

TO START

Highland game broth, herb dumplings, crusty bread (gf)	5.50
Fine crumbed Loch Fyne oysters, lemon & olive oil, pickled cucumber	9
Estate sourced venison carpaccio, goat's curds, honeycomb crunch, watercress salad (gf)	7.50
Wild mushroom & thyme pate, celeriac & horseradish relish, beetroot crisps (gf) (vg)	6.50
Loch Awe smokehouse smoked salmon, classic garnish of shallot, caper, lemon, brown bread (gf - without bread)	8
Seared Loch Leven mackerel, coriander pesto, lemon yoghurt, green beans (gf)	7
Double baked Isle of Mull cheddar soufflé, onion cream, white truffle crostini (v)	6.50
Seared breast of wood pigeon, Jerusalem artichoke purée, pickled wild mushrooms (gf)	7.50
Smooth pate of duck & chicken livers, chicory & orange jam, sourdough toasts	7

TO FOLLOW

Rump of Argyll lamb, baby turnip, wild mushrooms, Jerusalem artichoke purée (gf)	18
Butter poached Loch Etive sea trout, samphire, leeks, crispy cockles, lemon butter sauce (gf)	18
Estate sourced venison loin, venison shin & herb croquette, salsify chips, creamed honey roast carrot	21
Root vegetable & barley risotto, goat's cheese fritters, wild garlic mayo (v)	12
Slow cooked belly pork, Stornoway black pudding, seared scallop, powdered roe, celeriac puree	16
Roast fillet of cod, clam & leek risotto, chervil velouté (gf)	18
Seared Scotch beef fillet, Isle of Harris lobster tail, herb butter, winter vegetables, whipped garlic mash (gf)	40
Roast Highland pheasant, roast carrots, glazed figs, chocolate stout sauce	23
Seasonal seafood platter for 2 - whole Isle of Harris lobster, catch of the day selection, homemade soda bread	90

FROM THE GRILL

100% Scotch dry aged beef cooked to your liking, all served with confit tomato, grilled mushroom, homemade chips and watercress. (gf*)	
220g Fillet of Scotch beef (gf*)	25
250g Scotch sirloin steak (gf*)	23
650g Scotch rib eye on the bone to share (gf*)	65
250g Marinated estate sourced venison haunch steak (gf*)	19
200g Lemon thyme marinated corn fed chicken fillet (gf*)	13.50

Sauces all £3- Peppercorn sauce, Béarnaise sauce, red wine and shallot sauce (gf)

Sides all £3 - Wilted baby spinach (gf), crispy onions, homemade truffle fries, creamed cabbage & bacon (gf), rocket & watercress salad (gf), grilled mushrooms (gf)

TO END

Cloutie dumpling, stem ginger custard, marmalade ice cream (v)	6
A right Scottish mess: meringue, whisky, honey, raspberries, cream (gf) (v)	6
Belgian chocolate fondant, salted caramel ice cream, toffee sauce (v)	7
Lemon & honey "Hot Toddy" cheesecake, ginger biscuit base, Drambuie & ginger ice cream (v)	6.50
Slow cooked apple tart, toasted meringue, cinnamon cream (v)	6
Arran Blue, toasted brioche, pearl onion & grape chutney	6
Scottish cheeses, Argyll Bakeries oatcakes, homemade chutney	8.50
Blue Murder, Isle of Mull cheddar, Clava Brie, Smoked Dunlop	

ALLERGIES OR OTHER DIETARY REQUIREMENTS?

Whatever you need (or rather, don't), we want you to relax and enjoy your meal. Our Head Chef or Restaurant Manager will guide you through the options, and explain our ingredients in detail.

VEGETARIAN, VEGAN, NUT OR GLUTEN FREE?

We've marked these items (v), (vg), (n) and (gf).

(gf*) - Gluten free option available

