EA DECK BAR

IDEAL TO SHARE

ARTISAN **BREAD BASKET** (v, vg, gfa) Seaweed butter, balsamic & olive oil - 7 -

TO BEGIN

INVERLUSSA MUSSELS (gfa) Chablis, syboes, cream - 12 -

ISLE OF MULL **SCALLOPS** (gfa) Chorizo and sweet corn ragout, samphire - 15 -

TRISNISH LANGOUSTINE (gfa) Sourdough, Samphire & lime aioli - 16 -

BAKED **CAMEMBERT** (v, gfa) Garlic & Rosemary, grilled flat bread - 15 -

3/6/12 ISLE OF MULL OYSTER (gf) Shallots & red wine vinegar, lemon and Tabasco - 10 / 22 / 41 -

SALADS

TOBERMORY HOT SMOKED CAJUN SALMON Salad leaves, capers & honey mustard dressing - 22 -

CLAVA BRIE & PANCETTA (gf) Mix salad, sunflower seed, cranberry dressing - 21 -

GRILLED COURGETTE, PEPPERS & ASPARAGUS (v, vga, gfa) Hummus, balsamic dressing, sesame seed - 16 -

MAIN DISHES

SIDES

SPINACH & SAMPHIRE (v, vga, gf)

GARLIC & PARSLEY POTATOES (v, vga, gf)

TENDER STEM BROCCOLI (v, vga, gf)

CHUNKY CHIPS (v, vga, gf)

- 4 -

BEER BATTERED HADDOCK Minted crushed pea, tartare sauce, chunky chips - 16 -

HEBRIDEAN CHICKEN (gfa)

Isle of Mull Hebridean Blue Cheese, cream, Garlic and

mushroom

- 16 -

SEA DECK STEAK BURGER Isle of Mull Cheddar, bacon, slaw, chunky chips - 16 -

TENDER STEM BROCCOLI FRITTERS (v, vga) Vermicelli salad, chimichurri aioli - 15 -

PIZZA

Pizza freshly made to order with our signature tomato sauce topped with mozzarella

HEIRLOOM TOMATOES, BASIL, SCOTTISH **MOZZARELLA**(v) - 15 -

PEPPERONI, PEPPERS, JALAPENOS, BALSAMIC ONION - 15 -

GOATS CHEESE. HOT HONEY, ROCKET(v)- 15 -

CAJUN CHICKEN. PANCETTA, GARLIC, MUSHROOM - 15 -

DESSERT

STICKY TOFFEE **PUDDING** (v)

Isle of Mull vanilla ice cream - 9 -

DARK CHOCOLATE PAVE (v) Tobermory Whisky and marmalade ice cream, shortbread crumbs - a -

SEASONAL FRUIT (v) with sorbet -9**ISLE OF MULL** ICE CREAM (v) Tobermory Whisky

marmalade, Vanilla, Lemon and Raspberry, Chocolate - 2.50 per scoop -

(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.** 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 - every penny you might want to give is shared equally by our teamsthrough our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.