



NIBBLES WHILE YOU WAIT - HOMEMADE HUMMUS, MIXED OLIVES & HOMEMADE FOCACCIA - £5.50 MIXED OLIVES - £3 HOMEMADE FOCACCIA & AIOLI - £2.50

STARTERS

LOCH FYNE BRADEN ROST & SMOKED SALMON PARCEL

*Dressed with Marie Rose.
Served with salad & oatcakes*

- £6 -

CRISPY HAGGIS WONTONS

Served with sweet chilli sauce.

- £6 -

HOMEMADE SOUP

*Please ask a member of staff for today's option.
Served with homemade bread.*

- from £4.50 -

CALAMARI IN GARLIC, OLIVE OIL, WHITE WINE & CHILLI

*Served with cherry tomatoes, spinach
& homemade focaccia.*

- £6 -

CRISPY FALAFELS

*Served with Greek salad & Harissa spiced yoghurt.
Vegan option available.*

- £5.75 -

MAINS

HOMEMADE PIE OF THE WEEK

Please see today's specials menu.

- £ varies -

PASTA DISH OF THE WEEK

Please see today's specials menu.

- £ varies -

CURRY OF THE WEEK

Please see today's specials menu.

- £ varies -

BATTERED FILLET OF SCOTTISH HADDOCK

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

- £12.50 / £14 -

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 -

WINTER SALAD BOWL

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

- £10 -

Add

SEARED SCOTTISH LAMB CHOPS

- £6 -

PAN FRIED SEA BASS FILLETS

- £5 -

GARLIC CHICKEN BREAST

- £5 -

SEARED HALLOUMI

- £4 -

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 & RED PEPPER BURGER

with guacamole & melted cheese.

- £12.50 / £14 -

SIDE ORDERS & SNACKS

HALLOUMI FRIES

with 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 -

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

WARM CHOCOLATE BROWNIE

Served with chocolate sauce, hazelnut meringue & Chantilly cream.

- £5.75 -

APPLE & WINTER BERRY CRUMBLE TART

Served with homemade vanilla custard.

- £5.75 -

CHEDDAR & BRIE

Served with grapes, oatcakes & chutney.

- £6.50 -

SPICED BANANA & TOFFEE PUDDING

Served with toffee sauce & vanilla ice cream.

- £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 -

ICE CREAM & SORBET

Choose from

HOMEMADE MANGO & COCONUT ICE CREAM

HOMEMADE MINT CHOC CHIP ICE CREAM

HOMEMADE BANOFFEE ICE CREAM

HOMEMADE RED BERRY SORBET

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

- £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 -

HOT CHOCOLATE

Served with chocolate flake.

- £3 -

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 / 50p per extra cup -

POT OF TEA

Choose from

REGULAR

CAMOMILE

PEPPERMINT

EARL GREY

GREEN

- £3.50 / 50p per extra cup -

SWEET TREATS

Ask about our daily bakes.

- from £1.50 -

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 PLEASE GO TO OUR WEBSITE.