



Appetiser

£

Roasted Red Pepper and Sweetcorn Chowder Garnished with butter beans and coriander gremolata	Small bowl 4.50	Large bowl 5.95
Yellow Split Pea and Roasted Fennel Lightly scented with orange and garlic garnished with a mildly spiced chermoula oil	Small bowl 4.50	Large bowl 5.95
Tempura of West Coast Crab Served with a fennel, orange, beetroot and cashew salad and a Creole style dressing		10.50
Loch Etive Sea Trout home-cured in Elderberry Wine Served with melon, cucumber, grape and dill salad with a grain mustard and chargrilled red pepper dressing		9.50
Corned Pork Terrine Served on a lightly curried potato and mango salad, with bramley apple puree and a coconut sultana chutney		7.95
Home-cured Highland Beef Bresaola Served with and baby gem lettuce salad, mozzarella and a confit of cherry tomatoes garnished with a pistachio, balsamic and sundried tomato dressing		10.50
Lightly Spiced Carrot Pakora Served with a red lentil and vegetable salad garnished with a tangy pineapple yoghurt dressing		6.95
Oriental Mixed Green Salad Served with lightly fried rice cakes and sweet and sour marinated peppers garnished with a chilli and lime dressing and a coriander scented yoghurt		6.95



Main Course

Vegetable, Chick Pea and Almond Tagine Served with lemon and coriander cous cous	18.50
Mildly Spiced Bhuna Marsala Cauliflower and Cheese Fondue Strudel Served with a warm red lentil salad and a mild spiced pineapple tandoori yogurt dressing	18.50

Fresh fish is delivered frequently from Campbells Prime Meat our trusty meat and fish supplier.
Please refer to our catch of the day on the nightly specials page to find out what it is. Priced Daily

Allergy Notice

Please tell a member of staff if you or one of your dinner guests has a food allergy.
Your restaurant host will confirm with the chef regarding the ingredients for the dishes on the menu.
Please ask how we can amend the menu to accommodate your special dietary needs.

Main Course

£

Roast Breast of Chicken Served with tagliatelle lightly bound in a porcini mushroom velouté garnished with an asparagus kiev croquette and a basil and lemon emulsion	19.95
Pan Seared Calves Liver Served with a German style red cabbage sauerkraut, a potato and orange crisp and a rich red wine jus	21.50
Pan Roasted Glazed Barbary Duck Breast Served with sautéed smoked bacon, onion and sage spätzle, hot and sour mixed vegetables and a tomato, mandarin and star anise jus	23.00
Roast Rump of Scottish Lamb Seasoned with a Sumac and Rosemary Rub Served with a potato and puy lentil cake scented with mint and Dijon mustard, with pureed balsamic glazed roasted parsnips and a lamb and redcurrant jelly jus	26.00
Fillet of Prime Scottish Beef 8oz fillet steak served with shallot puree and sautéed wild mushrooms, plus of course our triple cooked hand cut chips and your choice of an au poivre sauce or Café de Paris butter	32.00

Dessert

Sachertorte	8.50
Chef Garry's take on the Austrian classic gateaux	
Served with mango sorbet and a chocolate, pistachio and sultana croquant sauce	
Glessie Toffee Crème Brulee	7.95
Served with peach coulis and miniature choc chip oatmeal cookies	
Caramelised White Chocolate Cheesecake	7.95
Served with a sponge base soaked with bramble wine and garnished with date syrup	
Coul Apple Mess	7.95
Crushed meringues laced with gingerbread and apple ice cream,	
Bramley apple yoghurt and sundried banana flapjack crumble	
Cheese Platter	9.50
A selection of four cheeses with homemade oatcakes, apple cider jelly and celery	