



the LORD OF THE ISLES



STARTERS

Soup of the day (GF V VG) served with warm crusty bread	£5.50
Cullen Skink (GF) served with warm crusty bread	£7.50
Local Mussels (GF) classic marinere with or without cream	£9.95
Seared Scallops (GF) with pea puree & pineapple salsa	£10.50
Lord Of The Isles Fishcakes Lightly dressed leaves & a fresh citrus dressing Our server will inform you of today's choice	£7.50
Smoked Mackerel Pate (GF) with horseradish cream, salad garnish & homemade toasted bread	£7.50
Langoustines (GF) served with crisp leaves & crusty bread. hot with chilli, lime & garlic butter Or cold with dill, Marie rose.	£13.50
Wild Mushroom Crostini (V VG) served on toasted sourdough	£6.95
Cauliflower & Toasted Fennel Seed Fritters (GF V VG) with a dill & garlic mayo dressing	£6.95
Local oysters (GF) Au natural or with fennel 6 for £9.50 or 12 for £18.50	

MAINS

Lord of the Isles Smash Beef Burger (GF) served with sautéed onions, relish & fries add bacon, haggis or black pudding £1.50 per item or cheese for an extra £1.00	£14.95
Chicken & Bacon Burger (GF) with a thousand island dressing on a toasted brioche bun & fries	£13.95
Lord Of The Isles Veggie Burger (V VG) encased in pankio crumb on a crisp toasted bun with sweet salsa & fries	£12.95
Classic Fish and Chips beer battered haddock served with chips, minted peas, lemon, and homemade tartare sauce Full portion £15.50 Half portion £8.50	
Pan Seared Salmon Fillet (GF) honey, orange & five spice glaze, braised asparagus, fondant potato & a soy dressing	£18.50
Smoked Red Pepper & Haddock Stew (GF) served with homemade bread & a light salad garnish	£17.50
Chicken Schnitzel with a creamy Dijon lime sauce & Cajun spiced hand cut chi	£16.95
Gammon Steak (GF) glazed with grain mustard, champ potato & market veg	£16.50
Macaroni Cheese (V) Served with fries add Haggis or Bacon £1.50 per item.	£10.95

Chickpea & Sweet Potato Curry (GF V VG) served with coconut rice & pitta bread	£13.95
Local Mussels (GF) classic marinere with or without cream and served with chips	£18.95
Langoustines (GF) served with crisp leaves & crusty bread. hot with chilli, lime & garlic butter Or cold with dill, Marie rose & a side of your choice	£25.50

Lord Of The Isles Steak Of The Day Garni

with mushrooms, tomato, onion rings & chips £. ask server
add pepper sauce £1.95

PIZZA

Hand rolled with chefs Napoli sauce & Mozzarella.	
Margarita	£12.00
Ham & Pineapple	£12.50
Veg supreme – pepper, red onion, mushroom, olives & chilli	£12.50
Spiced Pepparoni	£12.50
Haggis & Goats Cheese	£12.50

SALADS

All served on a bed of crisp leaves & tossed in chefs house dressing	
Scallop Caesar Salad (GF)	£16.95
Cajun Chicken & Bacon (GF)	£15.95
Chickpea with Carrot & Dill (GF V VG)	£13.95

BAR SNACK BOWLS

Chilli con carne (GF) with rice or chips	£9.95
Chicken (GF) or vegetable Curry (V VG) with rice or chips	£9.95
Loaded Fries (GF) chilli or bacon & cheese	£9.95
Nachos Chilli, Chicken, or Vegetable (V) served with salsa, sour cream & guacamole	£10.95

SIDES £3.50

Chips • Potatoes • Seasonal Veg • Chefs Salad • Bread Basket

HOMEMADE DESSERTS

Ice Cream (V) with fresh fruit & coulis	2 scoops £3.50 / 3 scoops £4.95
Sharp Lemon Tart (V) with vanilla ice cream	£6.50
Sticky Toffee Pudding (V) with butterscotch sauce and vanilla ice cream	£6.50
Mini Dough Balls with bitter chocolate sauce & chantilly cream	£6.50


V=Vegan VG=Vegetarian GT= 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.
Service charge is not included.




WHITE

125ml 175ml 250ml Bottle

- 1. VERDEJO, SAUVIGNON BLANC (ORGANIC)** 4.15 5.75 7.70 22.00
 Campo Flores, Spain
 Vibrant fresh but intense pear, peach flavours with citrus fruit and a hint of grapefruit.
- 2. PINOT GRIGIO, LA FARFALLA** 4.15 5.75 7.70 22.00
 Bellia Modella, Veneto, Italy
 A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.
- 3. CHARDONNAY, THE GOOGLY** 4.85 6.15 8.50 24.00
 South Eastern Australia
 Lovely ripe melon and apple characters mingle with touches of pear and honey. Bright, zingy and well balanced.
- 4. SAUVIGNON BLANC** 4.85 6.15 8.50 24.00
 Nostros Reserva, Casablanca, Chile
 Fresh grassy character filled with white flowers, lemon peel, pineapple and white peach.
- 5. RIOJA BLANCO, BODEGAS MANZANOS** 27.00
 Rioja, Spain
 Bright yellow with hints of gold. Fresh aroma of fruit, such as apricot. Rounded, long and pleasant on the palate.
- 6. GRÜNER VELTLINER, FUNKSTILLE** 29.00
 Niederösterreich, Austria
 Flavours of melon and grapefruit with a refreshing, zippy finish.
- 7. PICPOUL DE PINET** 4.85 7.20 9.95 28.00
 Ormezon, Languedoc & South West, France
 Aromas of grapefruit and citrus fruit as well as bracing citrus and stone fruit flavours.
- 8. GAVI DOCG, IL FORTE** 29.50
 Produttori del Gavi, Piedmont, Italy
 Il Forte is an easy drinking Gavi, with acacia flowers, pear, passion fruit and pineapple.
- 9. ALBARIÑO** 30.50
 Lembranzas, Galicia, Spain
 Lovely apple, pear and dried candied fruits strengthened with a mineral finish.
- 10. SAUVIGNON BLANC, ANT MOORE** 33.00
 Signature Series, Marlborough, New Zealand
 Intense lemon flavours with hints of lime. A tropical floral influence with some warm cut grass notes.
- 13. POUILLY FUMÉ** 41.00
 Well balanced, crisp gooseberry and blackcurrant leaf fruit overlaid with hints of citrus and mineral.
-  Perfect with Seafood

RED

125ml 175ml 250ml Bottle

- 12. TEMPRANILLO SYRAH ORGÁNICA** 4.15 5.75 7.70 22.00
 Campo Flores, La Mancha, Spain
 Supple ripe strawberry and blackcurrant fruit provides the character, and a warming spicy finish gives personality.
- 13. MERLOT** 4.15 5.75 7.70 22.00
 Los Espinos, Central Valley, Chile
 An easy-drinking Merlot with soft plum and black cherry notes. Very approachable, soft, super juicy.
- 14. SHIRAZ CABERNET** 23.00
 The Wrong Un, South Eastern Australia
 A rich, well balanced example of the Aussie classic blend. Lush black fruits with touches of woodspice and cassis.
- 15. RIOJA TEMPRANILLO, BODEGAS MANZANOS** 23.50
 DOCa Rioja, Spain
 Intense cherry red colour, ripe black and red fruits, spices, liquorice and chocolate aroma.
- 16. PINOT NOIR, MONTSABLÉ** 26.50
 Languedoc-Roussillon, France
 Aromatic nose of black cherries with elegant floral notes. On the palate, this Pinot Noir is silky and well balanced.
- 17. NERO D'AVOLA, SOGNO DEL SUD** 26.50
 Sicily, Italy
 Intense nose of pomegranate and wild strawberries. Soft and velvety, with smooth and sweet tannins.
- 18. MALBEC, MAN MEETS MOUNTAIN** 5.35 6.80 9.40 26.50
 Mendoza, Argentina
 A harmonious Malbec, packed full of blueberry, blackcurrant and plum and a complex and delicious finish.
- 19. SHIRAZ, THE OPPORTUNIST** 30.50
 South Australia
 A succulent, juicy Shiraz with great balance of ripe cassis fruit and a smooth velvety finish.
- 20. PRIMITIVO DI MANDURIA, LIRAC,** 35.00
 Puglia, Italy
 Ripe dark fruits, cherry, plum and sweet spices like ginger and aniseed supported with discreet oak.
- 21. CHÂTEAU LES GRAVES DE VIAUD** 45.00
 Cotes de Bourg, Bordeaux, France
 This cuvée is a prime example of the potential of their 'Terroir' developing maximum varietal character.
-  Perfect with Meat

ROSÉ

- 22. WHITE ZINFANDEL** 4.35 5.50 7.65 21.50
 Headlands Cove, California, USA
 Sweeter, strawberry, fun
- 23. GRENACHE ROSÉ, FELICETTE** 4.65 5.90 8.15 23.00
 Languedoc-Roussillon, France
 A pale salmon pink wine, refreshing and fruity, with delicate red fruits such as strawberry and raspberry

DESSERT WINE

- 24. LATE HARVEST, INDÓMITA** 100ml 5.00
 Casablanca, Chile
 Fruity and juicy with plenty of acidity and balanced sweetness.

SPARKLING WINES

- 25. Prosecco Frizzante, DOC (20cl)** 20cl 8.50
 Casa Defra, Cielo e Terra, Veneto, Italy
 Bright straw yellow in colour, with a delicate and fine bouquet. A beautifully fruity frizzante!
- 26. PROSECCO SPUMANTE** 27.50
 Passaparola, DOC, Pradio, Friuli, Italy
 Delicious sparkler with aromatic pear and apple flavours, crisp palate. Perfect for any occasion.

CHAMPAGNE

- 27. LOTI HOUSE CHAMPAGNE** 47.00
 Grande Réserve Premier Cru, Champagne, France
 A crisp, well balanced Champagne with citrus hints on the nose overlaid with touches of brioche and yeastiness.
- 28. LOTI HOUSE CHAMPAGNE (HALF BOTTLE)** 27.00
 Grande Réserve Premier Cru, Champagne, France
- 29. LAURENT PERRIER BRUT** 75.00
 Champagne, France
 Delicate nose with hints of fresh citrus and white flowers followed by vine peach and white fruits notes on the palate.