



DINNER MENU

6.00- 9.30

Sliced Rustic bread and butter 1.50 per person

STARTERS

Soup of the day, bread (VG)	5.00
Cullen Skink served with warm rustic roll	6.50
Double baked Isle of Mull Cheddar Cheese Souffle, mustard sauce (V)	8.00
BBQ ribs, apple and fennel salad	8.50
Scottish smoked salmon, beetroot, horseradish, brown bread croutons	9.00
Islay Scallops, celeriac, apple, hazelnut and black pudding	9.50

MAIN COURSE

Mushroom risotto, parsley pesto, lemon, crispy egg (V)	15.50
Teriyaki aubergine, pak choi, tempura cauliflower, sesame, chilli (VG)	16.00
Beer battered haddock fillet, fries, mushy peas, tartare sauce	15.50
Octomore highland beef burger, melted Cheddar, tomato, gem, fries, mayonnaise	16.50
Octomore highland sirloin steak, tomato, mushrooms and garlic butter, fries	28.00
Corn fed chicken breast, haggis, neeps and tatties with a whisky cream sauce	21.00
Roasted Salmon, olive oil mash, brown butter, capers, prawns	20.00
Seabream, octopus, crispy polenta, Romesco sauce, fennel and black olive	20.00

SIDES

New potatoes, black pepper, butter	4.00
Broccoli, Hollandaise sauce and crispy onion	4.00
Isle of Mull Cauliflower cheese, leek	4.00
Green beans, bacon lardon and shallot	4.00
Skinny fries	3.50

Please ask for allergen advice

A CAMPBELL GRAY HOTEL