



Starters

Whipped Goats Cheese / Islay Grown Heritage Tomatoes / Pesto / Balsamic and Orange Dressing	10
Seafood Chowder / Salmon / Mussels / Scallops / Cockles	13
Freshly Prepared Soup / Crusty Bread	7
Ham Hough Terrine / Beetroot / Berry Gel	12
Argyll Smoked Salmon / Lemon Scented Fennel / Lemon Mayonnaise / Beetroot Gel	13
Nugget of Monkfish / Mild Curry and Mango / Roast Red Pepper Coulis	12

Mains

Fillet of Salmon / Tomato and Courgette / Seafood Broth	26
Fillet of Seabass / Pea Risotto / Islay Fish Cake / Swiss Chard	28
Breast of Duck / Salt Baked Sweet Potato / Citrus Carrots / Cherry and Red Wine Jus	28
Aged Angus Beef / Dauphinoise / Roscoffe Onion / Bruichladdich Pepper sauce (GF)	40
Wild Mushroom and Pea Risotto / Parmesan / Herb Oil	25
Braised Pork Belly / Islay Scallops / Ginger and Sweet Potato Puree / Reduced Pan Juices	36
Corn Fed Chicken Supreme / Black Haggis Croquette / Charred Leeks / Spinach Puree	30

Sides

Nerabus Curley Kale and Toasted Seeds	4-5
Parmesan and Truffle Chunky Fries	
Panache of Seasonal Vegetables	
Freshly Baked Bread with Butter and Smoked Salt	

ALLERGEN STATEMENT:

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurant, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.