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| Starters | | | |
| Whipped Goats Cheese / Beetroot Textures / Pickled Apple / leaves / White Balsamic Dressing  Machrie Cullen Skink / Smoked Haddock / Leeks / Potato / Cream  Port Askaig Crabcake / Panko Crumb /Asian Style Slaw / Coconut Chilli and Coriander Dressing  Tayside Pigeon Tart / wild mushrooms / red berry jus / parsnip puree  Islay Scallops/ Cauliflower Puree / Smoked Mussels / Seaweed Crumble    Freshly Prepared Soup / Crusty Bread  Tobermory Artisan Smoked Trout / Sweet White Onion Relish / Horseradish Mayonnaise / Baby capers / Nerabus Herbs  Loch Gruinart Oysters / Chefs recipe Oyster Dressing / Lemon / Three or Six | 10  12  14  14  14  7  13  12/24 | | |
| Mains | |
| Ardtalla Venison / Summer Wild Mushrooms / Confit Venison Croquette / New Season Kale / Berry Jus  Fillet of Scottish Salmon / Petit Pois / Parmentier Potatoes / Smoked Bacon / Cream / Braised Baby Gem  Maple Glazes Pork Belly / Whisky Compressed Apple / Black Pudding Bon Bon  Apple and Whisky Jus / Nerabus Curley Kale  Fillet of Seabass / Coconut and Mango Mild Curry / Roast Red Pepper Coulis / Dark Speckled Lentils  Angus Beef Ribeye / Truffle Butter / Fondant Potato / Roscoff Onion /  Bruichladdich Pepper Sauce / Cherry Vine Tomato  Wild Mushroom Risotto / Pea Puree / Toasted Seeds / Herb Oil / Parmesan Crisps  Port Askaig Lobster / Hand Cut Chips / Garlic and Herb Butter / Half or Whole    Surf and Turf / Half lobster Garlic Butter / Dry Aged Ribeye / Chimichurri Sauce /Hand Cut Chips | 38  30  32  32  40  26  38/52  55 | |
| Side |  |
| Parmesan and Truffle Hand Cut Chips 5  Seasonal Greens / Buttered Almonds 5  Freshly Baked Bread with Butter and Smoked Salt 5  Rocket and Parmesan Salad 5  Chimichurri 3 Bruichladdich Peppercorn Sauce 3 |  |
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