



Sunday Lunch

Starters

Homemade Soup of the Day

Olive Focaccia / Balsamic Roasted Tomato & Onion / Feta

Port Askaig Lobster / Shaved Fennel / Honey-Mustard Dressing

Machrie Quiche / Wilted Balsamic Cherry Tomato / Loose Leaves

Mains

Roast Loin of Pork / Roast Potatoes / Apple Sauce / Seasonal Greens / Gravy

Roast Beef / Roast Potatoes / Seasonal Greens / Yorkshire Pudding / Gravy

Fillet Of Salmon / Cherry Tomato / Mussels / White Wine Sauce

Islay Venison Stew / Parsley Mash Potato / Tender Stem Broccoli

Risotto / Asparagus / Toasted Pine Nuts / Goat Cheese

Desserts

Chocolate Hazelnut Bread & Butter Pudding / Strawberry / Orange

Sticky Toffee Pudding / Toffee Sauce / Vanilla Ice Cream

Apple Crumble / Berry Compote / Toffee Fudge Ice Cream

2 Courses £30
3 Courses £35

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.