



# LUNCH MENU

12.00– 3.00

## STARTERS

Soup of the day, bread	5.00
Heritage beetroots, red onion compote, warm goats' cheese	6.50
Double baked Isle of Mull cheese soufflé, mustard sauce (V)	8.00

## SANDWICHES choice of bread, white or brown, all served with crisps and salad

Club sandwich, chicken, bacon, tomato, fried egg, mayonnaise	9.00
Roast beef, horseradish, rocket	9.00
Sliced ham, Kintyre egg mayonnaise, chives and onion	7.00
Smoked salmon, lemon, chive crème fraîche	8.00
Crispy goats' cheese, spinach, red onion compote, red peppers (V)	7.00
Campbeltown cheddar cheese and pickle, tomato and cucumber (V)	7.00

## LARGER BITES

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
Haddock goujons, fries, pea puree, tartare sauce	14.50

## SIDES

Skinny Fries	3.50
Onion rings, sweet chilli mayo	4.00
Ratatouille, melted cheese and basil	4.00

## DESSERTS

Crème brûlée, Islay whisky poached cherries shortbread	6.00
Warm chocolate fondant, raspberry sauce, raspberry sorbet	6.50
Ice cream, sorbet selection (please ask for flavours)	5.50
Clava brie, chutney, Scottish oat cakes	7.00

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