

## TO SHARE

### ARTISAN BREADBASKET £9

Salted butter, olive oil, balsamic, olives

### BAKED CAMEMBERT £16

Garlic & rosemary croutons

### 1/6/12/24 SCOTTISH OYSTERS £6/£27/£46/£81

Served with lemon & Tabasco

## Bay Seafood Platter

£160 FOR 2 / £260 FOR 4

Langoustines, ½ Lobster, Oysters, Mussels, Gravavlax, Scallops, Loch Awe Smoked Salmon, King Prawn Cocktail, Smoked Salmon Pâté, Smoked Mussels, Artisan Breads, Horseradish Cream, Dill & Chive Mayonnaise, Chilli Mayonnaise, Aioli

## STARTERS & LARGE PLATES

### HAND DIVED SCALLOPS £21 / £34

Charles Macleod Stornoway black pudding

### LOCH AWE SMOKED SALMON £13 / £19

Crispy capers, lemon, cracked black pepper

### LOBSTER CLAW MAC N' CHEESE £16 / £19

Parmesan crisp

### KING PRAWN & LANGOUSTINE COCKTAIL £15 / £21

Artisan bread

### BRUSCHETTA (V) £11

Chilled & sun-dried tomato, shallots, toasted croute, garlic  
OR

Roasted wild mushroom, cream cheese, garlic

### GRILLED SCOTTISH GOAT'S CHEESE £11

Spiced pear chutney, toasted artisan bread

## SEAFOOD

### MUSSELS £14 / £20

White wine, garlic, cream, parsley, artisan bread

### ISLE OF HARRIS LANGOUSTINES £26.50 / £38

Aioli garlic mayonnaise

### LOBSTER, KING PRAWN, CRAYFISH & LANGOUSTINE RIGATONI £22 / £30

Tomato, torn basil, garlic

### BEER BATTERED HADDOCK £19

Chunky chips, crushed peas, tartar sauce, sea salt

## 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 TORN BASIL (V) £14.50

### ORGANIC TOMATO, SCOTTISH MOZZARELLA, SPINACH, WILD MUSHROOMS, FRIED EGG, PANCETTA £20

### KALAMATA OLIVES, MARINATED KING PRAWNS, CANTABRIAN ANCHOVIES, SCOTTISH MOZZARELLA £20

### FIELD TO FORK £20

Chef's selection of charcuterie;  
ham, pepperoni, salami, chorizo, beef, chicken

## BURGERS £20

All of our burgers are served with smoked cheese, lightly smoked streaky bacon, tomato, lettuce, red onion, burger relish & skin on fries

### YOUR CHOICE OF

#### 8OZ VENISON

#### TWO PRIME 4OZ BEEF

#### PANKO CHICKEN

#### VEGETARIAN BURGER (Mushroom, Onion, Garlic)

## FROM THE GRILL

### FIELD TO FORK BAY GRILL £61

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 £23.50

Pancetta, marinated capsicum, olives, tzatziki

### LAMB CUTLETS £27

Chorizo & garlic, sun-dried tomato ragout, shallots

### CAULIFLOWER STEAK RAREBIT £18

### AUBERGINE, COURGETTE & CAPSICUM ROLLS £18

Tomato & basil 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 £37.50

### FILLET, CUT FROM THE CENTRE OF THE FILLET

8oz £44

### ADD THE SURF TO YOUR TURF £44

Whole lobster, garlic butter

### ADD A SAUCE: £3.50 PER SAUCE

Green Peppercorn / Diane / Béarnaise / Blue Cheese

### BUTTERS: £3.50 PER BUTTER

Truffle & Parsley / Garlic & Thyme / Arran Mustard

## Oban Bay Signature Dish To Share

£138

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

## SIDES

£6 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



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## SALADS

### CLASSIC CAESAR £11 / £15.50

Cos lettuce, fresh anchovies, parmesan shavings, toasted herb croutons | **Add Chicken £5**

### SUPER FOODS £13.50 / £18

Tender stem broccoli, pomegranate seeds, beetroot, spinach, mixed leaves, rocket, sunflower seeds, walnut dressing, balsamic oil, artisan bread, olives

### CHILLI RUBBED FLANKSTEAK SALAD £23

Orange segments, leaves, green peppercorn dressing

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## DESSERTS

### CRÈME BRULEE £10

Lavender scented shortbread

### LEMON CHEESECAKE £10

Berry compote

### STICKY TOFFEE PUDDING £10

Vanilla ice-cream, caramel sauce

### BANOFFEE PIE £10

### MACKIES ICE CREAM SELECTION £8

### SCOTTISH CHEESE SELECTION £18

Highland Oatcakes, Clava brie, Hebridean blue, smoked applewood, Isle of Mull Cheddar

### ADD A GLASS OF PORT £5

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**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 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.



**OBAN BAY**  
HOTEL