

STARTERS

GRILLED INVERLUSSA LANGOUSTINES (gfa)

Shallot parsley dressing with burnt lemon

- 16 -

OYSTERS SHOTS (gfa)

 $Three \, fresh \, oysters, \, delicate \, to mato \, essence, \, fresh \, horseradish$

- 12 -

SEARED SCALLOPS (gfa)

Chorizo three ways, julienne of apple, fresh samphire, lemon oil

- 14 -

INVERLUSSA MUSSELS (gfa)

Steamed in Tobermory whisky, chives, chilli and butter

- 12 -

CONFIT CHICKEN TERRINE (gfa)

 $Red\ onion\ compote\ served\ with\ to a sted\ sourdough$

- 10 -

GRILLED ASPARAGUS SPEARS (vea)

Roasted parmesan, rocket, sauce vierge

- 9 -

FRESHLY BAKED ARTISIAN BREADS (gfa)

Homemade hummus, olive oil, balsamic

- 6 -

FROM THE GARDEN

ROASTED CAULIFLOWER (ve, gf)

 $Marinated\ in\ Asian\ spices\ with\ minted\ sambal$

- 26 -

BUTTERNUT SQUASH TATIN (ve)

Baked in puff pastry, cherry vinegar caramel, sautéed seasonal green vegetables

- 26 -

FROM THE SEA

800G WEST COAST LOBSTER (gf)

Herb butter, warm potato salad, salmon keta, local sea herbs $\hbox{- Whole 85/Half 45-}$

SEARED NORTH SEA OCTOPUS (gf)

Roasted red onions, baby gem, pepperonata - 30 -

POACHED LOCAL SEATROUT (gf)

In a seafood consommé with seasonal solferino vegetables
- 30 -

ROASTED HAKE (gfa)

Topped with herb crumb, saffron turned potatoes, roasted baby beets, radish and beetroot butter sauce

- 27 -

POLENTA COATED LOCAL SALMON (gf)

 $Heir loom\ potatoes,\ cherry\ to matoes,\ as paragus,\ fresh\ basil$

- 27 -

 $(gluten\,free\,/\,gfa-gluten\,free\,available\,/\,v-vegetarian\,/\,ve-vegan\,/\,vea-vegan\,available)$ $BEFORE\,ORDERING,\,PLEASE\,INFORM\,A\,MEMBER\,OF\,OUR\,TEAM\,IF\,YOU\,HAVE\,A\,FOOD\,ALLERGY\,OR\,INTOLERANCE,$

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 GRILL

Supplied by the award-winning John Gilmour Butchers who won gold in the World Steak Challenge.

ALL SERVED WITH HANDMADE PONT NEUF, GRILLED PORTOBELLO MUSHROOM AND SLOW ROASTED TOMATO

80Z ABERDEEN ANGUS FILLET 35-day dry aged

10oz ABERDEEN ANGUS RIBEYE

- 45 -

35-day dry aged - 37 -

LAMB RUMP

GRILLED HALLOUMI (ve)

Marinated in home grown herbs & wild garlic

- 30 -

On Miso glazed aubergine
- 25 -

SERVED WITH YOUR CHOICE OF ANY OF THE FOLLOWING CHEF'S SPECIALITY BUTTERS

Peppercorn & whisky (gf) / lemon and herb (gf) / haggis / béarnaise (gf)

SOMETHING SWEET

ISLE OF MULL HONEY CRÈME BRÛLÉE (gfa)

 $with \, Scottish \, shortbread$

- 9 -

CHOCOLATE TART

with mascarpone and raspberry

- 9 -

'TIRIMACSUE'

with Tobermory Whisky

- 9 -

SEASONAL FRUIT MINESTRONE (ve, gf)

Lemon sorbet

- 9 -

RHUBARD AND APPLE SYLLABUB (gfa)

 $with \, Amoretti \, crumb$

- 9 -

SCOTTISH CHEESE SELECTION (gfa)

 $\begin{tabular}{ll} A selection of local Scottish cheeses served with out cakes \\ and pickled grapes \end{tabular}$

- 11 -