



Wined&Dined

We love food

STARTERS

Roasted Artichoke Hearts, Grilled Halloumi Cheese £6.95

Puy Lentil, Cashew Nut and Raspberry Salad £6.50

Baked Blaggis, Pan Fried Goats Cheese, Tomato Chutney £6.50

Morton Crumbed Calamari, Dressed Rocket, Caesar Sauce £6.95

Steamed Shetland Mussels with Smoked Butter, Garlic, White Wine Cream, Parsley £7.95

Local Hand Dived Scallops, Hand Made Chorizo, Lemon and Spinach £11.50

MAINS

Salmon, Brown Crab, Smoked Haddock Fish Pie, Truffle Oil, Winter Greens £16.95

Local Venison Steak, Sweet Potato, Bacon and Cabbage Stovies, Raspberry Gravy £22.95

Mezze, Crunchy Vegetables Sticks, Pea Compote, Cajun Hummus £13.95

Argyll Smoked Seafood, Prawns, Mussels, Salmon, Pickled Cockles, White Crab £17.95

Fully Certified 10oz Wagyu Sirloin, Cockle Butter, Truffled Potato Rocks £80.00

Hand Rolled Tagliatelle, Spinach, Red Onion, Bell Pepper and Herb Oil £12.95

Please see Dessert stand for today's sweet treats

All Allergen and Dietary Requirements Catered for, Please Inform a Member
of Staff if You Have a Serious Allergen