

TO SHARE

ARTISAN BREADBASKET £9
Salted butter, olive oil, balsamic, olives

BAKED CAMEMBERT £16
Garlic & rosemary croutons

1/6/12/24 SCOTTISH OYSTERS £6/£27/£46/£81
Served with lemon & Tabasco

Bay Seafood Platter

£160 FOR 2 / £260 FOR 4

Langoustines, ½ Lobster, Oysters, Mussels, Gravavlax, Scallops, Loch Awe Smoked Salmon, King Prawn Cocktail, Smoked Salmon Pâté, Smoked Mussels, Artisan Breads, Horseradish Cream, Dill & Chive Mayonnaise, Chilli Mayonnaise, Aioli

STARTERS & LARGE PLATES

HAND DIVED SCALLOPS £21 / £34
Cauliflower puree, pomegranate, Charles Macleod
Stornoway black pudding

LOCH AWE SMOKED SALMON £13 / £19
Crispy capers, lemon, cracked black pepper

LOBSTER CLAW MAC N' CHEESE £16 / £19
Parmesan crisp

KING PRAWN & LANGOUSTINE COCKTAIL £15 / £21
Artisan bread

BRUSCHETTA (V) £11
Chilled & sun-dried tomato, shallots, toasted croute, garlic
OR
Roasted wild mushroom, cream cheese, garlic

GRILLED SCOTTISH GOAT'S CHEESE £11
Spiced pear chutney, toasted artisan bread

SEAFOOD

MUSSELS £14 / £20
White wine, garlic, cream, parsley, artisan bread

ISLE OF HARRIS LANGOUSTINES £26.50 / £38
Aioli garlic mayonnaise

**CHORIZO, KING PRAWN, CRAYFISH &
LANGOUSTINE RIGATONI £22 / £30**
Tomato, torn basil, garlic

BEER BATTERED HADDOCK £19
Chunky chips, crushed peas, tartar sauce, sea salt

Fish of the Day

ASK SERVER FOR MARKET PRICE
Straight from the fishing boats to the grill

PIZZA

Sourdough pizza to cut at your table, served with our special
Nairn wild garlic aioli & chilli oil

**ORGANIC TOMATO, SCOTTISH MOZZARELLA
& FRESH TORN BASIL (V) £14.50**

**ORGANIC TOMATO, SCOTTISH MOZZARELLA,
SPINACH, WILD MUSHROOMS, FRIED EGG, PANCETTA
£20**

**KALAMATA OLIVES, MARINATED KING PRAWNS,
CANTABRIAN ANCHOVIES, SCOTTISH MOZZARELLA
£20**

FIELD TO FORK £20
Chef's selection of charcuterie;
ham, pepperoni, salami, chorizo, beef, chicken

BURGERS £20

All of our burgers are served with smoked cheese, lightly smoked streaky bacon,
tomato, lettuce, red onion, burger relish & skin on fries

YOUR CHOICE OF

8OZ VENISON

TWO PRIME 4OZ BEEF

PANKO CHICKEN

VEGETARIAN BURGER (Mushroom, Onion, Garlic)

FROM THE GRILL

FIELD TO FORK BAY GRILL £61
Sirloin 5oz, Chicken Breast, Lamb Lollipop, Pork & Herb Sausage, Stornoway Black
Pudding & Haggis Bon Bon, Fried Egg, one additional side and your choice of sauce

CHICKEN & CHORIZO SKEWERS £23.50
Pancetta, marinated capsicum, olives, tzatziki

LAMB CUTLETS £27
Chorizo, garlic, shallots & sundried tomato ragout

CAULIFLOWER STEAK RAREBIT £18

AUBERGINE, COURGETTE & CAPSICUM ROLLS £18
Tomato & basil sauce, garlic bread

35 Day Aged Steak

All our beef steaks are 35 day aged, and supplied to us by John
Gilmour Butcher since 1946. Seared with balsamic grilled cherry
tomato, field mushroom & skin on fries.

**SIRLOIN, THICKLY CUT FROM THE CENTRE OF THE LOIN
10oz £37.50**

**FILLET, CUT FROM THE CENTRE OF THE FILLET
8oz £44**

ADD THE SURF TO YOUR TURF £44
Whole lobster, garlic butter

ADD A SAUCE: £3.50 PER SAUCE
Green Peppercorn / Diane / Béarnaise / Blue Cheese

BUTTERS: £3.50 PER BUTTER
Truffle & Parsley / Garlic & Thyme / Arran Mustard

Oban Bay Signature Dish To Share

£138
Côte de boeuf, Scottish lamb lollipops, langoustines, hand dived scallops
Served with your choice of three sides & two sauces

SIDES

£6 PER SIDE

SKIN ON FRIES

GRILLED FIELD MUSHROOMS

DAUPHINOISE

MACARONI CHEESE, BACON CRUMB

WILTED SPINACH, GARLIC BUTTER

ARRAN GRAIN MUSTARD MASH

BEER BATTERED ONION RINGS

CORN ON THE COB

CHEF'S SEASONAL VEGETABLES

BUTTERED NEW POTATOES

LEEK & CAULIFLOWER GRATIN

SEASONAL SALAD & DRESSING



SALADS

CLASSIC CAESAR £11 / £15.50

Cos lettuce, fresh anchovies, parmesan shavings, toasted herb croutons | **Add Chicken £5**

SUPER FOODS £13.50 / £18

Tender stem broccoli, pomegranate seeds, beetroot, spinach, mixed leaves, rocket, sunflower seeds, walnut dressing, balsamic oil, artisan bread, olives

CHILLI RUBBED FLANKSTEAK SALAD £23

Lime & honey dressing, feta cheese, pepper & red onion

DESSERTS

CRÈME BRULEE £10

Lavender scented shortbread

LEMON CHEESECAKE £10

Berry compote

STICKY TOFFEE PUDDING £10

Vanilla ice-cream, caramel sauce

BANOFFEE PIE £10

MACKIES ICE CREAM SELECTION £8

SCOTTISH CHEESE SELECTION £18

Highland Oatcakes, Clava brie, Hebridean blue, smoked applewood, Isle of Mull Cheddar

ADD A GLASS OF PORT £5



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 - 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.



OBAN BAY
HOTEL