



ÒRAN NA MARA

IDEAL TO SHARE

ARTISAN BREAD BASKET (v, gfa)

Herb butter, balsamic, olive oil

- 8 -

BAKED CAMEMBERT (v, gfa)

Garlic and rosemary with grilled flatbread

- 16 -

TO START

ISLE OF MULL SCALLOPS (gfa)

Parsnip puree, Charles Macleod black pudding, chorizo oil

- 16 -

HAM HOCK TERRINE

Rioja glazed, beetroot, pickled walnut, sourdough

- 15 -

ELRICK GOAT CHEESE (v)

Shallots, red beets, chicory

- 14 -

THE MAIN

MALE MALLARD (gfa)

*Potato terrine, shallot, pumpkin puree, beetroot,
Chantenay carrots, Griottine cherries*

- 35 -

HIGHLAND VENISON LOIN (gfa)

*Dauphinoise potatoes, heritage carrots, beetroot,
spiced red wine jus*

- 38 -

FILLET OF BLACK BREAM (gfa)

*Potato fondant, spinach, tomato and olive gremolata,
brussels sprouts, carrots, beurre blanc*

- 35 -

SCOTTISH RUMP OF LAMB (gfa)

*Parsnip, brussels sprout, red cabbage confit,
potato fondant, lamb jus*

- 35 -

ROASTED BUTTERNUT SQUASH LINGUINE (vg)

Baby spinach, pine nuts, cherry tomatoes

- 26 -

SIDES £4

DAUPHINOISE POTATOES (v, gf)

TENDER STEM BROCCOLI (v, vga, gf)

HAND CUT CHIPS (v, vga, gf)

BAKED LEEK AND CAULIFLOWER (v, gf)

(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.



ÒRAN NA MARA

FROM THE GRILL

*Supplied by the award-winning John Gilmour Butchers of Scotland,
who have won GOLD in the World Steak Challenge.*

**ALL STEAKS ARE SERVED WITH CHERRY TOMATOES,
PORTOBELLO MUSHROOM AND HAND-CUT CHIPS**

BEEF SIRLOIN (gf)

Dry aged, thick cut 8 oz Steak

- 33 -

RIB EYE (gf)

Thickly cut from the centre of the rib

- 35 -

FILLET (gf)

World Steak Challenge gold standard fillet

- 45 -

SAUCES & BUTTERS £4

Green Peppercorn sauce / Diane sauce / Whisky sauce / Truffle butter (gf) / Garlic butter (gf)

SOMETHING SWEET

TIRAMISU

Sponge finger, amaretto, mascarpone

- 9 -

STICKY TOFFEE PUDDING (v)

Vanilla ice cream, toffee sauce

- 9 -

SCOTTISH CHEESE PLATE TO SHARE

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

- 16 -

SCOTTISH ICE CREAM (v)

Please ask your server for today's flavour

- 7 -

PANETTONE AND WHITE CHOCOLATE BREAD

AND BUTTER PUDDING (v)

Vanilla crème Anglaise, winter berries

- 9 -

(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.