



NIBBLES WHILE YOU WAIT - HOMEMADE HUMMUS, MIXED OLIVES & HOMEMADE FOCACCIA - £5.50 HOMEMADE FOCACCIA & AIOLI - £3 MIXED OLIVES - £3

STARTERS

CRISPY HAGGIS WONTONS

Served with sweet chilli sauce.

- £6 -

LOCH FYNE SALMON & AVOCADO STACK

Roasted smoked salmon pâté, crushed avocado with chopped tomatoes & lemon, topped with trout caviar.

Served with salad & oatcakes.

- £7 -

HOMEMADE FISH SOUP

Please ask a member of staff for today's option.

Served with homemade bread.

- from £7 -

HOMEMADE SOUP

Please ask a member of staff for today's option.

Served with homemade bread.

- from £4.50 -

INVERAWE SMOKED VENISON

Served with rocket, beetroot & horseradish salad & roasted hazelnuts.

- £7 -

CRISPY FALAFELS

Served with Greek salad & Harissa spiced yoghurt.

Vegan option available.

- £5.75 -

MAINS

SEARED ARGYLL SCALLOPS

Pea purée & chorizo.

- £12 / £22 -

ROASTED GIGHA HALIBUT

Cherry tomato, spinach & Parmesan risotto with rocket & Parmesan shavings.

- £17 -

BATTERED FILLET OF SCOTTISH HADDOCK

Served with salad, homemade coleslaw & seasoned hand cut chunky chips.

- £12.50 / £14 -

SEAFOOD MAC N' CHEESE

Macaroni with Coll langoustines, baked in a seafood, cream & Parmesan sauce.

Served with salad.

- £12.50 / £15 -

STEAK FRITES

A thin slice of Sirloin steak, seasoned & flash fried. Served with rocket & Parmesan salad & skinny fries.

- £15 -

SCOTTISH SIRLOIN STEAK

Served with salad & seasoned hand cut chunky chips.

- £19 -

Add

BLACK PEPPER SAUCE
or GARLIC CREAM SAUCE

- £2.50 -

ARGYLL VENISON FILLET

Served with potato & celeriac rosti, mushroom sauce & greens.

- £24 -

SUMMER SALAD BOWL

Mixed leaves, cherry tomatoes, cucumber, toasted nuts & seeds, beetroot & avocado with our honey, sesame & soya dressing.

- £10 -

Add

SEARED SCOTTISH LAMB CHOPS

- £6 -

PAN FRIED SEA BASS FILLETS

- £5 -

GARLIC CHICKEN BREAST

- £5 -

SEARED VEGAN HALLOUMI

- £4 -

SWEET POTATO GNOCCHI

Tossed in a fresh herb & red pepper salsa, served with rocket salad.

- £11 / £15 -

TOFISH

Tofu wrapped in nori then battered & deep fried. Served with garden peas & hand cut chunky chips. Suitable for vegans.

- £12.50 / £14 -

HOMEMADE BURGERS

Served in a homemade sesame bun with salad, homemade slaw & seasoned hand cut chunky chips.

BEEFBURGER

with onions & melted cheese.

- £12.50 / £14 -

CAJUN SPICED CHICKEN BREAST

with bacon & melted cheese.

- £12.50 / £14 -

BEAN & CORN BURGER

with guacamole & vegan cheddar.

- £12.50 / £14 -

SIDES & SNACKS

HALLOUMI FRIES & SALSA

- £4 -

SEASONED SKINNY FRIES

- £3 -

SEASONED HAND CUT CHUNKY CHIPS

- £3 -

MIXED SALAD BOWL

- £3.50 -

NACHOS

with sour cream, guacamole & salsa.

- £5.50 -

Add

CHILLI BEEF

- £2.50 -

OUR EXQUISITE CREEL CAUGHT COLL SHELLFISH IS REGULARLY DELIVERED FROM LOCAL FISHING BOATS, JESSICA LOUISE & AQUARIUS. THEY CATCH OUR LOBSTERS, LANGOUSTINE, SQUAT LOBSTERS & BROWN CRAB. PLEASE TAKE A LOOK AT TODAY'S SPECIALS BOARD FOR DETAILS.

Most of our dishes can be altered to suit your taste and dietary requirements. If you suffer from a food allergy or intolerance please let a member of staff know before ordering.



DESSERTS

DARK CHOCOLATE TRUFFLE TORTE

Served with summer berries & Chantilly cream.

- £5.75 -

VANILLA POACHED PEARS

Served with red berry sorbet, toasted hazelnut & ginger biscuit.

- £5.75 -

CHEESE BOARD

Served with grapes, oatcakes & chutney.

- £10 -

TANGY LEMON & LIME CHEESECAKE

Served with vanilla ice cream & lemon curd drizzle.

- £5.75 -

AFFOGATO

Vanilla ice cream with a shot of espresso, served with homemade pistachio biscotti.

- from £5.75 -

MAKE IT BOOZY!

- Liqueurs from £2.80 -

HOMEMADE ICE CREAM & SORBET

Choose from

VEGAN MANGO & COCONUT ICE CREAM

MINT CHOC CHIP ICE CREAM

COFFEE ICE CREAM

VEGAN RED BERRY SORBET

- £1.75 per scoop -

HOT DRINKS

ESPRESSO

- £2 / Dbl £2.50 -

AMERICANO

- £2.75 -

FLAT WHITE

- £2.75 -

CAPPUCCINO

- £2.75 -

LATTE

- £2.75 -

MOCHA

- £2.75 -

SPECIAL/LIQUEUR COFFEE

- £6.50 -

EXTRA SHOT OF ESPRESSO

- £0.50 -

SHOT OF SYRUP

Choose from

CARAMEL OR VANILLA

- £0.30 -

All of our coffees can be made decaffeinated.

CAFETIÈRE OF COFFEE

- £3.50 per person / free refills -

POT OF TEA

Choose from

REGULAR

CAMOMILE

PEPPERMINT

EARL GREY

GREEN

- £3.50 per person / free refills -

HOT CHOCOLATE

Served with whipped cream & chocolate flake.

- £3 -

All of our lobster, crab, langoustine and squat lobster are creel caught off Coll by local fishing boats, Jessica Louise and Aquarius, and then delivered straight to our kitchen door.

Fresh fish caught in our local waters and landed in Oban, supplied by Watt's fishmongers.

Coll reared Hebridean lamb from Fiona Kennedy of Cloiche Farm appears on our specials board from time to time. Heather & Tom Davis and Fra & Brian Macintyre from Toraston Farm supply us with Coll reared, grass fed lamb.

We source our venison from Winston Churchill in Argyll. Smoked meat & fish come from Loch Fyne & Inverawe smokehouses.

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

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

Most of our breads and ice creams, and all of our spaghetti and desserts are made at the hotel. Gluten free bread and homemade gluten free focaccia are available.

FOR MORE INFORMATION AND IMAGES FROM OUR LOCAL SUPPLIERS PLEASE GO TO OUR WEBSITE.