



ÒRAN NA MARA

IDEAL TO SHARE

ARTISAN BREAD BASKET (v, gfa)

Seaweed butter, balsamic, olive oil

- 9 -

BAKED CAMEMBERT (v, gfa)

Garlic and rosemary pizza bread

- 17 -

3/6/12 ISLE OF MULL OYSTER (gf)

Red wine shallots, lemon, tabasco

- 11 / 24 / 44 -

STARTERS

TRESHNISH LANGOUSTINE (gfa)

Sea purslane and green lentil

- 18 -

ISLE OF MULL SCALLOPS (gfa)

*Orzo, wild garlic pesto, green pea,
and pancetta*

- 17 -

TOBERMORY SMOKED TROUT (gfa)

Crème fraiche, avocado, and crouton

- 17 -

INVERLUSSA MUSSELS (gfa)

Chablis cream, syboes, garlic

- 16 -

HAM HOCK TERRINE (gfa)

Beetroot and onion relish, brioche

- 15 -

ELRICK TARTE TATIN (v, gfa)

Caramelised shallots, beetroot and cherry tomatoes

- 15 -

MAINS

WEST COAST SEA TROUT (gfa)

*Green pea, chateau potatoes, carrots,
cherry tomatoes, pink peppercorn and
lime chimichurri*

- 36 -

HIGHLAND VENISON LOIN (gfa)

*Dauphinoise potatoes, rainbow carrots,
beetroot, spiced red wine jus*

- 41 -

SCOTTISH RUMP LAMB

*Arran mustard mashed potatoes, roots
vegetables and lamb jus*

- 36 -

SPINACH AND RICOTTA (vg)

Green lentil, peppers, sweet potatoes

- 30 -

(gluten free / gfa – gluten free available / v - vegetarian / ve – vegan / vea - vegan available)

BEFORE ORDERING, PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

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.



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FROM THE GRILL

*Supplied by the award-winning John Gilmour Butchers
who won gold in the World Steak Challenge.*

ALL SERVED WITH CHERRY TOMATOES, PORTOBELLO MUSHROOM AND HAND CUT CHIPS

BEEF SIRLOIN (gf)

Dry aged, thick cut 8 oz steak

- 36 -

RIBEYE (gf)

Thickly cut from the center of the rib

- 39 -

FILLET (gf)

World Steak Challenge gold standard fillet

- 50 -

CHATEAUBRIAND (gf)

Tenderloin of beef for two to share, subject to availability

- 99 -

CHEF'S SPECIALITY BUTTERS & SAUCES

Green peppercorn sauce / Diane sauce / Whisky sauce / Truffle butter (gf) / Garlic butter (gf)

- 5 -

SIDES

Dauphinoise Potatoes (v, gf)

Tender Stem Broccoli (v, vga, gf)

Spinach and Samphire (v, vga, gf)

Hand Cut Chips (v, vga, gf)

- 5 -

SOMETHING SWEET

DARK CHOCOLATE FONDANT (v)

*Tobermory whisky marmalade
ice cream and berries*

- 10 -

STICKY TOFFEE PUDDING (v)

Isle of Mull vanilla ice cream

- 10 -

ETON MESS CHEESECAKE (v)

Basil meringue, berries

- 10 -

ISLE OF MULL ICE CREAM (v)

*Tobermory whisky marmalade, vanilla pod,
chocolate, wild strawberry*

- 10 -

SCOTTISH CHEESE PLATE TO SHARE

Isle of Mull cheddar, Hebridean Blue, Clava Brie, Arran Oaties and chutney

- 18 -

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