

TO SHARE

ARTISAN BREADBASKET £8
Salted butter, olive oil, balsamic, olives

BAKED CAMEMBERT £14
Garlic & rosemary croutons

1/6/12/24 SCOTTISH OYSTERS £5/£26/£45/£80
Served with lemon & Tabasco

Bay Seafood Platter

£145 FOR 2 / £235 FOR 4
Langoustines, ½ lobster, oysters, smoked salmon, mussels, gravadlax, scallops, king prawn cocktail, artisan breads, horseradish cream, dill & chive mayonnaise, chilli Marie Rose, aioli

STARTERS & LARGE PLATES

HAND DIVED SCALLOPS £19 / £31
Cauliflower puree, pomegranate, Charles Macleod Stornoway black pudding

LOCH AWE SMOKED SALMON £11 / £17
Crispy capers, lemon, cracked black pepper

LOBSTER CLAW MAC N' CHEESE £14 / £17

KING PRAWN & LANGOUSTINE COCKTAIL £13 / £19

DAWID'S STEAK TARTAR £17
Shallots, capers, sundried tomato, parmesan, raw egg yolk, artisan toast

BRUSCHETTA (V) £10
Chilled & sun-dried tomato, shallots, toasted croute
OR
Roasted wild mushroom & cream cheese

GRILLED SCOTTISH GOAT'S CHEESE £10
Spiced pear chutney, toasted artisan bread

WEST COAST BAY CHOWDER £15 / £19
Served with artisan bread

SEAFOOD

MUSSELS £12 / £18
White wine, Nairn wild garlic, cream, parsley, artisan bread

ISLE OF HARRIS LANGOUSTINES £24 / £34
Nairn wild garlic mayonnaise

LOBSTER, KING PRAWN, CRAYFISH & CHORIZO RIGATONI £20 / £27
Tomato, torn basil, garlic

BEER BATTERED HADDOCK £17
Chunky chips, crushed peas, tartare sauce

LOCALLY CAUGHT LOBSTER
£55 WHOLE / £30 HALF
Garlic butter or thermidor

Fish of the Day

ASK SERVER FOR MARKET PRICE
Straight from the fishing boats to the grill

PIZZA

Sourdough pizza to cut at your table, served with our special Nairn wild garlic aioli & chilli oil

ORGANIC TOMATO, SCOTTISH MOZZARELLA & FRESH BASIL (V) £13

ORGANIC TOMATO, SCOTTISH MOZZARELLA, SPINACH, WILD MUSHROOMS, FRIED EGG, PANCETTA £17

KALAMATA OLIVES, MARINATED KING PRAWNS, CANTABRIAN ANCHOVIES, SCOTTISH MOZZARELLA £17

PULLED PORK, JALAPEÑO, RED ONION £16

FIELD TO FORK £18
Chef's selection of charcuterie; ham, pepperoni, salami, chorizo, beef, chicken

FROM THE GRILL

BURGERS SERVED WITH SEASONED FRIES £18
8oz Venison / Two Prime 4oz Beef / Panko Chicken / Vegetarian Mushroom, Onion, Garlic
All of our burgers are served with smoked cheese, lightly smoked streaky bacon, tomato, lettuce, red onion, burger relish & skin on fries

FIELD TO FORK BAY GRILL £55
Sirloin 5oz, chicken breast, lamb lollipop, pork & herb sausage, Stornoway black pudding & haggis bon bon, fried egg, one additional side and your choice of sauce

CHICKEN & CHORIZO SKEWERS £21
Pancetta, marinated capsicum, olives, tzatziki

LAMB CUTLETS £24
Chorizo & garlic, sundried tomato ragout

CAULIFLOWER STEAK RAREBIT £16

AUBERGINE, COURGETTE & CAPSICUM ROLLS £16
Tomato & Basic sauce, garlic bread

35 Day Aged Steak

All our Beef steaks are 35 day aged, and supplied to us by John Gilmour. Butcher since 1946. Seared with balsamic grilled cherry tomato, field mushroom & skin on fries.

SIRLOIN, THICKLY CUT FROM THE CENTRE OF THE LOIN - 10oz £34

FILLET, CUT FROM THE CENTRE OF THE FILLET - 8oz £40

TOMAHAWK STEAK 1KG - FOR 2 SHARING £85

ADD THE SURF TO YOUR TURF
Whole lobster, garlic butter **£40**

ADD A SAUCE: £3 PER SAUCE
Green Peppercorn / Diane / Béarnaise / blue cheese

BUTTERS: £3 PER BUTTER
Truffle & parsley, Nairn wild garlic & thyme, Arran mustard

Oban Bay Signature Dish To Share

£125
Côte de boeuf, Scottish lamb lollipops, langoustines, hand dived scallops. Served with your choice of three sides & two sauces.

SALADS

CLASSIC CAESAR £10 / £14
Cos lettuce, fresh anchovies, parmesan shavings, toasted herb croutons | Add Chicken **£4**

SUPER FOODS £12 / £16
Tender stem broccoli, pomegranate seeds, beetroot, spinach, mixed leaves, rocket, sunflower seeds, walnut dressing, balsamic oil, artisan bread, olives

SMOKED GRESSINGHAM DUCK & ORANGE £13 / £17
Orange segments, leaves, green peppercorn dressing

SCOTTISH CROWDIE SALAD £10 / £14
Toasted pine nuts, rocket, sundried tomato & red pepper dressing

SIDES

£5 PER SIDE

SKIN ON FRIES
DAUPHINOISE

WILTED SPINACH, GARLIC BUTTER
BEER BATTERED ONION RINGS
CHEF'S SEASONAL VEGETABLES
LEEK & CAULIFLOWER GRATIN
GRILLED FIELD MUSHROOMS
MACARONI CHEESE, BACON CRUMB
ARRAN GRAIN MUSTARD MASH
CORN ON THE COB
BUTTERED NEW POTATOES
SEASONAL SALAD & DRESSING

DESSERTS

BANOFFEE PIE £9

CRÈME BRULEE £9
Lavender scented shortbread

LEMON CHEESECAKE £9
Berry compote

CHOCOLATE FONDANT £9
White chocolate sauce

MACKIES ICE CREAM SELECTION £7

SCOTTISH CHEESE SELECTION £16
Highland Oatcakes, Clava brie, Hebridean blue, smoked applewood, Isle of Mull Cheddar

ADD A GLASS OF PORT £4.50

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OBAN BAY
HOTEL

SPARKLING WINE & CHAMPAGNE

			125ml	Half Bottle	Bottle	Magnum
1	Prosecco Riflessi DOC NV <i>Dry, fresh, crisp, sweet lemon, pear, soft.</i>	Italy	£8		£36	
2	Cremant de Alsace, Meyer Fonne <i>Yeasty, soft white pear notes, creamy core, silky and soft.</i>	France	£9		£46	
3	Cremant de Loire Rose de Chanceny NV <i>Summer pudding fruits, creamy soft core, fresh raspberries and cream finish.</i>	France			£40	
4	Henriot Brut Souverain NV <i>Creamy, toasty vanilla, rich, complex.</i>	France	£14	£38	£75	£149
5	Taittinger Comtes de Champagne Blanc de Blanc <i>100% Chardonnay, focused, lime, orange blossom, toasty overtones.</i>	France			£265	
6	Louis Roederer Cristal <i>Citrus compot, candied apricots, vanilla and toast with classy texture.</i>	France			£455	

WHITE WINE

			175ml	250ml	Bottle
14	Sauvignon Blanc, Tendem, Bruno Andreu <i>Yellow peach, lime, lemon grass, mineral finish.</i>	France	£8	£11	£30
15	Gavi, Casa Ernersto <i>Floral, touch of honey, lovely texture.</i>	Italy			£36
16	Verdecho "Nanclares" Javier Sanz <i>Intense, zesty, grassy, yellow fruits.</i>	Spain			£34
17	Picpoul de Pinet, Domaine Font Mars <i>White fruit, zesty, mineral, floral palate.</i>	France	£9	£12	£37
18	Albarino, Boal de Arousa <i>Peach, apricot, rich, mineral, complex, clean.</i>	Spain	£11	£14	£39
19	Gruner Veltliner, Ingrid Groiss <i>Aromatic, apple blossom, pears with stone fruit finish.</i>	Austria			£41
20	Macon Blanc Villages, Domaine de La Verpaille <i>Baked apple, toffee swipe, super texture, leesy finish.</i>	France			£46
21	Rioja Blanco, Barrel Fermented, Grand Bohedal <i>Toasty pineapple cubes, tropical, ripe lime finish, fabulous with seafood.</i>	Spain			£44
22	Sauvignon Blanc, Mahi, Marlborough <i>Gooseberry, tropical, greengage core, just a swipe of passion fruit, rich.</i>	New Zealand			£48
23	Pinot Blanc Reserve, Domaine Meyer Fonne <i>Green apple, super ripe core, dry.</i>	Alsace			£50
24	Pouilly Fume, Domaine Sebastian Treuillet <i>Tangy Sauvignon, rich ripe green fruit, complex and deep.</i>	Loire			£55
25	St Veran, Maison Matisco <i>Rich, tropical lemon and pineapple and cream and a swipe of vanilla.</i>	Burgundy			£58
26	Chablis, Domaine Seguinot Bordet <i>Classic baked apple, greengage, ripe lemon fruit, smooth, creamy.</i>	Burgundy	£15	£20	£62
27	Chardonnay, Meerlust Estate, Stellenbosch <i>New world white Burgundy - toasty tropical fruit with an elegant core.</i>	South Africa			£64
28	Mercurey Blanc 1er Cru, Domaine Tupinier Bautista <i>Citrus, mangoes wrapped in a cream and vanilla blanket.</i>	France			£69
29	Chablis 1er Cru, Jean Collet <i>Spiced apple, crushed lime, rich textured, savoury.</i>	France			£85
30	Puligny Montrachet, Domaine Sylvain Bzikot <i>Supremely complex, ripe lemon balm, toffee apple, vanilla and hazelnut notes, delicious.</i>	France			£130

PUDDING WINES & PORT

			75ml	Half Bottle	Bottle
60	Rivesaltes "Ambre" Domaine Fontanel <i>Candied pink grapefruit, marmalade, good acidity, orange peel.</i>	France	£8		£50
61	Lions de Suduiraut, Sauternes, Bordeaux <i>White chocolate, apricot, honey, candied lemon peel zest. Very classy!</i>	France	£9	£40	
62	Smith Woodhouse 10Yr Old Tawny Port <i>Chocolate coated raisin, cassis, dark cherry and super rich core.</i>	Portugal	£12		£80
63	Dow's Quinta do Bomfim 2010 <i>Cassis, chocolate, super silky fruit, coffee chocolate.</i>	Portugal			£90

ROSÉ

			175ml	250ml	Bottle
7	Elixir Rose, Languedoc <i>Classic Provence style, strawberries, raspberries and silky textured.</i>	France	£12	£15	£44
8	Feather Falls Zinfandel Rose <i>Raspberry ripple ice cream in a glass.</i>	California			£32
9	Grenache Rose, Tendem, Domaine Bruno Andreu <i>Pale pink, light and dry, strawberry yoghurt pot.</i>	France	£9	£12	£30

RED WINE

			175ml	250ml	Bottle
38	Montepulciano d Abruzzo, Fratelli Barba <i>Deep, rounded, soft and juicy, vibrant.</i>	Italy			£34
39	Merlot, Tendem, Bruno Andreu <i>Black cherry, silky soft bramble fruit.</i>	France	£8	£11	£30
40	Malbec Molinillo, Mendoza <i>Blackcurrant, chunky bramble, spice, violet notes.</i>	Argentina	£10	£14	£35
41	Chateau Rival Bellevue, Bordeaux Superieur Merlot, soft, ripe, luscious wild berry fruit, toasty.	France			£37
42	Aglianico, Janare, La Guardinese <i>Soft, dark red fruits - plum, mulled notes, complex.</i>	Italy			£38
43	Beaujolais Le Ronsay, Domaine Jean Paul Brun <i>Crushed red fruit, cherry, herb and lots of silky tannins.</i>	France			£40
44	Rioja Crianza, Grand Bohedal <i>Deep dark red cherry, coffee mocha note, creamy soft, rich.</i>	Spain	£12	£17	£42
45	Shiraz, Kilkanoon, Killermans Run <i>Deep damson fruit, spicy and creamy core, meaty!</i>	Australia			£44
46	Cabernet Merlot, Meerlust Red, Stellenbosch <i>Intense, crushed black fruit, cassis, vanilla cream.</i>	South Africa			£46
47	Fleurie, Domaine de La Madone <i>Plum, black cherry notes, deep fruited, silky texture.</i>	France			£47
48	Priorat "Nita" Meritxell Palleja <i>Dark bramble and spice, rich cherry and chunky dark fruit, sweet spice, silky.</i>	Spain			£49
49	Valpolicella Ripasso, Fumanelli <i>Stone cherry, soft red fruit, sweet spiced cherry, mocha.</i>	Italy	£16	£21	£51
50	The Crusher, Cabernet Sauvignon, California <i>Sweet fig and cherry fruit, silky core, juicy tannins, velvety finish.</i>	USA			£53
51	Syrah "Wild Boar" Consolation <i>Rich dark black fruit, super silky, violet, bramble, creamy.</i>	France			£55
52	Chateau La Croix Cantenac, Grand Cru St Emilion <i>Dark fruit, cassis splashed plum, cedar, cassis swipe, silky textured.</i>	France			£62
53	Marques de Murieta, Rioja Reserva <i>Leather, plum, dark cheery, mocha, inky, cedar, sweet spice.</i>	Spain			£70
54	Pommard, Domaine Christophe Vaudoisy <i>Rich red cherry, mushroom and sweet spice, velvety core.</i>	France			£85
55	Meerlust Rubicon, Stellenbosch <i>Cabernet flavours, cedar and vanilla, mulberry notes, classy!</i>	South Africa			£90
56	Amarone Classico, Fumanelli <i>Prune, chocolate coated raisin, double cream, cassis, BIG!</i>	Italy			£95
57	Chateau Musar, Bekkar Valley <i>Sweet cherry, plum, dried fruit, plush chocolate and super complex.</i>	Lebanon			£120
58	Brunello di Montalcino, Castillo di Romitorio <i>100% Sangiovese, bright cherry, violet, shiny dark fruit, rich.</i>	Italy			£135
59	Branire Ducru, St Julien <i>Morello cherry, dried herbs and mint, baked black plum, cedar, chocolate, awesome.</i>	France			£155

Our wines are chosen by Tarquin De Burgh of De Burgh Wine Merchants



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