

WHITE

BLANCO ORGÁNICA

Campo Flores, La Mancha, Spain

Verdejo (45%), Macabeo (40%), Sauvignon Blanc (15%).

Vibrant fresh but intense pear, peach flavours with citrus fruit and a hint of grapefruit.

175ml 250ml

4.90 6.50

PINOT GRIGIO

Bella Modella, Veneto, Italy

Pinot Grigio (100%).

A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.

4.90 6.50

PICPOUL DE PINET

Ornezon, Languedoc, France

Picpoul de Pinet (100%).

Aromas of grapefruit and citrus fruit as well as bracing citrus and stone fruit flavours. Perfect with seafood.

5.90 8.60

SAUVIGNON BLANC

Mayfly, Marlborough, New Zealand

Sauvignon Blanc (100%).

The Mayfly Sauvignon combines asparagus and mature peach notes with citrus fruits and bracing natural acidity.

6.20 8.90

RED

TINTO ORGÁNICA

Campo Flores, La Mancha, Spain

Tempranillo (90%), Syrah (10%).

Supple ripe strawberry and blackcurrant fruit provides the character, and a warming spicy finish gives personality.

4.90 6.50

MERLOT RESERVA

Los Espinos, Central Valley, Chile

Merlot (100%). An easy-drinking Merlot with soft plum and black cherry notes. Very approachable, soft, super juicy.

4.90 6.50

MALBEC

Man Meets Mountain, Mendoza, Argentina

Malbec (100%).

A harmonious Malbec, packed full of blueberry, blackcurrant and plum and a complex and delicious finish.

5.90 8.50

ROSÉ

WHITE ZINFANDEL

Headlands Cove, California, USA

Zinfandel (76%), Chardonnay (10%), Barbera (8%), Chenin Blanc 6%.

Sweet raspberries and strawberries mingled with melon and are abundant in this fruity medium sweet rose.

4.90 6.50

GRENACHE ROSÉ

Felicette, South West, France

Grenache (100%).

A pale salmon pink wine, refreshing and fruity, with delicate red fruits such as strawberry and raspberry.

5.20 6.70

SPARKLING WINE

PROSECCO FRIZZANTE

DOC (20cl.), Casa Defra, Veneto, Italy

Glera (100%)

Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante!

6.90

PLEASE ASK A MEMBER OF STAFF FOR OUR FULL WINE LIST

Due to additional COVID procedures in place we apologise if service is slower than usual. Please also note that suppliers have limited some of our deliveries and therefore from time to time we will inevitably be short on some items.

the LORD OF THE ISLES



BEER GARDEN MENU



PLEASE KEEP US ALL SAFE
BY ADHERING TO THE FOLLOWING:

- Please **wash hands as well as use the Sanitisers** positioned at entry points and around the premises.
- Please ensure that you provide your personal details for '**Track & Trace**' purposes. Please scan the QR code below to check in. In order to do this open your camera and hover over the image.
- Respect each others personal space and follow **Social Distancing**.
- **Masks are compulsory indoors** and must be worn at all times with the only exception being when seated at a table to eat or drink.
- **Do not move furniture** as it has been positioned to allow social distancing.
- Observe the various **Covid Signage** throughout the building.
- Follow the **Government Guidelines** on groups and numbers.

WE THANK YOU FOR YOUR COOPERATION AND ASK THAT
YOU PLEASE RESPECT OUR STAFF, WHO ARE HERE TO HELP.



Download

Please take note of your table number order and pay for at
the service station inside. Your food will be served in
biodegradable containers with bamboo cutlery.

01852 500658
www.lordoftheisles.co.uk

BEER GARDEN MENU

Haggis Bites (VG option available) award winning MacSween's haggis served with a whiskey syrup and dressed leaves	£6.95
Scottish Smoked Salmon (GF) served with roast beetroot, rocket and a horseradish cream	£7.50
Salad of Smoked Duck (GF) with roasted figs, watercress and apple puree	£7.95
Basil Arancini (V) risotto balls coated in panko breadcrumbs in a lightly spiced tomato and coriander sauce, served with chef's side salad	£9.95
Langoustines (GF) caught and brought to us fresh from the boat by local fishermen served chilled with a marie rose sauce and crusty bread	Starter £12.50
Classic Fish and Chips (GF) beer battered haddock served chips, peas, a wedge of lemon and our own tartare sauce	£13.95
The Lord's Burger homemade beef burger served with side salad and chips. <i>add bacon £0.75, cheddar cheese £0.75 fried egg £0.85, jalapenos £ 0.60, haggis £ 0.85.</i>	££££
Classic Caesar Salad (V) with croutons and shaved parmesan on crisp leaves <i>why not add chicken £12.50</i>	£8.95
Crispy Polenta Cake (V) served with rocket, roasted peppers, cherry tomatoes and vegan pesto with a choice of side	£12.95

SIDES:

Chips £2.00 Chef's Salad £3.00 Breadbasket £2.50

HOMEMADE DESSERTS

Sticky Toffee Pudding with toffee sauce and vanilla ice cream	£5.50
Classic Baked Lemon Tart with a blueberry compote and crème fraiche	£5.50



THE ITALIAN CORNER

PIZZAS £10.95

Classic Margherita (V)
with mozzarella and Napoli sauce

Pepperoni Diavola
Napoli sauce, mozzarella and pepperoni

Additional Toppings 50p

V=Vegan VG=Vegetarian GF=Gluten Free.

We cannot guarantee that our dishes do not have traces of nuts.
Please ask your server for information on this or any dietary requirements or allergies that you may have. We will be happy to assist in any way possible.