Cladach Mòr

BISTRO

Cladach Mòr translates from Scots Gaelic as ‘a great shore’.

As you dine with us, look out to the great shore of Loch Fyne, the longest sea loch in Scotland stretching 40 miles from the Sound of Bute. The area provides the finest examples of Scotland’s larder, from world famous seafood to locally reared livestock and game which you can experience while dining with us.

Starters

Homemade Soup of the Day GFA, V — 9.5
Warm homemade bread & Netherend salted butter

Gigha Oysters (3 PER PORTION) GF — 15
Shallots & red wine vinegar

Baby Carrots and Apricot GFA, V, — 14.5
Pickled radish, carrot cream, broth & herb oil

Heritage Beetroot GFA, V — 15
Goat cheese mousse, beet veil & hazelnut crumb

Highland Venison — 18
Pearl barley, mooli & mustard emulsion

Ox Cheek — 16
Cavolo nero, cashewnuts, Jerusalem artichoke & pickled walnut

West Coast White Crab — 18
With seafood bisque, citrus gel, mustard emulsion & squid ink tuille

Loch Fyne King Scallops GF — 18
Parsnip purée, pea shoots, scallop roe crisp & orange beurre blanc

GF – GLUTEN FREE / GFA – GLUTEN FREE AVAILABLE / V - VEGETARIAN / VE – VEGAN / VEA – VEGAN AVAILABLE

BEFORE ORDERING, PLEASE INFORM A MEMBER OF OUR TEAM IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

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.

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Mains

Corn Fed Chicken GFA — 28
Polenta, kale, sweetcorn succotash & chicken corn cream sauce

Loch Fyne's Scotch Egg — 23
Free range eggs, black pudding, pickled vegetables, apple cider mustard sauce & chips

Braised Scottish Lamb — 36
Honey glazed carrots, potato leek espuma, herb crust, cashew nut & red wine jus

Roasted Duck Breast GFA — 31
Dauphinoise potatoes, beetroot ketchup, braised endives, bacon, pine nut crumb & griottines

Wild Mushroom Risotto GFA, V, VEA — 24.5
Forest mushroom, truffle oil & Grana Padano

Linguine Cioppino — 32
Plum tomatoes, chenin blanc, clams, mussels, fish, prawns & langoustine

Gnocchi V, VE — 24.5
Sundried tomato pesto, courgette, basil & carrot crumb

From the Sea

Hazelnut Crusted Halibut — 35
Beurre noisette, samphire, courgette basil purée, mash, cornichons & white wine sauce

Loch Fyne Whole Langoustines GFA — 39
Thermidor butter, mix salad, sourdough & French fries

Shetland Mussels GFA — 25
White wine, Pernod, saffron, chives, sourdough & French fries

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From the Grill

Fillet Steak 8oz GFA — 45
Served with tomato, mushroom & mix leaf salad. Choose from a choice of chips, French fries or seasonal vegetables.

Ribeye Steak 10oz GFA — 40
Served with tomato, mushroom & mix leaf salad. Choose from a choice of chips, French fries or seasonal vegetables.

Cajun Chicken Burger GFA — 23.5
Loch Fyne burger sauce, brioche bun, tomato, lettuce, onion, dressed mixed leaf salad & French fries

Aberdeen Angus Beef Burger 8oz GFA — 24
Loch Fyne burger sauce, brioche bun, bacon, cheddar, tomato, lettuce, onion, dressed mixed leaf salad & French fries

Sweet Potato Beetroot Burger V, VEA — 22
Vegan mayonnaise, brioche bun, tomato, lettuce, mixed leaf salad & French fries

Sides & Sauces

Bread Basket	6
Chunky Chips or French Fries	5
Seasonal Vegetables	6
Truffle Fir Potatoes	7
Mashed Potatoes	7
House Dressed Salad	5
Peppercorn Sauce	4
Bearnaise Sauce GF	4
Red Wine Sauce GF	4

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Desserts & Local Cheeses

Pineapple Carpaccio VE — 13.5
Vegan puff pastry, stem ginger, cardamon, rum gel & coconut ice cream

Hibiscus Spiced Poached Pear V — 13.5
Vanilla bean crème pâtissière, spiced cookie dust & pear crystal garnish

Sticky Toffee Pudding V — 13.5
OVD Rum treacle toffee sauce & pouring cream

Valrhona Dark Chocolate Dome V — 16
Hazelnut crumb, chocolate cremeaux, salted caramel ice cream, double choco chip cookies, assorted berries & chocolate sauce

Scottish Cheese Selection — 15
Celery, grapes, quince jelly, chutney & Nairn oatcakes

Ice Cream & Sorbet Selection (3 SCOOPS) V — 9
Vanilla, Strawberry, Chocolate, Honeycomb, Raspberry Ripple Champagne, Mango, Lemon, Raspberry, Blackcurrant

Dessert Wines

54 Madame De Rayne, Sauternes 50ML — 11
Honey, apricot, tropical fruit, lush and classy

55 Otima 10yr Tawny Port 50ML — 11
Toffee, honey, nutty, silky and elegant

56 Taylor's Fine Ruby Port 50ML — 11
Full bodied and fruity

57 Chateau Kalian Bernasse, Monbazillac 50ML — 11
Blend of 85% Semillion with 15% Muscadelle, colour is bright lemon gold. Aromas are fragrant and pure, lemon peel, honey, brioche

58 Amontillado Sherry, Classic Dry, Bodegas Rey 50ML — 11
Dried apricot, caramel, walnut, raisins, velvety texture, palomino grapes

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