

DINNER AT COLL HOTEL

Served from 5.30pm till 8.30pm

*If you have any allergies or dietary requirements please speak to a member of staff who will be happy to advise and help you with your choice.
All items marked **GF** are or can be made gluten free. All items marked **V** are suitable for vegetarians. Most dishes are cooked to order and can be adjusted to suit you.*

NIBBLES WHILE YOU WAIT

Homemade bread and olives CAN BE MADE GF V	£4
Hummus and Pitta CAN BE MADE GF V	£5
Antipasti CAN BE MADE GF Roasted pepper salad, olives, pickles, parma ham & homemade focaccia.	£8

STARTERS

Homemade soup with homemade bread CAN BE MADE GF See Daily Specials Menu for today's recipe.	from £4.50
Salt and pepper squid CAN BE MADE GF with sweet chilli dressed salad.	£5.50
Loch Fyne smoked salmon and roasted smoked salmon with salad, capers, sour cream & a warm Mull Cheddar scone..	£6
Crispy haggis wontons with sweet chilli sauce.	£5.50
Hot black pepper crusted Goats Cheese CAN BE MADE GF V on toast with a dressed olive salad.	£5.50

SIDE ORDERS & SNACKS

Hand cut chips with sea salt GF V	£3
Bowl of skinny chips GF V	£3
Mixed salad GF V	£3
Bowl of vegetables GF V	£3
Crispy herb and parmesan polenta chips GF V	£3
Nachos with sour cream, guacamole and salsa GF V add chilli beef mince GF	£5 £2

COLL HOTEL SALAD BOWLS

Coll Hotel Winter Salad Bowl GF CAN BE MADE V with a Coll Hotel balsamic & olive oil dressing, leaves, roasted peppers, toasted nuts & seeds, carrot ribbons, hardboiled egg, anchovy & pancetta. with minted Scottish trimmed lamb cutlets	£14 £18
with pan seared seabass filets	£17
with seared chilli Halloumi	£17

MAIN MEALS

Scottish Sirloin Steak GF with salad & hand cut chunky chips. Add black peppercorn & brandy sauce or garlic sauce	£18 £ 2.50
Slow roasted duck GF served with dauphinoise potatoes, vegetables & a port & redcurrant sauce.	£17
Scottish steak and Fyne Ale pie served with savoy cabbage, mashed potato & gravy.	£15
Scottish salmon fillet GF served on potatoes, pesto, tomatoes & spinach.	£15
Kenny Mac n' cheese CAN BE MADE GF Macaroni and local seafood in a seafood, parmesan and cream sauce, served with salad.	£10 small £13.50 main
Scottish Haddock fillet in Fyne Ale batter CAN BE MADE GF served with hand cut chips, salad & homemade coleslaw.	£10 small £13.50 main
Rogan Josh GF served with a tomato & onion salad, rice & poppadom. with chicken, prawn or vegetables V	£11 small £14 main

BURGERS ALL CAN BE MADE GF

Served on a homemade sesame bun with hand cut chips, salad & homemade coleslaw.

Homemade 100% Scottish beefburger topped with onions & cheese.	£10 small £13.50 main
Cajun spiced chicken breast burger topped with cheese & bacon.	£10 small £13.50 main
Homemade Falafel Burger with tomato & hummus.	£10 small £13.50 main

Kids' Menu and Desserts overleaf. Don't forget to check our Daily Specials.

NOT JUST DESSERTS

DESSERTS, TEAS, COFFEES & MORE...

KIDS' MENU

Macaroni cheese and skinny chips CAN BE MADE GF V	£5
Mini chicken baguette and skinny chips	£6.50
Battered fish and skinny chips	£6
Chicken or vegetable curry, rice and poppadum GF	£7
Vanilla ice cream cone V	£1
Mug of hot chocolate with whipped cream & flake. V	£1

DESSERTS

Ginger and orange bread and butter pudding V served with vanilla ice cream.	£5.50
White chocolate panna cotta GF V topped with crushed homemade honeycomb.	£5.50
Warm chocolate brownie V served with vanilla ice cream & warm chocolate sauce.	£5.50
Affogato GF V Vanilla ice cream & espresso	£3.50
Ice creams and sorbet per scoop GF V Homemade coffee or mint choc chip ice cream Homemade red berry sorbet Vanilla or chocolate ice cream	£1.75
Isle of Mull Cheese plate GF V Handmade traditional farmhouse cheese & Hebridean Blue (handmade semi-soft blue cheese) from the Sgriob-Ruadh Farm in Tobermory with crackers, grapes & Coll chutney.	£6.50

LOCAL GOODNESS

All our lobster, crab, langoustine and squat lobster are creel caught off Coll by local fishermen Kenny and Dougie and then delivered straight to our kitchen door.

Carol from Watt's Fishmongers in Oban sources our scallops and white fish from the fishing boats that work the waters around Oban. Our tiger prawns and squid are from warmer waters!

We use as much local salad and vegetables as is seasonally available, grown for us by Moira and Brian at Arileod Farm on Coll.

Coll reared highland beef and lamb from Alex and Seonaid at Grishipol Farm are featured, when available, on our specials board.

Our chutney, marmalade, pickles and jam are made on Coll by Margaret.

All of our loaves, rolls, burger buns, GF foccacia, spaghetti, desserts & most of our ice cream are made at the hotel.

IF WE CAN, WE WILL!

All items marked **GF** are or can be made gluten free. We stock gluten free bread, pasta and biscuits.

All items marked **V** are suitable for vegetarians.

Other dietary needs can be catered for and dishes can be altered to suit your taste. Please ask a member of staff who will be happy to help you.

BREAKFAST & BRUNCH

Breakfast is served daily from 8am – 9.30am **£13**
Non residents are most welcome but advised to book a table in advance.

Brunch on Sundays 10am - 12pm **£12**
Booking advised, all welcome.

OPENING HOURS

Lunch is served from 12 Noon - 2pm

Dinner is served from 5.30pm – 8.30pm

The bar & restaurant are open every day.

Meals are served in The Gannet, Bar or Garden.
Non residents are most welcome to book a table in The Gannet.

OTHER SERVICES

Shower with a towel

Laundry Service (Wash & Dry)

Camping Gaz & Calor Gas

Rooms available from

£70 Single and from £100 Double B&B

SPECIAL OFFERS & EVENTS

See our up to the moment offers and events on the hotel notice boards and at www.collhotel.com

VAT is included at current rate.