

# LUNCH & DINNER MENU

## Small Plates

<b>Homemade Focaccia (V)</b> Olive Oil, Balsamic Vinegar	£5
<b>Marinated Olives (V)</b> Kalamata and Green Olives, Rosemary, Garlic	£5
<b>Frickles (Ve)</b> Fried pickles in breadcrumbs with tomato & chilli jam	£5
<b>Haggis Bon Bons</b> Peppercorn Sauce	£7
<b>Soup of the Day (V)</b> With homemade focaccia	£8
<b>Cullen Skink</b> Smoked Haddock Broth	£9.5
<b>Heritage Tomatoes and Buffalo Mozzarella (Ve)</b> Pink grapefruit, pesto and balsamic vinegar	£9.5
<b>Roasted Asparagus (Ve)</b> Cheddar and truffle crumb, poached egg	£9.5
<b>Charred Aubergine Babaganoush (V)</b> With roasted peppers and flatbread	£8
<b>Prawn Cocktail</b> Marie Rose, Rocket	£12
<b>Argyll Smoked Salmon</b> Dill Horseradish Cream, Rocket	£12
<b>Chicken Liver Pate</b> Pineapple and chilli chutney and oatcakes	£9.5
<b>BBQ Chicken Wings</b> Sticky bbq whisky sauce	£9.5

## Main Dishes

<b>Butter Chickpea, Sweet Potato and Spinach Curry (V)</b> Rice, onion bhaji, poppadom, flatbread, and dips	£18.5
<b>5 Cheese Mac 'n' Cheese (Ve)</b> Garlic bread	£15
<b>Grilled Chicken and Avocado Caesar</b> Croutons, Parmesan	£17
<b>Fish &amp; Chips</b> Scottish Haddock, Minted Peas, Tartare, Curry Sauce	£19.5
<b>Haggis, Neeps &amp; Tatties</b> <b>Vegetarian Haggis available</b> With a whisky sauce	£9 / £15
<b>Chicken Shawarma Skewers</b> Cucumber, beetroot, red onion sumac salad with garlic & corriander flatbread	£22.5
<b>The George Burger</b> Scottish Beef Patty, Cheese, Bacon, Lettuce, Pickle, Burger Sauce, Fries	£19.5
<b>Venison Burger</b> Argyll Game Venison, Redcurrant Jelly, Cheese, Lettuce, Mayo, Pickled Red Onion, Fries	£21.5
<b>Steak &amp; Guinness Pie</b> Served with Mashed Potato and tenderstem broccoli	£19.5
<b>Lamb Shank</b> Mashed potato, tenderstem broccolli, and jus	£26
<b>Highland Sirloin Steak</b> Tomato, Mushroom, Peppercorn Sauce, Fries	£35

Add 3 langoustines £12

## Sides

Duo of Roasted Courgettes with Garlic Crumb	£6
Tenderstem Broccoli, Chilli Oil, Lemon Zest	£6
Mac 'n' Cheese	£6
Garlic Bread	£5
Tomato and Cucumber Salad	£5
Skin-on Fries	£6

## Italian Sourdough Sandwiches

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

<b>Roast Chicken</b> Rocket, Pickled Red Onion, Parmesan, Mayo	£12
<b>Roast Beef</b> Rocket, dijonnaise, poacher's pickle	£15
<b>Smoked Salmon</b> Dill and lemon cream cheese, capers, horseradish cream	£15
<b>Roasted Peppers (V)</b> Pumpkin pesto and rocket	£12

## Desserts

<b>Amaretto Tiramisu</b> Chocolate and pistachio biscotti	£9.5
<b>Sticky Toffee Pudding</b> Vanilla Ice Cream and Toffee Sauce	£9.5
<b>Crème Brûlée</b>	£9.5
<b>Summer Crumble</b> Lemon posset, blueberry compote and lemon curd	£9.5
<b>Chocolate Brownie Sundae</b> Vanilla ice cream, brownie pieces, chocolate fudge sauce and whipped cream	£9.5
<b>Watermelon and Strawberry Sorbet</b> With compressed watermelon and strawberries in a mint and citrus syrup	£9
<b>Ice Cream</b> <b>Vegan option available</b>	£4.5 / £6.5
Two or three scoops. Vanilla, Chocolate or Strawberry	
<b>Affagato</b>	£5
<b>Add liqueur £3.9</b> Amaretto / Baileys / Frangelico	

## Cheese

<b>Scottish Cheese Selection</b> 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	£16
<b>Scottish Cheeses with paired Whisky</b> A selection of Scottish Cheeses with paired (15ml) Drams	£32
<b>Clava Brie</b> Creamy and Earthy	<b>Old Pulteney 12yo</b> Light and Sweet
<b>Black Crowdie</b> Aromatic and Peppery	<b>Glenfarclas 15yo</b> Rich and Oaky
<b>Magnus Hammer Cheddar</b> Rich and Strong	<b>Highland Park 12yo</b> Sweet and Smoky
<b>Blue Murder</b> Spicy and Savoury	<b>Laphroaig 10yo</b> Peaty and Maritime

## Hot Drinks

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

## Seafood

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