

Cladach Mòr translates from Scots Gaelic as 'a great shore'.

As you dine with us, look out to the great shore of Loch Fyne, the longest sea loch in Scotland stretching 40 miles from the Sound of Bute. The area provides the finest examples of Scotland's larder, from world famous seafood to locally reared livestock and game which you can experience while dining with us.



Homemade Soup of the Day (v, gfa) Warm homemade bread & salted butter	8.5
Gigha Oysters (3 per portion) (gf) Simply served with Tabasco, lemon & pickled shallots	13
Carpaccio of Salt-Roasted Beets (ve, gfa) Red onions, carrots, baby greens, beet peals & truffle vinaigrette	13
Goats Cheese Mousse with Heirloom Tomatoes (v, gfa) Broad bean pesto, gazpacho, pickled shallots, basil oil & sourdough croutons	13.5
Rum Cured Salmon Gravlax Potato pancakes, baby greens, orange gel & dill crème fraiche	15
Ham Hock Terrine (gfa) Pickled vegetables, piccalilli, red radish & toasted homemade seeded loaf	14
Smoked Haddock and Cod Fish Cakes Isle of Mull Cheddar, citrus gel, capers & pickled fennel salad	15
Loch Fyne King Scallops (gf) Blood orange gel, parsnip puree, pea shoots, orange beurre Blanc & Scallop roe crisp	16

(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 teams through 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.



mains

Corn Fed Chicken (gfa) Pan seared chicken, potato blinis, broccolini, wild mushrooms & Truffle cream sauce	25.5
Loch Fyne's Scotch Egg Free range eggs delivered daily from Dalchenna Farm a mere 5 minutes from the hotel, sausage and black pudding, egg, mustard and cider sauce, pickled vegetables, twice cooked chips	21
Scottish Lamb Rump (gfa) Herb crust, braised shallots, mint & pea puree, pommes anna & red wine jus	32
Soy Glazed Roasted Duck Breast (gfa) Glazed carrots, dauphinoise potatoes, king oyster & port wine jus	27.5
Wild Mushroom Risotto (v, vea, gfa) With truffle oil, parmesan crisp & soft herbs	22
Beef Ragu Pappardelle Porcini mushrooms, plum tomatoes, Isle of Mull cheddar & salsa verde	24
Violette Gnocchi (ve) Sweet potato puree, salsa verde, chargrilled vegetables	22



From the Sea

Loch Etive Trout (gfa) Asparagus, peas, little gem, reduced tomato white wine sauce & caviar Loch Fyne Whole Langoustines (gfa) Thermidor butter, mix salad, toasted sourdough & French fries Mussels (gfa) White wine emulsion, Pernod, saffron, chives, toasted sourdough & French fries

From the Grill

8oz Fillet Steak (gfa)

40

Served with a choice of buttered potatoes, twice cooked chips, French fries or a mix of vegetables, tomato, mushroom and with a dressed mix leaf salad

10oz Ribeye Steak (gfa)

34

Served with a choice of buttered potatoes, twice cooked chips, French fries or a mix of vegetables, tomato, mushroom and with a dressed mix leaf salad

Grilled Cajun Chicken Burger (gfa)

21

Toasted bun, Loch Fyne burger sauce, tomato, lettuce, onion, dressed mixed leaf salad and French fries

8oz Beef Burger (gfa)

21

Toasted bun, Loch Fyne burger sauce, bacon, cheddar, tomato, lettuce, onion, dressed mixed leaf salad and French fries

Homemade Sweet Potato Beetroot Burger (v/vea)

20

Toasted bun, vegan mayonnaise, tomato, lettuce, mixed leaf salad and French fries



Sides

Red Wine Sauce (gf)

Bread Basket	5
Twice Cooked Chips or French Fries	4
Seasonal Vegetables	5
Buttered or Olive Oil Baby Potatoes	4.5
House Dressed Salad	4
Sauces	
Peppercorn Sauce	3
Bearnaise Sauce (gf)	3

3



Desserts & Local Cheeses

Sticky Toffee Pudding Toffee sauce, honeycomb ice cream	10
Pineapple Carpaccio (gfa) Sable Breton, stem ginger, cardamon, rum gel & coconut ice cream	12
Mango & Passion Fruit Mousse Alphonso Mangoes, passion fruit gel, mango & passionfruit pearls	10
Bread and Butter Pudding Peach glaze, poached peach, vanilla ice cream	10
Scottish Cheese Selection Celery, grapes, quince jelly, chutney & oatcakes Isle of Mull Cheddar / Ardersier Clave Brie Strathdon Blue Cheese/ Arran Mustard Cheddar	14
Ice Cream & Sorbet Selection (3 scoops) Ice Cream: Vanilla, Strawberry, Chocolate, Honeycomb, Raspberry Ripple Sorbets: Champagne, Mango, Lemon, Raspberry, Blackcurrant	8.5
Desserts Wines	
Lions de Suduiraut, Sauternes — 50ml White chocolate, apricot, honey, candied lemon peel, super classy	10
Smith Woodhouse 10yr Tawny – 50ml Prunes, chocolate raisin, spice cassis, deep and super silky	10
Taylor's Fine Ruby Port – 50ml Full-bodied and fruity	10
Chateau Kalian Bernasse, Monbazillac 50ml A blend of 85% Semillion with 15% Muscadelle, colour is bright lemon-gold, arol being fragant and pure, lemon peel, honey, brioche	10 mas
Amontillado Sherry, Classic Dry, Bodegas Rey Dried apricot, caramel, walnut, raisins, texture velvety, palomino grapes	10

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