



# Dinner Menu

## Starters

Soup of the day (vg) crusty bread and salted butter	5
Homemade smoked mackerel pate Arran Oat cakes, gherkin, onion salad	8
Isle of Mull Cheddar soufflé With grainy mustard sauce	8
Highland smoke house salmon Bowmore Whisky cream and tattie scone	9
Cullen Skink Skipness smoked haddock, potato, leek, and poached egg	7
Inverloch Goats cheese salad warmed roasted beetroots, rocket leaves, toasted pumpkin seeds, onion marmalade	8
Islay Scallops celeriac puree, roasted celeriac, diced apple, and hazelnut dressing	12

## Mains

Free range chicken breast Pearl barley, sweetcorn, haggis, and Bowmore Whisky cream sauce	22
Highland beef (From Octomore farm) Please ask for today's steak Cuts Served with confit tomato, mushrooms, and Chips	M/P
North Sea bream Green beans, tomatoes, black olive, new potatoes, grilled courgettes, red pepper	20
Gigha Halibut Lentils, smoked mackerel, kale lemon butter sauce	26
Octomore farm Machrie Burger highland beef, Campbeltown Cheddar, gherkins, tomato, Baby gem and Machrie burger sauce, Skin on fries	16
Islay Ales battered haddock Chips, mushy peas, tartare sauce, lemon	16
Pappardelle Pasta Nerabus farm tomatoes, Local nettles pesto, toasted pine nuts	15
Pie & Mash Octomore farm beef, Islay ale, mushrooms mashed potato, green beans	18

## Sides

Argyll breads and Olives,	3
Broccoli and smoked almonds	4
Skin on fries	4
Beer battered onion rings chilli mayo	4
Garden salad	4
New potatoes, haggis, and bacon	4

## Desserts

Neat and Tidy, Meringue, strawberries, cream and Botanist gin jelly	7
Caramelised Bread and butter pudding Nut brittle and chocolate ice cream	7
Chocolate Fondant Raspberries, vanilla ice cream	7
Ice Cream and Sorbet (3 scoops) Please ask for today's selection	6
Scottish cheese's Isle of Mull Cheddar, Kintyre blue, Organic clava brie, Arran chilli, Arran oaties	9

Please see our Specials board for  
our Local daily dishes