



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

## SOUP

*Served with homemade bread.*

### HOMEMADE FISH SOUP

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

- from £7 -

### HOMEMADE SOUP

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

- from £4.50 -

## SALAD BOWLS

*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 -

## BURGERS

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

### HOMEMADE BEEFBURGER

*with onions & melted cheese.*

- £12.50 / £14 -

### CAJUN SPICED CHICKEN BREAST

*with bacon & melted cheese.*

- £12.50 / £14 -

### HOMEMADE BEAN & CORN BURGER

*with guacamole & vegan cheddar.*

- £12.50 / £14 -

## SANDWICHES

*Served with crisps. Add salad for £1.*

### THYME ROASTED CHICKEN

*with rocket & mayonnaise.*

- £4 -

### LOCH FYNE SMOKED SALMON

*with cream cheese.*

- £4 -

### AVOCADO OPEN SANDWICH

*with lemon, chilli & tomato.*

- £6 -

### CREEL CAUGHT COLL CRAB

*with rocket & mayonnaise.*

- £6 -

### CREEL CAUGHT COLL LANGOUSTINE

*with rocket & Marie Rose.*

- £7 -

### CLUB SANDWICH

*Triple layers of toasted bread with ham, chicken, egg, tomato, lettuce & mayonnaise.*

- £8 -

## HOT SANDWICHES

*Served with crisps. Add salad for £1.*

### HAGGIS & SCOTTISH CHEDDAR MELT PANINI

- £4.25 -

### MOZZARELLA, TOMATO & PESTO PANINI

- £4.25 -

### ISLE OF MULL CHEDDAR RAREBIT

*with Worcestershire Sauce & mustard on toasted homemade bread & a rocket salad.*

- £6 -

*Add ham for £1*

### HOT GARLIC CHICKEN BAGUETTE

*with lettuce & mayonnaise.*

- £8 -

## MAIN MEALS

### INVERAWE & LOCH FYNE SMOKED FISH ANTI PASTI PLATTER

*Loch Fyne smoked salmon, Braden Rost and Inverawe peppered smoked trout. Served with homemade focaccia, salad, olives & pickles.*

- £15 -

### BATTERED FILLET OF SCOTTISH HADDOCK

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

- £12.50 / £14 -

### TOFISH

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

- £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 -

## 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.