

TO SHARE

- Artisan breadbasket, salted butter, olive oil, balsamic, olives £6
 Baked Camembert, garlic & rosemary croutons £13
 1/6/12 SCOTTISH OYSTERS £4.50 / £23 / £40
 served with lemon & Tabasco
 Perfectly paired with Louis Roederer Brut Premier NV Champagne

- BAY SEAFOOD PLATTER** £89 for 2 / £175 for 4
 Langoustines, ½ lobster, grilled oysters, mussels, gravadlax, scallops,
 Loch Awe smoked salmon, king prawn cocktails, artisan breads,
 horseradish cream, dill & chive mayonnaise, chilli Marie Rose, aioli

STARTERS OR LARGER PLATES

- Scallops, Charles Macleod Stornoway black pudding £12 / £18
 Loch Fyne smoked salmon, capers, lemon £9 / £15
 Lobster claw Mac n' cheese £12 / £15

KING PRAWN AND LANGOUSTINE COCKTAIL £12 / £18

- Chicken liver parfait, toasted brioche, sweet onion marmalade £8
 Roast wild mushroom and cream cheese bruschetta (V) £8
 Grilled Scottish goats cheese, artisan bread, spiced pear chutney (V) £8

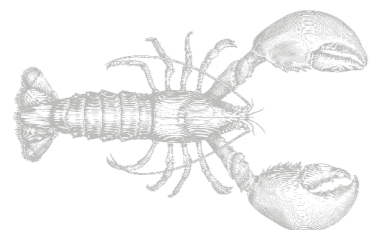
WEST COAST CHOWDER, ARTISAN BREAD £13 / £18

FEÒIL ÉISG MEAT & FISH

Our Scottish smoked fish is cured and smoked with truly traditional methods from local lochs such as Loch Fyne and our smoked salmon is Freedom Food approved. We use the finest white fish, caught from sustainable sources around the UK and delivered fresh every day to our hotels.

- Mussels from the Josper grill £9 / £15
 Harris langoustine, Nairn wild garlic mayonnaise £20 / £30

LOBSTER, CRAYFISH AND KING PRAWN LINGUINI, CHILLI, CREAM, TOMATO AND FRESH BASIL £16 / £22



- Fish of the day *£market price*
 Hand beer battered haddock, hand cut chips,
 minted crushed peas, tartare sauce £15
 Lemon sole, caper butter £18

BURGERS

WE HAVE WORKED HARD SOURCING THE FINEST BLEND OF SCOTTISH PRIME BEEF, WITH A SUBTLE BLEND OF HERBS AND SPICES TO GIVE YOU THE PERFECTLY SERVED BURGER, SERVED WITH SEASONED FRIES.

- Prime Scottish beef burger £13
 Crerar Home Farm signature venison burger £14
 Burger toppings £2
 Arran blue cheese / Smoked cheddar cheese / bacon / haggis / fried free-range egg

STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF AND LAMB WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS. THE BEEF IS THEN TRADITIONALLY AGED FOR A MINIMUM OF 28 DAYS ON THE BONE AND HAND CUT BY HIGHLY SKILLED BUTCHERS USING TIME HONOURED TECHNIQUES.

ALL OF OUR STEAKS AND GRILLS ARE CHARGRILLED OR JOSPER GRILLED. THE GRILL'S NATURAL COALS ADD FLAVOUR, GREATLY ENHANCING THE FOOD BEING COOKED.

- Sirloin steak, thickly cut from the centre of the loin - 8oz £24
 Fillet steak, cut from the centre of the fillet - 8oz £29
 Cauliflower steak, rarebit £14

SPECIALITY

TOMAHAWK STEAK 1KG - FOR 2 SHARING £60

ADD THE SURF TO YOUR TURF ...

- Josper fired garlic prawn skewers £12
 Josper fired prawn & scallop skewer £15

SAUCES

Peppercorn, Diane, Béarnaise, blue cheese

BUTTERS

Truffle butter
 Wild Nairn garlic butter
 1 sauce or butter included
 extra sauces £3

SIDES

SUITABLE TO SHARE

- Samphire & rocket salad
 Frites
 Hand cut chips
 Dauphinoise
 Wilted spinach garlic butter
 Beer battered onion rings
 Balsamic vine tomato
 Leek & cauliflower gratin
 Grilled mushrooms
 Macaroni cheese bacon crumb
 Arran grain mustard mashed potatoes
 Corn on the cob
 New buttered potatoes

£4

SALADS

- Classic Caesar salad £9 / £13
SUPER FOOD SALAD
 Tender stem broccoli, pomegranate seed, beetroot,
 spinach, mixed leaves, sunflower seeds, walnut dressing £9 / £13
 Pear, walnut & feta salad (V) £9 / £13

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

Service Charge - 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 and this is no different - every penny you might want to give is shared equally by our teams through our "Fair Fund". There is no administration cost or anything retained by the company, what you may give is guaranteed to go to 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.

FROM THE OVEN

- Slow pan roasted Crerar Home Farm Highland Venison £14
 thick sausages, caramelised onion, mustard mash, port gravy
 Half Spatchcock free range chicken, thyme, garlic, lemon, £16
 pancetta, Diane sauce
 LAMB CUTLETS, MINT, GARLIC CHORIZO RAGOUT, £19
 RICH BORDELAISE SAUCE
 Aubergine, courgette & capsicum lasagne (V) £15

PIZZA

OUR PIZZA IS A HYBRID YEAST & SOURDOUGH BASE WHICH IS PROOFED FOR OVER 48 HOURS. THE LONG PROOFING TIME TOGETHER WITH COOKING AT AN INTENSE HEAT PRODUCES A CRUST WHICH IS DELICIOUS, AROMATIC AND LIGHT

- Organic tomato, Scottish mozzarella & fresh basil (V) £12
 Venison, Scottish smoked mozzarella, Ricotta & wild mushrooms £15
 Organic tomato, garlic, oregano, capers, Kalamata black olives,
 Cantabrian anchovies & Scottish mozzarella £15
 Field to fork - chef's selection of charcuterie; ham, chorizo, £15
 venison, beef, chicken

DESSERTS

- Crème brulee, lavender shortbread
 Chocolate fondant, white chocolate & raspberry sauce
 Summer fruit pudding, clotted cream
 Strawberries & Cream Bay style

£8

SCOTTISH CHEESE SELECTION £12