

# LUNCHTIME MENU

Served from 12pm - 6pm



## Appetisers

<b>Olives</b> black and green Kalamata.	£3.50
<b>Bread</b> with olive oil and balsamic vinegar. <i>g</i>	£3.25
<b>Marinated anchovies, smoked mussels and smoked prawns.</b> <i>g Mo Cr f</i>	£4.95
<b>Assiette de Charcuterie</b> , a selection of cured meats with crusty bread <i>g</i>	£4.95

## Starters

<b>Homemade Soup of the Day</b> served with crusty bread. <i>g l</i>	£4.25
<b>Loch Fyne Seafood Selection</b> of Bradan Rost pâté, smoked salmon, smoked mussels and a Morecombe Bay Oyster served with toasted bread. <i>g Mo lu f cr s so e mu sd</i>	£9.95
<b>Dressed Crab</b> with coriander and lime mayonnaise served with toasted mini brioche and sweet chillies sauce. <i>s g Cr e l mu sd</i>	£8.50
<b>Loch Fyne Gravdax</b> served with toasted brown bread, chives sour cream and mixed leaves salad. <i>g f mu sd</i>	£8.95
<b>Pan Fried Isle of Mull Scallops</b> served with a smoked fish risotto, crayfish veloute rosemary and parmesan tuiles and rocket leaves <i>Mo, Cr, l, f</i>	£10.50
<b>Chicken Liver Parfait</b> homemade, served with toasted bread and onion marmalade. <i>l g mu sd</i>	£6.75
<b>Grilled Goats Cheese Salad</b> with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n mu sd</i>	£5.95
<b>Asparagus, cherry tomato and mozzarella Quiche</b> , served with mixed leave and with a balsamic reduction <i>e g so l</i>	£6.25
<b>Trio of Crostini</b> black olive tapenade, wild mushroom pate, grilled red peppers crostini's served on a bed of mixed leaves <i>g mu l sd (Vegan)</i>	£6.25

## Main Courses

<b>Fish and Chips</b> freshly battered served with salad. <i>g f Sd e mu</i>	£12.50
<b>Scottish Smoked Hake Fillet</b> served with mash potatoes, seared spinach, Mornay sauce and topped with a poached egg. <i>g l e f</i>	£10.75
<b>Chargrilled lightly smoked Loch Fyne salmon fillet</b> served on a bed of nicoise style salad and a balsamic vinegar dressing <i>l f</i>	£16.95
<b>Pan Fried Isle of Mull Scallops</b> served with a crayfish veloute topped with parmesan, rosemary tuiles and rocket leaves <i>Mo, Cr, l, f</i>	£19.95
<b>Fresh Scottish Mussels</b> with marinère sauce and homemade chips. <i>l Mo Sd</i>	£10.95
<b>Smoked Salmon Brioche Roll</b> with smoked salmon, Bradan Rost and cream cheese, salad and chips. <i>l g mu sd f</i>	£10.50
<b>Gammon Steak</b> with Scottish cheddar sauce, a fried egg and homemade chips and broccoli. <i>g l e</i>	£9.85
<b>Haggis, Neeps and Tatties</b> with a Drambuie and green peppercorn cream sauce. <i>l g Sd</i>	£8.75
<b>Prime Steak Pie</b> baked under flaky pastry with mash and buttered carrots. <i>l g</i>	£9.95
<b>Spaghetti Bolognese</b> served with fresh grated parmesan. <i>g l Ce</i>	£8.75
<b>Homemade Beef Burger</b> with an onion relish, chilli thousand island sauce, tomato served with homemade chips and salad (with cheese £1.00, with bacon £1.00) <i>g s e mu sd</i>	£9.95
<b>Grilled Bavette Steak</b> with garlic butter served with chips and salad. <i>l mu sd</i>	£19.95
<b>Trio of grilled Pork Belly, Stornoway Black Pudding and Pork and leek sausage</b> served with mashed potatoes, broccoli and a red wine sauce <i>l Sd g</i>	£9.75
<b>Grilled Goats Cheese Salad</b> with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n mu sd</i>	£8.95
<b>Macaroni Cheese</b> served with salad and garlic bread <i>l e g mu sd</i>	£7.95
<b>Baked Stuffed Pepper</b> served with pea and spring onion risotto topped with mozzarella cheese and rocket leaves and a tomato sauce <i>l Sd (Vegan option)</i>	£9.95
<b>Warm baby potato, asparagus and wild mushroom salad</b> topped with rocket leaves and a lemon herb and extra virgin olive oil dressing <i>(Vegan)</i>	£9.95

## Lunch Fillers

<b>Soup of the Day and a Filled Ciabatta Roll</b> <i>l g</i>	£8.95
<b>Filled Ciabatta Roll with Chips and Salad</b> <i>l g mu sd</i>	£8.95
Choose from: Chicken Cesar <i>f, n</i> , BLT or Mediterranean vegetables.	
<b>Panini served with Soup of the Day</b> <i>l g</i>	£8.75
<b>Panini served with Homemade Chips</b> <i>l g mu sd</i>	£8.75
Choose from: Ham and Cheddar <i>l</i> , Chorizo and roasted pepper, Mediterranean vegetables	

### Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *ce* | Mustard - *mu* | Sesame - *s*  
Molluscs - *mo* | Nuts - *n* | Crustaceans - *cr* | Lupin - *lu* | Soya - *so* | Sulphur Dioxide - *sd*

Should you have any food allergies or dietary requirements please inform your server.  
N.B. Animal lard is used in all deep fried dishes.