

TO BEGIN

CRISPY HAGGIS BITES

Grain mustard mayonnaise, dressed leaves

BLUE MURDER (CHEESE)

Red wine poached pear, chicory, hazelnut dressing

HOMEMADE SOUP OF THE DAY

Homemade bread, Scottish butter

HOMEMADE FOCACCIA GARLIC BREAD

Dressed leaves, tomato relish

GIN AND BEETROOT CURED SCOTTISH SEA TROUT

Watercress, beetroot tartare, horseradish cream

MAIN COURSE

PORTAVADIE FISH AND CHIPS

Battered or Breaded, hand cut chips, crushed peas, tartar sauce

SLOW COOKED SCALPSIE BAY ISLE OF BUTE LAMB

Pumpkin, confit carrot, smoked potato mash, salsa verde

FISH OF THE DAY

Potato terrine, green vegetables, lemon and chive butter sauce

HOMEMADE POTATO GNOCCHI

Winter greens pesto, pumpkin seeds, ricotta

MCCASKIE'S HAND PRESSED BEEF BURGER

Toasted brioche bun, baby gem, tomato, Portavadie chutney, fries
(Add Aged cheddar cheese, blue cheese, smoked bacon for just £2 each)

TO FINISH

STICKY TOFFEE PUDDING

Vanilla ice cream, toffee sauce, brandy snap

CRANACHAN CHEESECAKE

Honey and Drambuie ice cream

VEGAN COCONUT MOUSSE

Mango Sorbet, passion fruit gel