

NIBBLES & SIDES

BOWL OF MIXED OLIVES (v / vg)	5
AIOLI & FOCACCIA (v)	4.50
SEASONAL SIDE SALAD Vinaigrette dressing (v / vg)	6
SEASONAL COLL VEGETABLES (v / vg*)	6
HAND CUT CHIPS or SKINNY FRIES Plain or Cajun spiced (v / vg)	3.95
SOBRASADA & SOURDOUGH Spread of chorizo, Parmesan & almonds	5.75
HALLOUMI FRIES Sriracha mayonnaise (v)	5

STARTERS

SOUP OF THE DAY <i>Please ask for today's special</i> Seeded bread roll (v* / vg*)	from 6.50
FISH SOUP OF THE DAY <i>Please ask for today's special</i> Seeded bread roll	8
GREAT GLEN'S HIGHLAND VENISON SALAMI Celeriac remoulade, pickled silverskin onions	9
HAM HOCK & PISTACHIO TERRINE Apple, shallot, watercress, English mustard dressing	9.25
PEA, FETA & ZA'ATAR FRITTERS Dill yoghurt dressing (v)	9
IMAM BAYILDI Rich spiced aubergine & tomato, whipped yoghurt, seeded roll (v)	9
TOBERMORY SMOKED HADDOCK & SALMON FISHCAKE Tartare sauce, rocket	9.25
TOBERMORY SMOKED TROUT Caper & new potato salad, Isle of Mull seaweed chutney	9



DINNER MENU

Served 6pm - 8.30pm

Please ask your server about our Daily Specials!

SALADS

SUMMER SALAD BOWL

Mixed salad leaves, cucumber, tomato, toasted seeds,
pickled beetroot & avocado with a honey, soy
& sesame dressing (v)

- 12 -

*Add**

SEABASS - 7 / SEARED HALLOUMI - 6 / CHICKEN - 8

* Only available with Salad Bowls

BURGERS

All served in a sesame bun with skinny fries, salad & slaw

100% SCOTTISH BEEF

Blue cheese, Sriracha mayo

- 18 -

CAJUN SPICED CHICKEN

Bacon, cheddar cheese

- 18 -

BEAN & CORN

Smashed avocado, pickled red onion, cheddar cheese (v / vg*)

- 18 -

MAIN COURSES

SCOTTISH SIRLOIN STEAK Hand cut chips, chimichurri, rocket & Parmesan salad <i>Pair with a bottle of</i> PRIMITIVO	32
CRISPY PORK BELLY Potato rosti, carrot purée, charred Chinese cabbage, jus	28
SEARED LOCAL SCALLOPS Potato croquette, pea purée, asparagus, pancetta (pancetta can be removed for Pescetarian diets) <i>Pair with a bottle of</i> CHABLIS	28
BAHARAT SAMAK Arabian spiced grilled sole, lemon & chickpea couscous, yoghurt flatbread, dill yoghurt	27
BATTERED HADDOCK FILLET Hand cut chips, salad, garden peas	18
WILD MUSHROOM TAGLIATELLE Rocket, Parmesan, toasted pine nuts (v)	18
BEETROOT RISOTTO Feta, toasted pumpkin seeds (v)	18

v	Vegetarian
vg	Vegan (we also have a separate Vegan Menu)
*	Dish can be modified to suit respective diet

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. Our small kitchen handles most allergens, we do our very best to keep everything separate but cannot guarantee 100% allergen free meals.

For tables of 8 or more people a 10% service charge will be added to a single final bill.