

STARTERS

CHEF'S SOUP OF THE DAY (vga, gfa)
Warm homemade poolish bread and butter
£9

CROIG OYSTER (3PCS) (gf)
Mignonette, Tabasco and lemon
£15

ISLE OF MULL SCALLOPS (gf)
Parsnip purée, pancetta, heritage tomato, asparagus
£18

INVERLUSSA MUSSELS (gfa)
Chablis cream, garlic, syboes, crusty bread
£14

TOBERMORY SMOKED TROUT (gfa)
Celeriac and apple slaw, soda bread, crème fraiche
£18

CHICKEN LIVER PARFAIT (gf)
Green salad, caramelised onion chutney,
grilled sourdough bread
£14

BAKED CAMEMBERT (v, gfa)
Caramelised beetroot and red onion chutney,
naan bread, heritage tomatoes and baby gem salad
£14

SIDES

BREAD BASKET (v/gfa)
£5

**SKIN ON HAND CUT CHIPS OR
SKINNY FRIES** (vg/v/gfa)
£5

TENDER STEM BROCCOLI (vga/v/gf)
£5

GARLIC & PARSLEY NEW POTATOES (vga/v/gf)
£5

**BABY GEM, GRANA PADANO &
CHERRY TOMATOES** (vga/v/gf)
£5

SAUCES

**PEPPERCORN, BÉARNAISE,
GARLIC BUTTER, RED WINE GRAVY**
£4

MAIN DISHES

FEATHER BLADE OF BEEF BURGUNDY (gfa)
Parmentier potatoes, broccolini, bacon lardons,
carrots onion, mushrooms
£28

CHARLES MACLEOD CORN FED CHICKEN
Stornoway black pudding, horseradish mashed tatties, whisky
café au lait, long stem broccoli
£28

**WILD GARLIC, ASPARAGUS & MUSHROOM
RISOTTO** (v/vga)
Truffle oil, Grana Padano shavings
£22

FROM THE SEA

TRESHNISH LANGOUSTINE (gfa)
Tossed in lemon butter sauce, chef salad,
aioli and skinny fries
£34

WEST COAST HALIBUT (gfa)
Roasted cherry wine tomatoes, asparagus,
chives hollandaise, garlic and parsley potatoes
£36

LINGUINE FRUTTI DE MARE (gfa)
Prawns, mussels, langoustine and scallops, garlic,
white wine, crushed chilli and tomato sauce
£35

PIZZA

**HERITAGE TOMATOES, BASIL PESTO
& MOZZARELLA**
£16

GOAT CHEESE, HOT HONEY, ROCKET
£16

**PEPPERONI, PEPPERS, JALAPENOS,
MUSHROOM & ONION**
£16

**CHARLES MACLEOD STORNOWAY
BLACK PUDDING, PANCETTA, CHERRY
TOMATOES & MOZZARELLA**
£16

BEER BATTERED HADDOCK
Mushy peas, tartare sauce, chunky chips
£18

SCOTTISH STEAK BURGER
Caramelised onion, tomato, crispy lettuce,
toasted brioche, barbeque sauce, smoked applewood
cheddar melt, slaw, chunky chips
£18

VENISON STEAK CASSEROLE
Garlic parsley new potatoes, brussel sprout,
long stem broccoli, carrots
£20

CHAR-GRILLED

FILLET STEAK 8oz (gfa)
Served with hand cut skin on chips, tomato
and mushroom or garlic parsley potatoes,
tender stem broccoli
£50

RIB EYE STEAK 10oz (gfa)
Served with hand cut skin on chips, tomato and
mushroom or garlic parsley potatoes and
tender stem broccoli
£40

SIRLOIN STEAK 10oz (gfa)
Served with hand cut skin on chips, tomato
and mushroom or garlic parsley potatoes and
tender stem broccoli
£39

WEST COAST SALMON SUPREME (gfa)
Stir fried pak-choy and broccolini, sesame oil,
soba noodles and teriyaki sauce
£28

**CAULIFLOWER, COURGETTE,
PEPPERS EN BRUSCHETTE** (v, gfa)
Spinach and chickpea makhani, spiced basmati rice,
mango chutney, naan bread
£22

DESSERTS

CARAMELISED PINEAPPLE TARTE TATIN (v)
Coconut ice cream, toasted almond
£10

**WARMED CHOCOLATE & GRIOTTINE
CHERRIES** (v)
Clotted cream ice cream, chocolate ganache
£10

MANGO ETON MESS (v)
Crushed meringue, Glayva syrup, fruit and nut biscotti
£10

**ICE CREAM & SORBET SELECTION
(3 SCOOP)** (v)
Honeycomb, Salted Caramel, Vanilla, Strawberry,
Chocolate, Champagne, Raspberry, Mango, Orange
£9

SCOTTISH CHEESE PLATE (vga)
Celery, grapes, quince jelly, oatcakes and chutney
£15

Dining Specials

OYSTERS BY THE BAY
(Available daily)
Freshly landed oysters, served on crushed ice with a
chilled glass of crémant, complemented with triple-cooked
Parmesan and truffle aioli, topped with fries.

Orders of 3 | 6 | 12
£21 | £34 | £59

STEAK NIGHT
(Available to order every Thursday)
Choose one of our award-winning 8oz steaks cooked to
your preference and served with mushrooms, tomato,
onion rings and hand-cut chips, plus a glass of your
choice of house wine.

From £40 per person

COCKTAILS & CANAPÉS
(Available every Friday from 4 - 6pm)
2 cocktails per person, plus a sharing canapés board

From £25 per person

(gf – gluten free / gfa – gluten free available / v – vegetarian / ve – vegan / vga – vegan available)

Please advise to a member of staff of any allergens or dietary requirements. 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. 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.