

LUNCH & DINNER MENU

Small Plates

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

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 Croutons, Parmesan	£17
Fish & Chips Scottish Haddock, Minted Peas, Tartare, Curry Sauce	£19.5
Haggis, Neeps & Tatties Vegetarian Haggis available With a whisky sauce	£9 / £15
Chicken Shawarma Skewers Cucumber, beetroot, red onion sumac salad with garlic & corriander flatbread	£22.5
The George Burger Scottish Beef Patty, Cheese, Bacon, Lettuce, Pickle, Burger Sauce, Fries	£19.5
Venison Burger Argyll Game Venison, Redcurrant Jelly, Lettuce, Mayo, Pickled Red Onion, Fries	£21.5
Steak & Guinness Pie Served with Mashed Potato and tenderstem broccoli	£19.5
Lamb Shank Mashed potato, tenderstem broccolli, and jus	£26
Highland Sirloin Steak 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

Bagels

Available 12 - 5pm
Served with soup or skin-on fries (Cullen Skink +£1.5)

Roast Chicken Rocket, Pickled Red Onion, Parmesan, Mayo	£12
Roast Beef Rocket and Dijonaise	£15
Smoked Salmon Dill and lemon cream cheese, capers, horseradish cream	£15
Roasted Peppers (V) Pumpkin pesto and rocket	£12

Desserts

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

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

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

Seafood

Seafood Platter Langoustine, Marinated Mussels, Argyll Smoked Salmon, Scallop Ceviche, Orkney cured herring, Smoked Prawns	£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