

LUNCH & DINNER MENU

Small Plates

Sourdough Bread & Oil (V) Olive Oil, Balsamic Vinegar	£5
Marinated Olives (V) Kalamata and Green Olives, Rosemary, Garlic	£5
Frickles (V) Fried pickles in breadcrumbs with tomato & chilli jam	£5
Haggis Bon Bons Peppercorn Sauce	£7
Soup of the Day (V) Sourdough bread	£8
Cullen Skink Smoked Haddock Broth	£9.5
Whipped Camembert Cheese (Ve) Apple & plum chutney, almond, crispy onion, pomegranate & toasted sourdough	£9.5
Creamy Wild Mushrooms on Toasted Sourdough (V) Confit garlic, rocket & truffle	£9.5
Charred Aubergine Babaganoosh (V) With roasted peppers and flatbread	£8
Prawn Cocktail Marie Rose, Rocket	£12
Argyll Smoked Salmon Dill Cream, Horseradish, cucumber, shallots	£12
Smoked Local Venison Loin Blackberry gastrique, endive & beetroot	£14
Chicken Liver Pâté Pineapple and chilli chutney and seeded sourdough	£9.5

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

Main Dishes

Butter Chickpea, Sweet Potato and Spinach Curry (V) Rice, onion bhaji, poppadom, flatbread, and dips	£18.5
5 Cheese Mac ‘n’ Cheese (Ve) Garlic bread	£15
Grilled Chicken and Avocado Caesar Bacon, Anchovies, Croutons, Parmesan	£17
Beer Battered Fish & Chips Scottish Haddock, Minted pea purée, Tartare, Curry Sauce	£18 / £21.5
Haggis, Neeps & Tatties Vegetarian Haggis available With a whisky sauce	£9 / £15
Steak & Guinness Pie Served with choice of chips or mash and tenderstem broccoli	£21.5
Falafel Burger (V) Spiced falafel chickpea burger, toasted glazed bun, cucumber tzatziki, tomato, spicy mayonaisse, Frickle, Fries	£17.5
Argyll Venison Burger Argyll Game Venison, Sesame Brioche Bun, Cheese, Redcurrant Jelly, Lettuce, Mayo, Pickled Red Onion, Frickle, Fries	£21.5
Add haggis or bacon:	£2 each
The George Burger Scottish Beef Patty, Sesame Brioche Bun, Cheese, Lettuce, Pickled red onions, Burger Sauce, Frickle, Fries	£19.5
Add haggis or bacon:	£2 each

Sunday Roasts

All served with roast potatoes, Yorkshire pudding, pig in blanket, carrot & neep mash with nutmeg, red cabbage, tenderstem broccoli and gravy	
Roast Platter for 2 A selection of roast beef, pork and chicken, plus all the trimmings for 2 to share	£60
Roast Platter for 4 A selection of roast beef, pork and chicken, plus all the trimmings for 4 to share	£120
Venison Loin - Argyll venison	£24.5
Sirloin of Beef - Scottish Highland beef	£24.5
Pork Loin - Crackling, apple sauce	£22
Chicken Breast - Roasted in a garlic & herb butter	£22
Kids Roast Chicken With roast potatoes, Yorkshire pudding, pig in blanket, broccoli and gravy	£9.5

Italian Sourdough Sandwiches

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

Chicken Club Streaky bacon, rocket, mayo	£12
Roast Beef Rocket, horseradish	£15
Cheese & Ham Tomato chutney	£12
Smoked Salmon Dill and lemon cream cheese, capers	£15
Tomato & Buffalo Mozzarella (Ve) Pesto, rocket	£12

Sides

Hispi Cabbage Gratin, Truffle Cheese Sauce, Chilli Crumb	£5
Tenderstem Broccoli, Chilli Oil, Lemon Zest	£5
Mac ‘n’ Cheese	£5
Garlic Bread	£4
Tomato and Cucumber Salad	£4
Skin-on Fries	£5
Yorkshire Puddings	£3
Mashed Potato	£5
Pigs in Blankets	£5

Cheese

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

Desserts

Amaretto Tiramisu Chocolate and pistachio biscotti	£9.5
Sticky Toffee Pudding Vanilla Ice Cream and Toffee Sauce	£9.5
Crème Brûlée	£8
Apple & Blackberry Crumble Choice of cream, ice cream, or crème anglaise	£8
Chocolate Brownie Sundae Vanilla ice cream, brownie pieces, chocolate fudge sauce and whipped cream	£9.5
Dutch Baby Pancakes With vanilla ice cream, caramel sauce, and fresh Scottish strawberries	£7
Chocolate Brownie Blood orange sorbet OR ice cream	£9.5
Dessert Sharing Plate Brownie, apple & blackberry crumble, crème brûlée, blood orange sorbet, crème anglaise & cream	£19.5
Blood Orange Sorbet	£4.5
Arran Ice Cream Vegan option available Two or three scoops. Vanilla, Chocolate or Strawberry	£4.5 / £6.5
Affogato Add liqueur £3.9 Amaretto / Baileys / Frangelico	£5

Hot Drinks

Pot of Tea	£3
Espresso	£3 / £3.5
Latte	£4
Cappucino	£4
Flat White	£3.75
Americano	£3.5
Hot chocolate w/ Cream & Marshmallows *	£3.75 / £4.5*
Herbal Teas Peppermint, Chamomile, Green Tea, Earl Grey, Lemongrass & Ginger, Redberry	£3.5
Liqueur Coffee	£9
Coffee Syrups Hazelnut, Vanilla, Caramel	£0.5