

LUNCHTIME MENU

Served from 12pm - 6pm



Appetisers

Olives black and green Kalamata.	£3.50
Bread with olive oil and balsamic vinegar. <i>g</i>	£3.25
Marinated anchovies, smoked mussels and smoked prawns. <i>g Mo Cr f</i>	£5.95
Plateau de Charcuterie , a selection of cured meats with crusty bread <i>g</i>	£4.95
Mixed salad <i>Mu</i>	£2.50

Starters

Homemade Soup of the Day served with crusty bread. <i>g l</i>	£4.25
Loch Fyne Seafood Selection of Bradan Rost pâté, smoked salmon, smoked mussels and two oyster's served with toasted bread. <i>g Mo lu f cr s so e mu sd</i>	£14.95
Dressed Crab with coriander and lime mayonnaise served with toasted mini brioche and sweet chillies sauce. <i>s g Cr e l mu sd</i>	£9.50
Loch Fyne Gravadlax served with toasted brown bread, chives sour cream and mixed leaves salad. <i>g f mu sd</i>	£9.95
Pan Fried Isle of Mull Scallops served with a smoked fish risotto, crayfish veloute, rosemary and parmesan tuiles and rocket leaves <i>Mo, Cr, l, f</i>	£10.50
Chicken Liver Parfait homemade, served with toasted bread and onion marmalade. <i>l g mu sd</i>	£6.75
Grilled Goats Cheese Salad with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n mu sd</i>	£5.95
Smoked cheese, spinach and walnut quiche served on a bed of mixed leaves and balsamic reduction <i>g n l Mu</i>	£6.25
Trio of Crostini black olive puree, grilled red peppers and humus crostini's served on a bed of mixed leaves and balsamic reduction <i>g mu l sd (Vegan)</i>	£6.25

Main Courses

Fresh Scottish Mussels with marinère sauce and homemade chips. <i>l Mo sd</i>	£10.95
Freshly battered fish and chips <i>g f Sd e mu</i>	£12.95
Scottish Smoked Hake Fillet served with mash potatoes, seared spinach, Mornay sauce and topped with a poached egg. <i>g l e f</i>	£11.75
Roast lightly smoked Loch Fyne salmon fillet served on a bed of rice noodles, stir fry vegetables, water chestnuts and hoi sin sauce <i>f</i>	£16.95
Pan Fried Isle of Mull Scallops served with a smoked fish risotto and crayfish veloute topped with rocket leaves, parmesan and rosemary tuiles <i>Mo, Cr, l, f</i>	£20.00
Smoked Salmon Brioche Roll with smoked salmon, Bradan Rost and cream cheese, salad and chips. <i>l g mu sd f</i>	£11.50
Haggis, Neeps and Tatties with a Drambuie and green peppercorn cream sauce. <i>l g Sd</i>	£8.75
Prime Steak Pie baked under flaky pastry with mash and buttered carrots. <i>l g</i>	£10.50
Spaghetti Bolognese served with fresh grated parmesan. <i>g l Ce</i>	£8.75
Homemade Beef Burger 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
Grilled Bavette Steak with garlic butter served with chips and salad. <i>l mu sd</i>	£19.95
Trio of grilled Pork Belly, Stornoway Black Pudding and Pork and leek sausage served with mashed potatoes, broccoli and a red wine sauce <i>l Sd g</i>	£9.75
Grilled Goats Cheese Salad with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n mu sd</i>	£9.25
Macaroni Cheese served with salad and garlic bread <i>l e g mu sd</i>	£7.95
Parppadelle Pasta served with cepes in a creamy parsley sauce and topped with salsa verde <i>Sd l g</i>	£9.95
Aumônières Wheat leaf purse filled with butternut squash, spinach, halloumi cheese and a tomato sauce <i>g l</i>	£9.95
Stir fried vegetables and water chestnuts on a bed of rice noodles with a sweet chilli sauce (vegan)	£8.95

Lunch Fillers

Soup of the Day and a Filled Ciabatta Roll <i>l g</i>	£8.95
Filled Ciabatta Roll with Chips and Salad <i>l g mu sd</i>	£9.45
Choose from: Italian chicken <i>f, n</i> , BLT or Mediterranean vegetables.	
Panini served with Soup of the Day <i>l g</i>	£8.95
Panini served with Homemade Chips <i>l g mu sd</i>	£9.45
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 - *mf* | 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.