

TO SHARE

ARTISAN BREADBASKET £7
Salted butter, olive oil, balsamic, olives

BAKED CAMEMBERT £13
Garlic & rosemary croutons

1/6/12 SCOTTISH OYSTERS £4.50 / £23 / £40
Served with lemon & Tabasco

Bay Seafood Platter

£95 FOR 2 / £180 FOR 4
Langoustines, ½ lobster, grilled oysters, mussels, gravadlax, scallops, Loch Awe smoked salmon, king prawn cocktails, artisan breads, horseradish cream, dill & chive mayonnaise, chilli Marie Rose, aioli

STARTERS & LARGE PLATES

HAND DIVED SCALLOPS £18 / £30
Charles Macleod Stornoway black pudding

LOCH FYNE SMOKED SALMON £10 / £16
Capers, lemon

LOBSTER CLAW MAC N' CHEESE £13 / £16

KING PRAWN & LANGOUSTINE COCKTAIL £12 / £18

CHICKEN LIVER PARFAIT £9
Toasted brioche, sweet onion marmalade

ROASTED WILD MUSHROOM & CREAM CHEESE BRUSCHETTA (V) £9

GRILLED SCOTTISH GOAT'S CHEESE £9

ARTISAN BREAD, SPICED PEAR CHUTNEY (V)

WEST COAST CHOWDER £14 / £19
Artisan bread

SEAFOOD

MUSSELS £11 / £17

ISLE OF HARRIS LANGOUSTINES £22 / £32
Nairn wild garlic mayonnaise

LOBSTER, CRAYFISH & KING PRAWN LINGUINI £18 / £24
Chilli, tomato, fresh basil

BEER BATTERED HADDOCK £15
Hand cut chips, minted crushed peas, tartare sauce

LOCALLY CAUGHT LOBSTER £45 WHOLE / £25 HALF
Garlic butter or thermidor

Fish of the Day

ASK SERVER FOR MARKET PRICE
Straight from the fishing boats to the Jospur Grill.

PIZZA

ORGANIC TOMATO, SCOTTISH MOZZARELLA & FRESH BASIL (V) £12

VENISON, SCOTTISH SMOKED MOZZARELLA, RICOTTA & WILD MUSHROOMS £15

KALAMATA BLACK OLIVES, CANTABRIAN ANCHOVIES & SCOTTISH MOZZARELLA £15

PULLED PORK, JALAPEÑO, SPRING ONION £15

FIELD TO FORK £15
Chef's selection of charcuterie; ham, chorizo, venison, beef, chicken

FROM THE GRILL

BURGERS SERVED WITH SEASONED FRIES
Prime Scottish Beef Burger **£15**
Crerar Home Farm Signature Venison Burger **£15**

ADD A TOPPING: £3 EACH
Arran blue cheese / smoked cheddar cheese / bacon / haggis / fried free-range egg

CRERAR HOME FARM HIGHLAND VENISON SAUSAGES £15
Slow pan roasted, caramelised onion, mustard mash, port gravy

HALF SPATCHCOCK CHICKEN £16
Thyme, garlic, lemon, pancetta, Diane sauce

LAMB CUTLETS & GARLIC CHORIZO RAGOUT £22
Mint, rich Bordelaise sauce

PORK CHOPS £18
Jospur grilled

AUBERGINE, COURGETTE & CAPSICUM LASAGNE (V) £15

28 Day Aged Steak

SIRLOIN, THICKLY CUT FROM THE CENTRE OF THE LOIN - 8oz £28

FILLET, CUT FROM THE CENTRE OF THE FILLET - 8oz £34

TOMAHAWK STEAK 1KG - FOR 2 SHARING £70

CAULIFLOWER STEAK, RAREBIT £14

(All served with gaufrettes)

ADD THE SURF TO YOUR TURF
Jospur fired garlic prawn skewers **£14**
Jospur fired prawn & scallop skewer **£17**

ADD A SAUCE: £3 PER SAUCE
Peppercorn / Diane / Béarnaise / blue cheese

BUTTERS
Truffle butter / wild Nairn garlic butter

Oban Bay Signature Dish To Share

£100
Côte de boeuf, Scottish lamb lollipops, langoustines, hand dived scallops.
Served with your choice of three sides & two sauces.

SALADS

CLASSIC CAESAR £9 / £13

SUPER FOODS £9 / £13
Tender stem broccoli, pomegranate seeds, beetroot, spinach, mixed leaves, sunflower seeds, walnut dressing

SMOKED GRESSINGHAM DUCK & ORANGE £10 / £14
Green peppercorn dressing

PULLED PORK & ICEBERG £9 / £13
Blue cheese & buttermilk dressing

HERITAGE TOMATO & BUFFALO MOZZARELLA £9 / £13
Sherry vinegar dressing

SIDES

£4 PER SIDE

Samphire & Rocket Salad
Fries
Hand Cut Chips
Dauphinoise
Wilted Spinach Garlic Butter
Beer Battered Onion Rings
Steamed House Greens
Balsamic Vine Tomatoes
Leek & Cauliflower Gratin
Grilled Mushrooms
Macaroni Cheese Bacon Crumb
Arran Grain Mustard Mash
Corn on the Cob
Buttered New Potatoes

DESSERTS

CRÈME BRÛLÉE, LAVENDER SHORTBREAD £9

CHOCOLATE FONDANT, WHITE CHOCOLATE & RASPBERRY SAUCE £9

SUMMER FRUIT PUDDING, CLOTTED CREAM £9

STRAWBERRIES & CREAM BAY STYLE £9

MACKIE'S ICE CREAM SELECTION £7

SCOTTISH CHEESE SELECTION £14

ADD A GLASS OF PORT £4.50