

IDEAL TO SHARE

ARTISAN BREAD BASKET (v, gfa)

 $Seaweed\ butter,\ balsamic,\ olive\ oil$

-8-

BAKED CAMEMBERT (v, gfa)

Garlic and rosemary grilled flatbread

- 16 -

3/6/12 ISLE OF MULL OYSTER (gf)

 $Red\ wine\ shallots,\ lemon,\ tabasco$

- 10 / 22 / 41 -

STARTERS

TRESHNISH LANGOUSTINE (gfa)

 $Aubergine, \, cauliflower, \, seaweed \, aioli$

- 16 -

ISLE OF MULL SCALLOPS (gfa)

 $Charles\ Macleod\ Black\ pudding,\ pancetta,\ garden\ pea\ and\ mint$

- 16 -

TOBERMORY SMOKED TROUT (gfa)

Fennel, orange, sourdough, Crème Fraiche

- 16 -

INVERLUSSA MUSSELS (gfa)

Chablis cream, syboes, garlic

- 14 -

ISLAND PORK BELLY (gfa)

 $Parsnip,\,asparagus,\,garden\,pea,\,rioja\,glazed$

- 14 -

ELRICK TARTE TATIN (v, gfa)

Shallots, beetroot, asparagus

- 14 -

MAINS

WEST COAST HALIBUT (gfa)

Potato terrain, tender stem broccoli, samphire

beurre blanc

- 35 -

TRESHNISH LOBSTER (gfa)

Orzo, fava beans, asparagus, lobster bisque

- 75 -

HIGHLAND VENISON LOIN (gfa)

Dauphinoise potatoes, rainbow carrots, beetroot, spiced red wine jus

- 38 -

SCOTTISH SHANK OF LAMB

Arran mustard mash, roots vegetables, lamb jus

- 35 -

AUBERGINE (vg)

Vegetable tabbouleh, tomato and basil

- 30 -

 $(gluten\,free\,/\,gfa-gluten\,free\,available\,/\,v\,-\,vegetarian\,/\,ve\,-\,vegan\,/\,vea\,-\,vegan\,available)$ BEFORE ORDERING, PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

Service Charge - Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.



FROM THE GRILL

Supplied by the award-winning John Gilmour Butchers who won gold in the World Steak Challenge.

ALL SERVED WITH CHERRY TOMATOES, PORTOBELLO MUSHROOM AND HAND CUT CHIPS

BEEF SIRLOIN (gf)

RIBEYE (gf)

Dry aged, thick cut 8 oz steak

 $Thickly\ cut\ from\ the\ center\ of\ the\ rib$

- 33 -

- 35 -

FILLET (gf)

CHATEAUBRIAND (gf)

World Steak Challenge gold standard fillet

Tenderloin of beef for two to share, subject to availability

- 45 -

- 90 -

CHEF'S SPECIALITY BUTTERS & SAUCES

 $\textit{Green Peppercorn sauce / Diane sauce / Whisky sauce / \textit{Truffle butter (gf) / Garlic butter (gf)} \\$

- 4 -

SIDES

Dauphinoise Potatoes (v, gf) Tender Stem Broccoli (v, vga, gf) Spinach and Samphire (v, vga, gf) Hand Cut Chips (v, vga, gf)

SOMETHING SWEET

DARK CHOCOLATE PAVE (v) $To bermory\ Whisky\ marmalade\ ice\ cream,\ shortbread\ crumbs$

STICKY TOFFEE PUDDING (v)

Isle of Mull vanilla ice cream

- 9 -

- 9 -

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE (v)

 $Crushed\ meringue,\ berries$ - 9 -

ISLE OF MULL ICE CREAM (v)

Tobermory Whisky marmalade / Vanilla pod / Chocolate / Wild strawberry - 3 per scoop -

SCOTTISH CHEESE PLATE TO SHARE

Isle of Mull cheddar, Hebridean Blue, Clava Brie, Arran Oaties and chutney

- 16 -

(gluten free / gfa - gluten free available / v - vegetarian / ve - vegan / vea - vegan available) $BEFORE\ ORDERING, PLEASE\ INFORM\ A\ MEMBER\ OF\ OUR\ TEAM\ IF\ YOU\ HAVE\ A\ FOOD\ ALLERGY\ OR\ INTOLERANCE.$