<b>ONION RINGS</b>	<b>£2.95</b>
<b>BREAD &amp; BUTTER</b>	<b>£2.50</b>
<b>PEPPERCORN SAUCE</b>	<b>£2.50</b>
<b>BÉARNAISE SAUCE</b>	<b>£2.50</b>
<b>RED WINE JUS</b>	<b>£2.50</b>

\*Supplementary charges applied to Table d'hôte for our Dinner, Bed & Breakfast guests. (DBB). \* DBB Guests are entitled to two courses from our Starters, Mains or Desserts Service is not included in your bill. Service is not included in your bill. All customer tips are kept by the staff in full. The hotel does not participate in any aspect of cash tips. For special dietary requirements or allergy information, please ask for our Allergen Folder. All prices include VAT at current rate.