

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

TO WARM UP

CHEF’S SOUP OF THE DAY £9

CULLEN SKINK £12

Both served with artisan bread

STARTERS

GRILLED SCOTTISH GOATS CHEESE £11
Spiced pear chutney, toasted artisan bread

CHICKEN LIVER PÂTÉ £11
Onion chutney, brioche slice

SEAFOOD

CRAYFISH MAC N’ CHEESE £16 / £19
Parmesan crisp

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

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

ISLE OF HARRIS LANGOUSTINES £26.50 / £38
Aioli

CHORIZO, KING PRAWN, CRAYFISH
& MUSSELS 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 £14.50

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

FIELD TO FORK £20
Ham, pepperoni, salami, chorizo, beef, chicken

FROM THE GRILL

BURGERS

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

YOUR CHOICE OF TWO PRIME 4oz VENISON / TWO PRIME 4oz BEEF / PANKO CHICKEN
£20

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 tomato with rosemary, field mushroom & skin on fries.

SIRLOIN, THICKLY CUT FROM THE CENTRE OF THE LOIN, 10oz £37.50
RIB-EYE, A TENDER CUT FROM THE UPPER RIB CAGE, 10oz £39.50
CAULIFLOWER CHEESE STEAK £18

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

Field to Fork Bay Grill

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

FROM THE OVEN TO THE TABLE

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

STEAK & ALE PIE £20
Chunky steak pieces in a rich Jarl Ale sauce, enclosed in a buttery short
crust pastry, mashed potatoes, sweet red cabbage

NACHOS

CHILLI RUBBED FLANKSTEAK NACHOS £25
Red onion, peppers & jalapeño, melted cheese sauce & salsa,
fresh guacamole and soured cream

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, salted butter, olives

SIDES

£6 PER SIDE
SKIN ON FRIES
DAUPHINOISE
GARLIC WILTED SPINACH
BEER BATTERED ONION RINGS
CHEF’S SEASONAL VEGETABLES
GRILLED FIELD MUSHROOMS
MACARONI CHEESE, BACON CRUMB
SEASONAL SALAD & DRESSING

DESSERTS

CRÈME BRULEE £10
Lavender scented shortbread

LEMON CHEESECAKE £10
Berry compôte

STICKY TOFFEE PUDDING £10
Vanilla ice-cream, caramel sauce

MACKIES ICE CREAM
SELECTION £8

SCOTTISH CHEESE SELECTION £18
Chef’s selection of fine Scottish cheeses:
Clava Brie, Hebridean Blue, Smoked Applewood
& Mature Isle of Mull Cheddar, served with grapes,
fresh fig, onion chutney and Highland oatcakes

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

SPARKLING WINE & CHAMPAGNE

			125ml	Half Bottle	Bottle	Magnum
1	Prosecco Riflessi DOC NV <i>Dry, fresh, crisp, sweet lemon, pear, soft.</i>	Italy	£9		£40	
2	Cremant de Alsace, Meyer Fonne <i>Yeasty, soft white pear notes, creamy core, silky and soft.</i>	France	£10		£51	
3	Cremant de Loire Rose de Chanceny NV <i>Summer pudding fruits, creamy soft core, fresh raspberries and cream finish.</i>	France			£44	
4	Henriot Brut Souverain NV <i>Creamy, toasty vanilla, rich, complex.</i>	France	£16	£42	£82.50	£164
5	Taittinger Comtes de Champagne Blanc de Blanc <i>100% Chardonnay, focused, lime, orange blossom, toasty overtones.</i>	France			£292	
6	Louis Roederer Cristal <i>Citrus compot, candied apricots, vanilla and toast with classy texture.</i>	France			£501	

WHITE WINE

			175ml	250ml	Bottle
11	Vinho Verde, Imprudente <i>White fruit, zippy, rounded and super fresh.</i>	Portugal	£8	£11	£30
14	Sauvignon Blanc, Tendem, Bruno Andreu <i>Yellow peach, lime, lemon grass, mineral finish.</i>	France	£9	£12.50	£33
15	Gavi, Casa Ernersto <i>Floral, touch of honey, lovely texture.</i>	Italy			£40
16	Verdecho "Nanclares" Javier Sanz <i>Intense, zesty, grassy, yellow fruits.</i>	Spain			£38
17	Picpoul de Pinet, Domaine Font Mars <i>White fruit, zesty, mineral, floral palate.</i>	France	£10	£13.50	£41
18	Albarino, Boal de Arousa <i>Peach, apricot, rich, mineral, complex, clean.</i>	Spain	£12.50	£15.50	£43
19	Gruner Veltliner, Ingrid Groiss <i>Aromatic, apple blossom, pears with stone fruit finish.</i>	Austria			£45
20	Macon Blanc Villages, Domaine de La Verpaille <i>Baked apple, toffee swiipe, super texture, leesy finish.</i>	France			£50
21	Rioja Blanco, Barrel Fermented, Grand Bohedal <i>Toasty pineapple cubes, tropical, ripe lime finish, fabulous with seafood.</i>	Spain			£49
22	Sauvignon Blanc, Moko, Marlborough <i>Gooseberry, tropical, greengage core, just a swiipe of passionfruit, rich.</i>	New Zealand			£42
23	Pinot Blanc Reserve, Domaine Meyer Fonne <i>Honeysucdle, super ripe core, rich, dry finish.</i>	Alsace			£55
24	Pouilly Fume, Domaine Sebastian Treuillet <i>Tangy Sauvignon, rich ripe green fruit, complex, great with shellfish.</i>	Loire			£60
25	St Veran, Maison Matisco <i>Rich, tropical lemon and pineapple and cream and a swiipe of vanilla.</i>	Burgundy			£64
26	Chablis, Domaine Seguinot Bordet <i>Classic baked apple, greengage, ripe lemon fruit, smooth, creamy.</i>	Burgundy	£17	£22	£69
27	Chardonnay, Meerlust Estate, Stellenbosch <i>New world white Burgundy - toasty tropical fruit with an elegant core.</i>	South Africa	£18	£23	£70
29	Chablis 1er Cru, Jean Collet <i>Spiced apple, crushed lime, rich textured, savoury.</i>	France			£94
30	Puligny Montrachet, Domaine Sylvain Bzikot <i>Supremely complex, ripe lemon balm, toffee apple, vanilla and hazelnut notes, delicious.</i>	France			£143

PUDDING WINES & PORT

			75ml	Half Bottle	Bottle
60	Rivesaltes "Ambre" Domaine Fontanel <i>Candied pink grapefruit, marmalade, good acidity, orange peel.</i>	France	£9		£55
61	Lions de Suduiraut, Sauternes, Bordeaux <i>White chocolate, apricot, honey, candied lemon peel zest. Very classy!</i>	France	£10	£44	
62	Smith Woodhouse 10Yr Old Tawny Port <i>Chocolate coated raisin, cassis, dark cherry and super rich core.</i>	Portugal	£14		£88
63	Dow's Quinta do Bomfim 2010 <i>Cassis, chocolate, super silky fruit, coffee chocolate.</i>	Portugal			£99

ROSÉ

			175ml	250ml	Bottle
7	"Elixir" Syrah Rose, Languedoc <i>Classic Provence style, strawberries, raspberries and silky textured.</i>	France	£14	£17	£49
8	Feather Falls Zinfandel Rose <i>Raspberry ripple ice cream in a glass.</i>	California			£36
9	Grenache Rose, Tendem, Domaine Bruno Andreu <i>Pale pink, light and dry, strawberry yoghurt pot.</i>	France	£10	£14	£33

RED WINE

			175ml	250ml	Bottle
37	Tourga Tinto, Imprudente <i>Smokey, black fruited, mocha dark berry, soft.</i>	Portugal	£8	£11	£30
38	Montepulciano d Abruzzo, Natum <i>Deep, rounded, soft and juicy, vibrant.</i>	Italy			£38
39	Merlot, Tendem, Bruno Andreu <i>Black cherry, silky soft bramble fruit.</i>	France	£9	£12.50	£33
40	Malbec Molinillo, Mendoza <i>Blackcurrant, chunky bramble, spice, violet notes.</i>	Argentina	£11	£15.50	£39
41	Chateau Rival Bellevue, Bordeaux Superieur <i>Merlot, soft, ripe, luscious wild berry fruit, toasty.</i>	France			£41
42	Aglianico, Janare, La Guardinese <i>Soft, dark red fruits - plum, mulled notes, complex.</i>	Italy			£42
43	Beaujolais Le Ronsay, Domaine Jean Paul Brun <i>Crushed red fruit, cherry, herb and lots of silky tannins.</i>	France			£44
44	Rioja Crianza, Grand Bohedal <i>Deep dark red cherry, coffee mocha note, creamy soft, rich.</i>	Spain	£13.50	£19	£46
45	Shiraz, Kilkanoon, Killermans Run <i>Deep damson fruit, spicy and creamy core, meaty!</i>	Australia			£49
46	Cabernet Merlot, Meerlust Red, Stellenbosch <i>Intense, crushed black fruit, cassis, vanilla cream.</i>	South Africa			£51
47	Fleurie, Domaine de La Madone <i>Plum, black cherry notes, deep fruited, silky texture.</i>	France			£52
48	Priorat "Nita" Meritxell Palleja <i>Dark bramble and spice, rich cherry and chunky dark fruit, sweet spice, silky.</i>	Spain			£54
49	Valpolicella Ripasso, Fumanelli <i>Stone cherry, soft red fruit, sweet spiced cherry, mocha.</i>	Italy	£18	£23	£57
50	The Crusher, Cabernet Sauvignon, California <i>Sweet fig and cherry fruit, silky core, juicy tannins, velvety finish.</i>	USA			£59
52	Chateau La Croix Cantenac, Grand Cru St Emilion <i>Dark fruit, cassis splashed plum, cedar, cassis swiipe, silky textured.</i>	France			£69
53	Marques de Murietta, Rioja Reserva <i>Leather, plum, dark cheery, mocha, inky, cedar, sweet spice.</i>	Spain			£77
54	Volnay, Domaine Christophe Vaudoisy <i>Rich red cherry, mushroom and sweet spice, velvety core.</i>	France			£94
55	Meerlust Rubicon, Stellenbosch <i>Cabernet flavours, cedar and vanilla, mulberry notes, classy!</i>	South Africa			£100
56	Amarone Classico, Fumanelli <i>Prune, chocolate coated raisin, double cream, cassis, BIG!</i>	Italy			£105
57	Chateau Musar, Bekkar Valley <i>Sweet cherry, plum, dried fruit, plush chocolate and super complex.</i>	Lebanon			£132
58	Barolo, Rocche Costamagna <i>Sweet cherry, violet, shiny dark fruit, rich, meaty.</i>	Italy			£135
59	Branaire Ducru, St Julien <i>Morello cherry, dried herbs and mint, baked black plum, cedar, chocolate, awesome.</i>	France			£161

Our wines are chosen by Tarquin De Burgh of De Burgh Wine Merchants



OBAN BAY
HOTEL

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.