



DINNER MENU

6.00- 9.30

Sliced Rustic bread and butter 1.50 per person

STARTERS

Soup of the day, bread (VG)	5.00
Double baked Isle of Mull Cheddar Cheese Souffle, mustard sauce (V)	8.00
Heritage beetroots, red onion compote, warm goats' cheese	6.50
Smoked salmon, avocado, capers, soda bread	8.50
BBQ braised pork ribs, coleslaw, gherkin relish	8.00

MAIN COURSE

Pea and mint risotto, confit lemon and parmesan (V)	15.50
Beer battered haddock fillet, fries, mushy peas, tartare sauce	14.50
Islay Ale beef and mushroom, bacon pie, mashed potato, broccoli	17.00
Three bean chilli, tomato and avocado salsa, and basmati rice, tortilla chips (V)	15.00
Octomore highland beef burger, melted Cheddar, tomato, gem, fries, mayonnaise	16.50

SIDES

Broccoli, Hollandaise sauce and crispy onion	4.00
Breaded onion rings, sweet chilli mayonnaise dip	4.00
Skinny fries	3.50
New potatoes, capers and parsley	4.00
Ratatouille, melted cheese and basil	4.00

Please inform your host if you are allergic to any food items when you order. We cannot guarantee the absence of any allergens in our dishes due to being prepared in a kitchen that contains allergens