



Starters

Whipped Goats Cheese / Beetroot Textures / Pickled Apple / leaves / White Balsamic Dressing	10
Machrie Cullen Skink / Smoked Haddock / Leeks / Potato / Cream	12
Port Askaig Crabcake / Panko Crumb /Asian Style Slaw / Coconut Chilli and Coriander Dressing	14
Tayside Pigeon Tart / wild mushrooms / red berry jus / parsnip puree	14
Islay Scallops/ Cauliflower Puree / Smoked Mussels / Seaweed Crumble	14
Freshly Prepared Soup / Crusty Bread	7
Tobermory Artisan Smoked Trout / Sweet White Onion Relish / Horseradish Mayonnaise / Baby capers / Nerabus Herbs	13
Loch Gruinart Oysters / Chefs recipe Oyster Dressing / Lemon / Three or Six	12/24

Mains

Ardtalla Venison / Summer Wild Mushrooms / Confit Venison Croquette / New Season Kale / Berry Jus	38
Fillet of Scottish Salmon / Petit Pois / Parmentier Potatoes / Smoked Bacon / Cream / Braised Baby Gem	30
Maple Glazes Pork Belly / Whisky Compressed Apple / Black Pudding Bon Bon Apple and Whisky Jus / Nerabus Curley Kale	32
Fillet of Seabass / Coconut and Mango Mild Curry / Roast Red Pepper Coulis / Dark Speckled Lentils	32
Angus Beef Ribeye / Truffle Butter / Fondant Potato / Roscoff Onion / Bruichladdich Pepper Sauce / Cherry Vine Tomato	40
Wild Mushroom Risotto / Pea Puree / Toasted Seeds / Herb Oil / Parmesan Crisps	26
Port Askaig Lobster / Hand Cut Chips / Garlic and Herb Butter / Half or Whole	38/5 2
Surf and Turf / Half lobster Garlic Butter / Dry Aged Ribeye / Chimichurri Sauce /Hand Cut Chips	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

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.