

# À La Carte Menu

All our dishes are freshly prepared to order. For guests dining on a dinner, bed and breakfast rate, the bracket figure is the supplement per dish.

## Starters

<b>Stornoway Benedict</b>	<b>£10 (£6)</b>
Toasted English muffin, smoked ham, Charles Macleod Stornoway black pudding, poached hen's egg, asparagus, hollandaise sauce	
<b>Roasted Red Pepper, Courgette &amp; Feta Cheese Bruschetta</b>	<b>£6 (£3)</b>
Toasted pine nuts, basil, green chilli, sundried tomato vinaigrette	
<b>Tobermory Smoked Haddock Chowder</b>	<b>£8 (£4.50)</b>
Crayfish, sweet corn, asparagus, crushed potatoes	
<b>Argyll Ham Hock Terrine</b>	<b>£7 (£3.50)</b>
Warmed plum and apple relish, micro leaf salad, lemon grass dressing, toasted brioche	
<b>Tobermory Hot Smoked Cajun Salmon</b>	<b>£8 (£5)</b>
Celery, apple, rocket salad, crème fraîche and horseradish dressing	

Before ordering, please inform a member of our team if you have a food allergy or intolerance



By opting to pay a service charge you're helping us build our "Fair Fund". This is given back to our whole team, and is available for team members' personal development opportunities.

## Mains

<b>Fillet of Black Bream</b>	£14 (£8)
Cumin, garlic and coriander sautéed potatoes, baby spinach, carrots, red onion and tomato salsa	
<b>Five Spiced Duck Breast</b>	£15 (£9.50)
Sweet potato, carrots, chilli flakes, pak choi, ginger, redcurrant glaze	
<b>Highland Venison Loin</b>	£15 (£9.50)
Royal blue potato galette, braised red cabbage, black berry jus	
<b>Ardmore Fish Salmon Fillet</b>	£14 (£8.50)
Crushed baby potatoes, braised kale, lime and coriander pesto	
<b>Bubble &amp; Squeak</b>	£10 (£5)
Poached hen's egg, Isle of Mull Cheddar cheese sauce	
<b>Roasted Courgette &amp; Pepper Crumble</b>	£10 (£5)
Chives crème fraîche, pea shoot	

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## From the Chargrill

All our Beef is Scottish farm assured. Occasionally we will also have beef available from the Crerar Hotels Home Farm, Lammermuir Luing pedigree herd. All steaks are dry aged for a minimum of 28 days to ensure a high quality product.

Let us know how you would like your steak cooked. All steaks are served with homemade onion rings, roasted cherry vine tomatoes, watercress, chunky chips and your choice of sauce.

### Steaks

Fillet steak	£26 (£16)
Sirloin steak	£23 (£12)
Rib-eye steak	£20 (£10)
T- bone steak	£25 (£15)
Venison loin	£20 (£10)
Rump of lamb	£18 (£10)

### Sauces

Cracked Black Peppercorn  
Béarnaise  
Diane  
Hebridean Blue & Port

### Sides

All £4

Fresh Seasonal Vegetables  
Chunky Chips  
Onion Rings  
Garden Salad  
Buttered New Potatoes

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## Desserts

<b>Orange &amp; Ginger Crème Brûlée</b> Handmade shortbread, fresh berries	£5 (£3)
<b>Hot Sticky Toffee Pudding</b> Vanilla ice cream	£5 (£3)
<b>Panettone Bread &amp; Butter Pudding</b> Vanilla pod custard	£5 (£3)
<b>Pecan &amp; Hazelnut Chocolate Torte</b> Amaretto ice cream	£5 (£5)
<b>Cranachan Cheesecake</b> Toasted oatmeal, whisky, raspberries	£5 (£5)
<b>Cheese Plate</b> Isle of Mull Cheddar, Hebridean blue, Clava brie, oatcakes, grapes, chutney	£5 (£5)
<b>Ice Cream</b> Toffee, Vanilla, Honeycomb	£4

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