

# Bistro

Available from 6pm until late

## Asparagus Hollandaise (V)

Poached egg  
(available as a main course)

## Lobster Macaroni

Isle of Mull cheddar, crushed garlic crouton gratin

## Tomato & Garlic Soup (V)

Blended roasted tomatoes, roasted garlic, cream & parsley oil swirl

## Moules Mariniere

Loch Leven mussels, pinot grigio, cream

## Pâté

Smooth chicken liver, garlic & brandy pâté, Wooleys Isle of Arran oatcakes, Isle of Arran sweet onion chutney

## Classic Caesar Salad (V)

Also available with anchovies  
(available as a main course)

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## Lobster Café de Paris

Grilled Loch Leven half lobster, Cafe de Paris herbed butter  
(available as a whole lobster at £10 supplement)

## Halibut with Scallops

Isle of Gigha halibut, duo of Isle of Mull scallops, Charles Macleod Stornoway black pudding, chorizo croutons

## Cauliflower Gratin (V)

Cauliflower cheese pot, Isle of Mull cheddar, Brie gratin

## Seafood Gumbo

Lobster, haddock, langoustines, scallop, spicy chorizo sausage, long grain rice

## Filet au Poivre

Chargrilled 28 day aged prime Scotch fillet steak, green peppercorn & cognac sauce

## Truffle & Honey Chicken

Butterflied & pan finished with butter, chestnut mushroom sauce

## Select For Your Table:

Truffle mash | home cut chips | roasted tomatoes on the vine | herb & samphire salad | purple broccoli spears | mashed peas

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## Cherries

Vanilla ice cream, kirsch cherries, dark chocolate shards

## Carrageenan

Scottish seaweed pudding, rose water, cardamom, toasted flaked almonds

## Scottish Raspberries & Cream

## Lemon Tart

## CHEESE TROLLEY

£8 supplement

2 courses

£29

3 courses

£35



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.

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