

STARTERS

Soup of the day - £4.50

Blue poppy crusted red partridge breast on a white radish & cucumber relish drizzled with chilli & honey oil - £7.25

Pan seared Lagavulin scallops set with fresh garden greens & herb lemon dressing - £9.25

Vodka cured sliced fresh Scottish salmon plated with radicchio & citrus salad - £7.50

Warm medley of Mediterranean inspired vegetables & feta cheese with toasted pita bread & plum tomato compote - £7.15

*Trio of Loch Gruinart oysters -£6.50 Platter of six oysters - £12.15
(served naturally with lemon)*

MAIN COURSE

Pan-fried fillet of Scotch beef presented with crushed duo of potatoes, & wilted baby spinach enhanced by green peppercorn & thyme jus - £23.95

Cannon of local lamb plated with roasted Spanish turnips, pureed red beans surrounded by sultana & Madeira sauce - £ 20.75

Oven baked supreme of guinea fowl set on a banana and corn Gallette, crispy Parma ham and surrounded by redcurrant jus. £18.75

Oven baked wild halibut steak topped with herb & parmesan crust set on a sundried tomato laced fennel bulb finished with crab meat and caper salsa - £19.95

Fillet of Loch Fyne salmon on a pearl barley risotto complimented with saffron & leek veloute - £15.95

Half a fresh Islay lobster served with garlic or lemon butter (when available) - £27.50

Home made spatzeli in a creamy vegetable & asparagus ragout - £14.25

DESSERTS

Baked bitter chocolate & drambuie clotted cream in a orange pastry - £6.50

Lavender crème brulee - £5.95

Baked cinnamon cheesecake served with duo of fruit coulis - £5.75

A selection of home made ice creams - £5.50

A selection of classic cheeses served with oatcakes & biscuits - £7.95

Tea or coffee served with homemade whisky tablet & chocolate - £2.95

Islay malt whisky, brandy or liqueurs from £3.60