

# LUNCHTIME MENU

Served from 12pm - 6pm



## Appetisers

<b>Olives</b> black and green Kalamata.	£3.50
<b>Bread</b> with olive oil and balsamic vinegar. <i>g</i>	£3.25
<b>Marinated anchovies, smoked mussels and smoked prawns.</b> <i>g Mo Cr f</i>	£5.95
<b>Plateau de Charcuterie</b> , a selection of cured meats with crusty bread <i>g</i>	£4.95
<b>Mixed salad</b> <i>Mu</i>	£2.50

## Starters

<b>Homemade Soup of the Day</b> served with crusty bread. <i>g l</i>	£4.25
<b>Loch Fyne Seafood Selection</b> of Bradan Rost pâté, smoked salmon, smoked mussels and two oysters served with toasted bread. <i>g Mo f cr e mu sd</i>	£14.95
<b>Potted Tarbert Crab</b> served with toasted crusty bread and mixed leaf salad. <i>s g Cr e l mu sd</i>	£9.50
<b>Loch Fyne Gravadlax</b> served with toasted brown bread, chives sour cream and mixed leaves salad. <i>g f mu sd</i>	£9.95
<b>Pan Fried Mull King Scallops Gratin</b> in a spring onion, saffron and Isle of Mull cheddar sauce served with crusty sliced ciabatta and a rocket and radicchio salad, <i>l, g, sd, Mo</i>	£10.95
<b>Chicken Liver Parfait</b> homemade, served with toasted bread and onion marmalade. <i>l g mu sd</i>	£6.75
<b>Grilled Goats Cheese Salad</b> with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n mu sd</i>	£5.95
<b>Smoked cheese, spring onion and cherry tomato quiche</b> served on a bed of mixed leaves and balsamic reduction <i>g n l Mu</i>	£6.25
<b>Trio of Crostini</b> black olive puree, grilled red peppers and humus crostinis served on a bed of mixed leaves and balsamic reduction <i>g mu l sd (Vegan)</i>	£6.25

## Main Courses

<b>Freshly Battered Fish and Chips</b> with tartare sauce, and a choice of peas or salad <i>g f Sd e mu</i>	£13.50
<b>Scottish Smoked Hake Fillet</b> served with mash potatoes, seared spinach, Mornay sauce and topped with a poached egg. <i>g l e f</i>	£11.75
<b>Roast Lightly Smoked Loch Fyne Salmon Fillet</b> served with crushed dill baby potatoes, sundried tomato and capers salsa topped with rocket leaves <i>f</i>	£16.95
<b>Pan Fried Mull King Scallops Gratin</b> in a spring onion, saffron and Isle of Mull cheddar sauce served with crusty sliced ciabatta and a rocket and radicchio salad <i>l, g, sd, Mo</i>	£21.00
<b>Smoked Salmon Brioche Roll</b> with smoked salmon, Bradan Rost and cream cheese, salad and chips. <i>l g mu sd f e</i>	£11.50
<b>Haggis, Neeps and Tatties</b> with a Drambuie and green peppercorn cream sauce. <i>l g Sd</i>	£8.75
<b>Prime Steak Pie</b> baked under flaky pastry with mash and buttered carrots. <i>l g</i>	£10.50
<b>Spaghetti Bolognese</b> served with fresh grated parmesan. <i>g l Ce</i>	£8.95
<b>Homemade Beef Burger</b> with an onion relish, chilli thousand island sauce, tomato served with homemade chips and salad (with cheese £1.00, with bacon £1.00) <i>g s e mu sd</i>	£9.95
<b>Bavette Steak</b> with garlic butter served with chips and salad. <i>l mu sd</i>	£19.95
<b>Trio of grilled Pork Belly, Stornoway Black Pudding and Pork and leek sausage</b> served with mashed potatoes, broccoli and a red wine sauce <i>l Sd g</i>	£9.75
<b>Grilled Goats Cheese Salad</b> with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n mu sd</i>	£9.25
<b>Macaroni Cheese</b> served with salad and garlic bread <i>l e g mu sd</i>	£7.95
<b>Pappardelle Pasta</b> in a creamy wild mushroom and parsley sauce and topped with salsa verde <i>Sd l g</i>	£9.95
<b>Aumônières</b> Wheat leaf purse filled with butternut squash, spinach, halloumi cheese, tomato sauce, and sweet chilli sauce <i>g l</i>	£8.95
<b>Warm Salad</b> with artichoke, sun dried tomatoes, new potatoes, asparagus, lamb lettuce and salsa verde (vegan)	£9.95

## Lunch Fillers

<b>Soup of the Day and a Filled Ciabatta Roll</b> <i>l g</i>	£8.95
<b>Filled Ciabatta Roll with Chips and Salad</b> <i>l g mu sd</i>	£9.45
<b>Choose from:</b> Coronation chicken, BLT or Mediterranean vegetables.	
<b>Panini served with Soup of the Day</b> <i>l g</i>	£8.95
<b>Panini served with Homemade Chips</b> <i>l g mu sd</i>	£9.45
<b>Choose from:</b> Ham and Cheddar <i>l</i> , Chorizo and roasted pepper, Mediterranean vegetables	

### Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *Ce* | Mustard - *Mu* | Sesame - *s*  
Molluscs - *Mo* | Nuts - *n* | Crustaceans - *Cr* | Lupin - *Lu* | Soya - *So* | Sulphur Dioxide - *Sd*

Should you have any food allergies or dietary requirements please inform your server.  
N.B. Animal lard is used in all deep fried dishes.