



ÒRAN NA MARA

STARTERS

ARTISAN BREAD BOARD

Salted butter, seaweed butter, olive oil, balsamic

- 5 -

INVERLUSSA MUSSELS

White wine, syboes, garlic cream

- 9 -

3 / 6 / 12 ISLE OF MULL OYSTERS

Lemon, Tabasco

- 10 / 20 / 40 -

TOBERMORY SMOKED TROUT

Horseradish crème fraîche, capers, lemon

- 12 -

ISLE OF MULL SCALLOPS

Chorizo & sweetcorn ragout, samphire

- 12 / 18 -

HERB & GARLIC BAKED CAMEMBERT

Crispy flat bread

- 12 -

FROM THE OVEN

CRISPY PRESSED PORK BELLY

Slow braised, honey mustard, mashed potatoes, sautéed seasonal root vegetables

- 21 -

SLOW ROASTED LAMB SHANK

Colcannon mashed potatoes, root vegetables, rich red wine jus

- 23 -

FROM THE OCEAN

PAN SEARED CATCH OF THE DAY

Roasted garlic, pea & rocket mashed potatoes

- 24 -

ÒRAN NA MARA FISH & CHIPS

Battered, peas

- 16 -

CHARGRILLED NORTH SEA OCTOPUS

Chorizo, potato, chilli & lime butter

- 28 -

BOUILLABAISSE

Seasonal seafood stew, crusty bread

- 26 -

FROM THE GARDEN

CHICKPEA MARSALA

Roasted squash, crumbled goats cheese, red peppers, flat bread

- 18 -

PLANT BASED HAGGIS NEEDS & TATTIES

Turnips, potatoes, vegetarian haggis, rich vegan gravy

- 14 -

ISLE OF MULL GARDEN SALAD

Kale, quinoa, roast red pepper, toasted pumpkin seeds, hummus, vine tomatoes, charred courgette, radish, salsa verde dressing

- 16 -

ROAST COURGETTE & MUSHROOM RISOTTO

Basil, rocket pesto, parmesan

- 18 -

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.



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FROM THE GRILL

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

ALL STEAKS ARE SERVED WITH CHERRY TOMATOES & HAND CUT CHIPS.

8oz BEEF SIRLOIN

Dry aged, thick cut

- 28 -

10oz RIBEYE

Thickly cut from the centre of the rib

- 30 -

8oz FILLET

World Steak Challenge Gold Standard

- 32 -

8oz VENISON LOIN

Marinated in Ledaig whisky

- 28 -

MEDITERRANEAN SPICED GRILLED POUSSIN

Tabbouleh salad, flat bread, harissa, garlic yoghurt, roast lemon & lime dressing

- 24 -

SIDES

HAND CUT CHIPS 3.5

SWEET POTATO FRIES 3

SAUTÉED SEASONAL VEGETABLES 4

ARRAN GRAIN MUSTARD MASHED POTATOES 4

ROASTED CHERRY TOMATOES 3

SAUCES

MUSHROOM

PEPPERCORN

BLUE CHEESE

GREEN PEPPERCORN

- 3 -

BUTTERS

WILD GARLIC

TRUFFLE

HERB

- 3 -

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SOMETHING SWEET

WARM CHOCOLATE BROWNIE

Vanilla bean ice cream

- 8 -

CRANACHAN

Caramelised oats, whiskey, cream and fresh berries

- 9 -

BERRY CRÈME BRÛLÉE

Served with home-made shortbread

- 8 -

SLICED SEASONAL FRUIT

Caramelised ginger & mint syrup

- 7 -

SCOTTISH CHEESE SELECTION (Ideal to share)

Isle of Mull Cheddar, Isle of Mull Hebridean Blue, Scottish goat's cheese, Camembert

- 14 -

PUDDING WINES (75ml)

61 LATE HARVEST SEMILLION/GEWURTZ/VIIGNIER, CASA SILVA

CHILE

Candied grapefruit marmalade, lovely balance of acidity, juicy.

6

62 LIONS DE SUDIRAUT, SAUTERNES

FRANCE

White chocolate, apricot, honey, candied lemon peel, super classy.

8

63 SMITH WOODHOUSE 10YR OLD TAWNY

PORTUGAL

Prunes, chocolate raisin, spice cassis, deep and super silky.

8

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