

LUNCH & DINNER MENU

Small Plates

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| <b>Sourdough Bread &amp; Oil</b> (V)<br>Olive Oil, Balsamic Vinegar                                 | £5   |
| <b>Marinated Olives</b> (V)<br>Kalamata and Green Olives, Rosemary, Garlic                          | £5   |
| <b>Frickles</b> (Ve)<br>Fried pickles in breadcrumbs with tomato & chilli jam                       | £5   |
| <b>Haggis Bon Bons</b><br>Peppercorn Sauce                                                          | £7   |
| <b>Soup of the Day</b> (V)<br>With sourdough bread                                                  | £8   |
| <b>Cullen Skink</b><br>Smoked Haddock Broth                                                         | £9.5 |
| <b>Heritage Tomatoes and Buffalo Mozzarella</b> (Ve)<br>Pink grapefruit, pesto and balsamic vinegar | £9.5 |
| <b>Crowdie &amp; Broadbean Tart</b> (Ve)<br>Filo pastry, chilli & tomato sauce                      | £9.5 |
| <b>Charred Aubergine Babaganoosh</b> (V)<br>With roasted peppers and flatbread                      | £8   |
| <b>Prawn Cocktail</b><br>Marie Rose, Rocket                                                         | £12  |
| <b>Argyll Smoked Salmon</b><br>Dill Cream, Horseradish, cucumber, shallots                          | £12  |
| <b>Chicken Liver Pate</b><br>Pineapple and chilli chutney and seeded sourdough                      | £9.5 |

| Seafood                                                                                                    |              |
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| <b>Seafood Platter</b>                                                                                     | £20 / £38    |
| Langoustine, Marinated Mussels, Argyll Smoked Salmon, Scallop Ceviche, Orkney cured herring, Smoked Prawns |              |
| <b>Shetland Mussels</b>                                                                                    | £13 / £22    |
| Moules marinère                                                                                            |              |
| <b>Locally Hand Dived Scallops</b>                                                                         | £18 / £34    |
| Garlic & Herb Butter                                                                                       |              |
| <b>Loch Fyne Langoustines</b>                                                                              | £17 / £32    |
| Hot with garlic & herb butter<br>OR<br>Cold with garlic mayo                                               |              |
| <b>Ask your server for todays Fish of the Day</b>                                                          | market price |

Main Dishes

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| <b>Butter Chickpea, Sweet Potato and Spinach Curry</b> (V)<br>Rice, onion bhaji, poppadom, flatbread, and dips | £18.5       |
| <b>5 Cheese Mac ‘n’ Cheese</b> (Ve)<br>Garlic bread                                                            | £15         |
| <b>Grilled Chicken and Avocado Caesar</b><br>Croutons, Parmesan, Anchovies, Bacon                              | £17         |
| <b>Fish &amp; Chips</b><br>Scottish Haddock, Minted pea purée, Tartare, Curry Sauce                            | £18 / £21.5 |
| <b>Haggis, Neeps &amp; Tatties</b><br>Vegetarian Haggis available<br>With a whisky sauce                       | £9 / £15    |
| <b>Chicken Shawarma Skewers</b><br>Cucumber, beetroot, red onion sumac salad & flatbread                       | £22.5       |
| <b>Steak &amp; Guinness Pie</b><br>Served with choice of chips or mash and tenderstem broccoli                 | £21.5       |
| <b>Lamb Shank</b><br>Mashed potato, tenderstem broccolli, and jus                                              | £26         |
| <b>Highland Sirloin Steak</b> (280g)<br>Tomato, Mushroom, Peppercorn Sauce, Fries                              | £39         |
| <b>Add 3 langoustines:</b>                                                                                     | £12         |

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| <b>The George Burger</b><br>Scottish Beef Patty, Sesame Toasted Brioche Bun, Cheese, Lettuce, Pickled Red Onions, Burger Sauce, Frickle, Fries | £19.5   |
| <b>Add haggis or bacon:</b>                                                                                                                    | £2 each |

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| <b>Argyll Venison Burger</b><br>Argyll Game Venison, Sesame Brioche Bun, Cheese, Redcurrant Jelly, Lettuce, Mayo, Pickled Red Onion, Frickle, Fries | £21.5   |
| <b>Add haggis or bacon:</b>                                                                                                                         | £2 each |

Italian Sourdough Sandwiches

Available 11:30am - 5pm  
Served with soup or skin-on fries (Cullen Skink +£1.5)

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| <b>Chicken Club</b><br>Streaky bacon, rocket, mayo                             | £12 |
| <b>Roast Beef</b><br>Rocket, horseradish                                       | £15 |
| <b>Cheese &amp; Ham</b><br>Poachers Pickle                                     | £12 |
| <b>Smoked Salmon</b><br>Dill and lemon cream cheese, capers, horseradish cream | £15 |
| <b>Tomato &amp; Buffalo Mozzarella</b> (Ve)<br>Pesto, rocket                   | £12 |
| <b>Duo of Roasted Courgettes with Garlic Crumb</b>                             | £6  |
| <b>Tenderstem Broccoli, Chilli Oil, Lemon Zest</b>                             | £6  |
| <b>Mac ‘n’ Cheese</b>                                                          | £6  |
| <b>Garlic Bread</b>                                                            | £5  |
| <b>Tomato and Cucumber Salad</b>                                               | £5  |
| <b>Skin-on Fries</b>                                                           | £6  |

Cheese

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| <b>Scottish Cheese Selection</b>                                                                                                                                        | £16                                          |
| Clava Brie, Blue Murder, Magnus Hammer Strong Cheddar, Goats Cheese and Black Crowdie with an assortment of crackers, Sticky Fig Chutney and Arran Plum & Apple Chutney |                                              |
| <b>Scottish Cheeses with paired Whisky</b>                                                                                                                              | £32                                          |
| A selection of Scottish Cheeses with paired (15ml) Drams                                                                                                                |                                              |
| <b>Clava Brie</b><br>Creamy and Earthy                                                                                                                                  | <b>Old Pulteney 12yo</b><br>Light and Sweet  |
| <b>Black Crowdie</b><br>Aromatic and Peppery                                                                                                                            | <b>Glenfarclas 15yo</b><br>Rich and Oaky     |
| <b>Magnus Hammer Cheddar</b><br>Rich and Strong                                                                                                                         | <b>Highland Park 12yo</b><br>Sweet and Smoky |
| <b>Blue Murder</b><br>Spicy and Savoury                                                                                                                                 | <b>Laphroaig 10yo</b><br>Peaty and Maritime  |

Desserts

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| <b>Amaretto Tiramisu</b><br>Chocolate and pistachio biscotti                                                  | £9.5        |
| <b>Sticky Toffee Pudding</b><br>Vanilla Ice Cream and Toffee Sauce                                            | £9.5        |
| <b>Crème Brûlée</b>                                                                                           | £9.5        |
| <b>Apple Crumble</b><br>With choice of cream, ice cream, or crème anglaise                                    | £9.5        |
| <b>Chocolate Brownie Sundae</b><br>Vanilla ice cream, brownie pieces, chocolate fudge sauce and whipped cream | £9.5        |
| <b>Watermelon and Strawberry Sorbet</b>                                                                       | £4.5        |
| <b>Arran Ice Cream</b><br>Vegan option available<br>Two or three scoops. Vanilla, Chocolate or Strawberry     | £4.5 / £6.5 |
| <b>Affogato</b>                                                                                               | £5          |
| <b>Add liqueur</b> £3.9<br>Amaretto / Baileys / Frangelico                                                    |             |

Hot Drinks

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| <b>Pot of Tea</b>                                                                                | £3            |
| <b>Espresso</b>                                                                                  | £3 / £3.5     |
| <b>Latte</b>                                                                                     | £4            |
| <b>Cappucino</b>                                                                                 | £4            |
| <b>Flat White</b>                                                                                | £3.75         |
| <b>Americano</b>                                                                                 | £3.5          |
| <b>Hot chocolate</b><br>w/ Cream & Marshmallows *                                                | £3.75 / £4.5* |
| <b>Herbal Teas</b><br>Peppermint, Chamomile, Green Tea, Earl Grey, Lemongrass & Ginger, Redberry | £3.5          |
| <b>Liqueur Coffee</b>                                                                            | £9            |