

the LORD OF THE ISLES



MACARONI MONDAYS

Our Three Cheese Macaroni is available from 5:30pm to 7:00pm for only £7.50

BURGER TUESDAYS

All our burgers are available with 25% off from 5:30pm to 7:00pm

FISH 'N' CHIPS WEDNESDAYS

Our beer battered haddock and fries are available from 5:30pm to 7:00pm for only £8.50

MAINS

FROM THE SEA

KING SCALLOPS 15.50

Argyll fisherman's best king scallops with sautéed baby potatoes, pancetta, Scottish black pudding and apple purée

WEST COAST MUSSELS 12.50

Locally sourced West coast mussels served 3 ways. All served with fresh bread

Classic Chardonnay, red onion, parsley and garlic sauce. Choose to have with or without cream

Thai Broth Chilli, lemongrass, lime, garlic, coriander and coconut milk

Brie & Pancetta Smokey pancetta, Scottish brie, chardonnay and cream

HOT LANGOUSTINES 17.50

Locally caught langoustines served split and grilled with lashings of garlic butter, fresh bread and dressed leaves

CHILLED LANGOUSTINES 17.50

Locally caught langoustines served whole and chilled with a lemon aioli dipping sauce, fresh bread and dressed leaves

FISH 'N' CHIPS Large 11.50 Small 7.50

Beer battered fresh haddock fillet served the traditional way with homemade tartare sauce, garden peas, fries and a wedge of lemon

HOMEMADE 'SHRIMP TAIL' SCAMPI 12.50

Chefs own scampi made using shrimp tails in a light batter and served with homemade tartare sauce, garden peas, fries and a wedge of lemon

'AYE AYE' FISH PIE 14.50

A medley of local shellfish and fish served up in a creamy sauce, topped with mashed potato and cheddar cheese. Accompanied by garlic toast and dressed leaves

FISHERMANS STEW 14.50

A variety of local shellfish, fish and vegetables served in a creamy homemade tomato sauce served with fresh bread

FROM THE LAND

'HERBY' CHICKEN 13.50

Butterflied free range chicken breast marinated in rosemary, thyme, and garlic. Served with fries, vine cherry tomatoes and fresh leaves

8oz SIRLOIN STEAK 21.50

Scottish 8oz sirloin steak cooked to your liking and served with cherry tomatoes, mushrooms, dressed leaves and chips

Add a sauce for 1.50

Peppercorn, blue cheese or garlic butter

Surf your Turf... Add langoustines or scallops for 6.00

PORK BELLY 13.50

Succulent pork belly served on a bed of dauphinoise potatoes, with crispy kale, apple puree and a calvados jus

LAMB STEW 14.00

Prime Scottish lamb stew with seasonal vegetables, thyme infused potatoes and fresh crusty bread

CAESAR SALAD 8.50

Romaine lettuce, boiled egg, crispy croutons, parmesan shavings in a classic Caesar dressing

Add chicken or langoustines for 6.00

THREE CHEESE MACARONI (V) 9.50

Chefs own creamy three cheese macaroni served with dressed leaves and fries

GNOCCHI ARRABBIATA (V) 10.50

Fluffy gnocchi in a spiced tomato sauce with the addition of black olives, sundried tomatoes and a sprinkling of vegetarian cheese, served with a rosemary crostini

RICE BOWLS

*FAST. SIMPLE. DELICIOUS.
ALL SERVED WITH BOILED WHITE RICE*

Choose from:

THAI GREEN CURRY A deliciously fragrant chicken curry, spicy, aromatic, sweet and savoury all at the same time	10.50
SEAFOOD STROGANOFF A medley of local shellfish and fish served up in a creamy stroganoff sauce	14.50
MEDITERRANEAN VEG (V) A medley of vegetables finished with a homemade Italian style tomato sauce	8.50

BURGER BAR

*ALL BURGERS ARE HOMEMADE AND SERVED
WITH COLESLAW, CHIPS AND DRESSED LEAVES*

'OLD FASHIONED' BURGER A classic homemade Scottish beef burger with our very own 'LOTI' burger sauce Add bacon or cheese – 1.00 each	10.50
THE 'LOTI' BURGER Homemade Scottish beef burger with our very own 'LOTI' burger sauce topped with caramelised onions, cheese, bacon, whole gherkin and a pot of peppercorn sauce	13.50
THE 'LUNGA' PITTA BURGER (V) Our own homemade mixed bean vegetable patties topped with vegetarian cheese and served in a warm pitta bread with couscous and tzatziki sauce	10.50
PIRI-PIRI CHICKEN BURGER Chicken breast marinated in our own piri-piri sauce served in a brioche bun with garlic and lemon mayo. Fancy it without the piri-piri? Just let us know!	10.50

SIZZLING FAJITAS

*ALL FAJITAS SERVED WITH SALSA, GUACAMOLE,
SOUS CREAM, CHEDDAR CHEESE & TORTILLA WRAPS*

Choose your filling from the choices below

FREE RANGE CHICKEN	13.50
SIZZLING BEEF	14.00
SEASONED SEAFOOD	14.50
CLASSIC VEGGIE (V)	10.50

All fajita fillings are seasoned using our own secret mix of blended spices

SIDE DISHES

CHIPS	3.00
ONION RINGS	3.00
SIDE SALAD	2.50
SIDE GARDEN VEG	3.00

Allergy Disclaimer

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts. Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions. Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.

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STARTERS

BREAD BASKET WITH OLIVE OIL AND BALSAMIC VINEGAR (V)	2.50
MARINATED MIXED OLIVES (V)	2.50
BREAD STICKS WITH HOUMOUS DIP (V)	3.50
CHEFS HOMEMADE SOUP OF THE DAY (V) Served with fresh bread	4.50
HOMEMADE SEAFOOD CHOWDER Creamy seafood chowder made using fresh local shellfish and fish served with fresh bread	6.00
CREAMY GARLIC MUSHROOMS (V) Button mushrooms in a delicious creamy garlic sauce served with garlic toast	5.00
HAGGIS & BLACK PUDDING BON BONS Award winning Scottish haggis and black pudding in a light batter served with dressed leaves and a sweet chilli-mayo dipping sauce	5.50
SMOKED ARGYLL MEATS A trio of smoked meats from Argyll including chicken, venison and beef accompanied by a rowan berry jelly and rosemary crostini's	6.50
DRESSED CRAB Fresh handpicked Scottish white and brown crab meat, served in the shell, with dressed leaves, fresh bread and a lemon aioli dipping sauce	10.50
KING SCALLOPS Argyll fisherman's best king scallops with sautéed baby potatoes, pancetta, Scottish black pudding and apple puree	7.50
WEST COAST MUSSELS Locally sourced West coast mussels served 3 ways. All served with fresh bread Classic Chardonnay, red onion, parsley and garlic sauce. Choose to have with or without cream. Thai Broth Chilli, lemongrass, lime, garlic, coriander and coconut milk Brie & Pancetta Smokey pancetta, Scottish brie, chardonnay and cream	7.50
HOT LANGOUSTINES Locally caught t langoustines served split and grilled with lashings of garlic butter, fresh bread and dressed leaves	7.50
CHILLED LANGOUSTINES Locally caught t langoustines served whole and chilled with a lemon aioli dipping sauce, fresh bread and dressed leaves	7.50
WEST COAST OYSTERS 6 fresh west coast oysters served in the shell with a side of Scottish gin bloody Mary dipping sauce, fresh leaves and crusty bread	7.50

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LUNCH

SOUP OF THE DAY (V) 4.50
Homemade soup of the day served with fresh bread

SEAFOOD CHOWDER 6.00
Creamy seafood chowder made using fresh local shellfish and fish served with fresh bread

LUNCH TIME PLATTERS

PLOUGHMANS 9.50
Scottish cheddar, pickle, fresh bread and butter, chutney, Scotch egg and dressed leaves

TRAWLERMANS 11.50
Prawn marie-rose, cold smoked salmon, pickled herring, whole langoustine, fresh bread and butter, lemon and dressed leaves

ARGYLL HUNTERS 11.50
A selection of Argyll smoked meats, chutney, fresh bread and butter, pickle and dressed leaves

VEGETARIAN MEZZE (V) 9.50
A selection of marinated vegetables, mixed olives, bread sticks, hummus and dressed leaves

FISH 'N' CHIPS 11.50
Beer battered fresh haddock fillet served the traditional way with homemade tartare sauce, garden peas, fries and a wedge of lemon

'OLD FASHIONED' BURGER 10.50
A classic homemade Scottish beef burger with our own house burger relish and served with fries and dressed leaves. Add cheese or bacon for 1.00 each

SANDWICHES 6.50

Delicious and made to order. Served on white or brown bread with fresh leaves and crisps

PRAWN MARIE ROSE
HONEYMUSTARD CHICKEN
SAVOURY CHEESE (V)
BACON, LETTUCE, TOMATO
EGG AND CRESS (V)
HAM SALAD

COMBO 8.50
Add a bowl of homemade soup 9.50
Add a bowl of homemade seafood chowder

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DESSERTS

AFFOGATO AMARETTO (18+)

Sweet Scottish ice cream, a strong shot of espresso coffee and a measure of Amaretto makes this dessert a perfect end to a perfect meal

6.50

LUSCIOUS LEMON CHEESECAKE (GF)

Sweet digestive biscuit crumbed base topped with refreshing zingy lemon flavour cheesecake finished with a stunning marbled glaze. An award-winning gluten free product produced for us by Aulds the Scottish bakers

5.00

WALNUT AND CHOCOLATE FUDGE BROWNIES

Made using chefs own recipe this delicious homemade brownie pudding is topped with Scottish vanilla ice cream

5.00

MOJITO AND PROSECCO SORBET (18+)

Prosecco, mint and mojito sorbet with fresh lemon juice makes this dessert the perfect end to a perfect evening. An exciting sensory experience and ideal pallet cleanser

8.50

SCOTTISH ICE CREAMS

Your server will advise you of today's selections

1 Scoop – 1.25

2 Scoops – 2.50

3 Scoops – 3.50

SCOTTISH CHEESEBOARD

A selection of sourced cheeses served with oatcakes and plum & apple chutney

8.50

STRAWBERRIES AND ORANGE CREAM

Fresh strawberries served in a sweet orange cream. Simply perfect

4.50



DOGGIE DINNERS

Chicken, rice and peas. Served in their own doggy bowl 4.00

