

the LORD OF THE ISLES



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