



Starters

Freshly Prepared Soup/ Crusty Bread	7
Whipped Goats Cheese / Islay Beetroot Carpaccio / Rocket / Balsamic Glaze / Salted Pastry	10
Machrie Cullen Skink / Smoked Haddock / Leeks / Potato / Cream	11
Steak Tartare / Horseradish Cream / Beetroot Gel / Parsnip Crisps / Sourdough / Quails Egg Yolk	12
Nugget of Monkfish / Mild Curry & Mango / Roast Red Pepper Coulis	14
Islay Scallops / Cauliflower Veloute / Tarragon Oil / Smoked Nerabus Leeks	14

Mains

Confit Duck Leg/ Braised Red Cabbage/ Herb Potato Croquette / Orange Port Wine Jus	27
Pork Tomahawk/ Pomme Purée / Nerabus Vegetables / Maple Apple Reduction	34
Fillet of Salmon / Scottish Seafood / Lobster Bisque / Nerabus Vegetables	32
Loin of Cod / Pea Velouté / Saffron and Chive Potato Dauphine	28
Angus Beef Ribeye / Bone Marrow Truffle Butter / Fondant Potato / Roscoff Onion / Bruichladdich Pepper Sauce	40
Wild Mushroom Risotto / Pea Purée / Toasted Seeds / Herb Oil	24
Islay Venison / Vanilla Pomme Purée / Confit Venison Faggot / Wild Mushroom Pepper Sauce	35
Slow Braised Pork Belly / Islay Scallops / Ginger Sweet Potato Purée / Crispy Kale	38

Sides

Nerabus Curley Kale & Toasted Seeds	5
Parmesan & Truffle Chunky Fries	
Panache of Seasonal Vegetables	
Freshly Baked Bread with Butter & Smoked Salt	
Rocket & Parmesan Salad	

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.