SMALL PLATES & SIDES

Chowder Skillet - £11 -

Hand dived Mull scallops - £11 -

1970s King prawn and lobster cocktail - £10 -

West coast mussels - £8 -

Stornoway benedict	£7	Caesar salad	£7	Crispy onion rings	£3	Grilled vine tomatoes	£3
Chicken liver pâté	£7	Mac and cheese	£5	Grilled field mushrooms	£3	Mull cheddar mash	£3
Baked Arran brie	£8	Buttered garlic spinach	£3	Charred vegetables	£3	Green salad	£3

Thick cut chips - £3 -

Skinny fries - £3 -

Parmesan fries - £4 -

TEMPURA

Vegetable - £5 Fresh oysters - £9 Scallops - £9 Squid - £7

Soy | Sweet chilli and soy | Aoili | Lemon crème fraîche | Curried mayo

JOSPER GRILL & CLASSICS

The Spanish Josper grill is a charcoal fired "furnace" reaching temperatures in excess of 400ºC.
The searing heat instantly seals and chars the meat to deliver a unique texture and flavour.

Chateaubriand
(to share)
- £38 -

Lobster
Half - £24 | Whole - £38
Garlic butter or Thermador sauce

Tomahawk rib
(to share)
- £38 -

Sirloin - £20 -

Fillet - £22 -

Rib-eye - £20 -

Venison fillet - £22 -

All beef and venison are Scottish farm assured.
All steaks are dry aged for a minimum of 28 days to ensure a high quality product.

– SAUCES –

Hebridean blue | Béarnaise | Peppercorn | Wild mushroom | Thermador

- All £3 -

Chicken fillet	£12
Venison sliders	£12
Moules frites	£12
Prosecco fish pie	£14
Lobster mac and cheese	£14

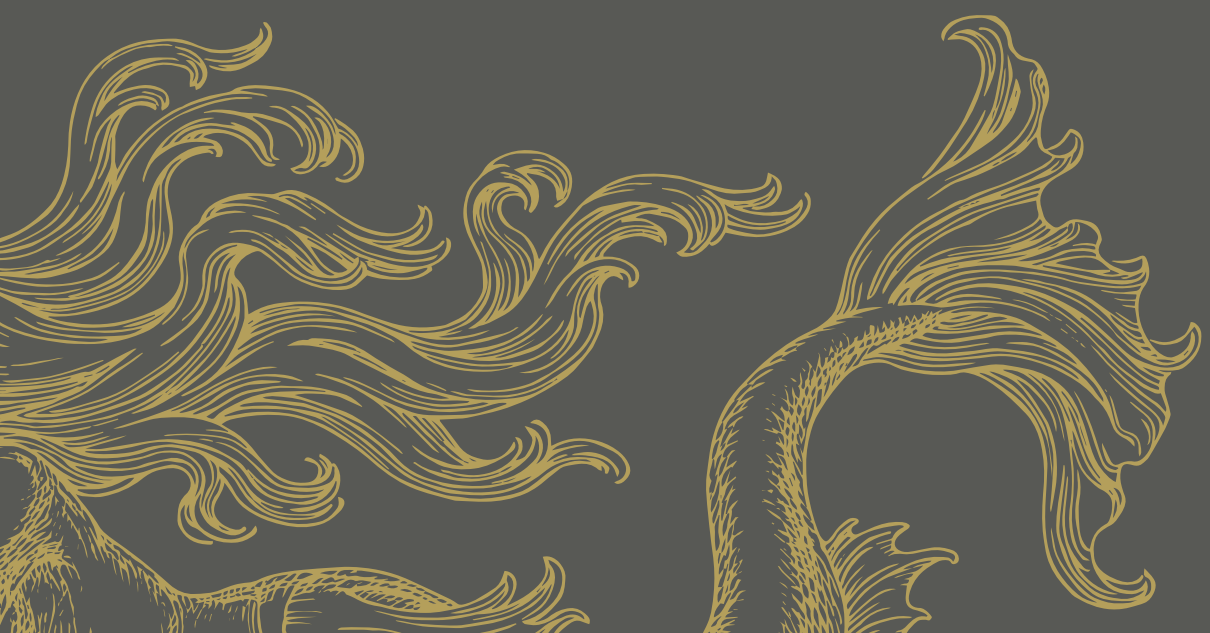
Battered haddock
Small - £12 | Standard - £15
Thick cut chips, tartare sauce, mushy peas

Steak burger
- £12 -
Isle of Mull cheddar, bacon, onion rings, salad, brioche bun

Smokey cauliflower steak	£11
Whole sea bass	£20
Smoked aubergine lasagne	£12
Caesar salad	£11
Chicken caesar salad	£16

PUDDINGS

Knickerbocker glory	£6	Crème brûlée	£6	Ice cream	£5
Sticky toffee pudding	£6	Homemade cheesecake	£6	Cheese board	£8



GRILL ROOM