

LUNCH & DINNER MENU

Small Plates

Homemade Focaccia (V) Olive Oil, Balsamic Vinegar	£5
Loch Fyne Oysters Served with Red Wine Vinegar and Shallots	£3 / £9 / £16
Marinated Olives (Ve) Kalamata and Green Olives, Rosemary, Garlic	£5
Scotch Egg Kilchoman Loch Gorm Brown Sauce	£7
Cheese Twists (V) Caraway Blue Murder Sauce	£5
Haggis Bon Bons Kilchoman Loch Gorm Brown Sauce	£7

Starters

Soup of the Day (Ve)	£7.5
Argyll Smoked Salmon Dill Horseradish Cream, Rocket	£12
Beetroot Hummus (Ve) Olives, Marinated Vegetables	£12
Cullen Skink Smoked Haddock Broth	£9.5
Prawn Cocktail Marie Rose, Rocket	£11
Venison Meatballs Tomato Sauce, Parsley	£9

Main Dishes

Coconut Dhal Platter (Ve) Naan, Poppadom, Onion Bhaji, Raita, Mango Chutney	£18
Mac 'n' Cheese (V) Cheddar, parmesan, emmental, mascarpone, mozzarella	£13
Chicken Caesar Salad Bacon, Croutons, Parmesan	£15
Fish & Chips Scottish Haddock, Minted Peas, Tartare, Curry Sauce	£19.5
Haggis, Neeps & Tatties Vegetarian Haggis available w/ Peppercorn Sauce	£9 / £15
Chicken Cassoulet Nduja, Leek, Pearl Barley, Butter Beans	£22
The George Burger Scottish Beef Patty, Cheese, Bacon, Tomato, Lettuce, Pickle, Burger Sauce, Fries	£19.5
Venison Burger Argyll Game Venison, Redcurrant Jelly, Lettuce, Mayo, Pickled Red Onion, Fries	£19.5
Steak & Guinness Pie Served with Mashed Potato	£17
Isle of Bute Sirloin Steak Tomato, Mushroom, Peppercorn Sauce, Fries	£35

Sides

Honey Glazed Carrots	£3.5
Tenderstem Broccoli	£5
Mac 'n' Cheese	£6
Garlic Focaccia	£5
Rocket & Parmesan	£5
Skin-on Fries	£6

Ciabattas

Served with soup or skin-on fries

Available 12 - 5pm

Roast Chicken Rocket, Pickled Red Onion, Parmesan, Mayo	£12
Prawn & Smoked Salmon Sandwich Hot Smoked Salmon, Prawns, Tomato, Lettuce	£15
Prawn & Smoked Salmon Sandwich Rocket and Parmesan	£12
Grilled Halloumi (Vegan) Harissa Coleslaw, Grilled Peppers	£12

Desserts

Double Chocolate Mousse Double chocolate mousse topped with chocolate sauce	£9.5
Sticky Toffee Pudding Vanilla Ice Cream and Toffee Sauce	£9.5
Homemade Cheesecake Chef's daily cheesecake selection - ask your server for more details	£9.5
Apple Crumble Served with Creme Anglaise	£9.5
Knickerbocker Glory Mixed Berry Compote, Vanilla Ice Cream, Cream and Wafers	£7.5
Ice Cream Vegan option available Two or three scoops. Vanilla, Chocolate or Strawberry	£4.5 / £6.5

Cheese

Scottish Cheese Selection Clava Brie, Blue Murder, Dunlop Cheddar and Black Crowdie with Arran Oatcakes 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
Dunlop Cheddar Mild and Nutty	Highland Park 12yo Sweet and Smoky
Blue Murder Spicy and Savoury	Laphroaig 10yo Peaty and Maritime

Tea

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

Seafood

Seafood Platter Oyster, Langoustine, Smoked Mussels, Argyll Smoked Salmon, Scallop Ceviche	£20 / £38
Seafood Stew Local daily catch, Saffron and Fennel	£15 / £28
Shetland Mussels Moules marinère	£12 / £20
Locally Hand Dived Scallops Gerlic & Herb Butter	£18 / £34
Loch Fyne Langoustines Gerlic & Herb Butter	£17 / £32