

To Begin



Please note all tables for dinner should be prebooked to enable physical distancing

Two Tarbert landed scallops £11
Slow cooked pork belly, sweetcorn

Argyll Smokery cold smoked salmon from Dunoon £8
Horseradish cream, pickled vegetables, potato pancake

Roasted tomato and basil soup £6
Rosemary focaccia, aged parmesan, red pepper relish

McCaskies award wining haggis bon bons £5.50
Mustard mayonnaise

Beetroot hummus £7
Flat bread, pumpkin seeds, olives

Corn fed chicken liver parfait £6
Homemade brioche, house chutney

All of our dishes are cooked fresh to order using the best of Argyll's larder where possible. We appreciate your patience during busy times and always endeavor to serve good food as fast as we can. Should you have any dietary requirements please do let a member of our service team know. Should you have any allergens, please do make the team aware and we will advise suitable options.

Mains



McCaskie's dry aged native breed sirloin steak (8oz) £25

Hand cut chips, confit tomato, portabello mushroom, peppercorn sauce

Slow cooked shin of aged Scottish beef £16

Smoked potato, carrots, glazed onion, star anise

Scottish chicken breast £16

Broccoli, shallot, creamed potato

Almond crusted Isle of Gigha halibut £20

Potato terrine, courgettes, mussel velouté

Hand pressed McCaskies beef burger £13

French fries, red onion marmalade, coleslaw, brioche bun

Portavadie fish and chips £13

Hand cut chips, crushed peas, tartare sauce

Tarbert landed Langoustines £20

Spiced butter, French fries, mixed leaf salad

Homemade potato gnocchi £12

Red pepper, pine nuts, roasted vegetables

Sweet potato spinach and lentil curry £12

Basmati rice, riata

Sides £3

beer battered onion rings / mixed salad / French fries / seasonal vegetables

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To Finish



Scottish artisan cheese selection £8

Chutney, celery, oatcakes

Dark chocolate ganache £6

Crème fraiche sorbet, Scottish raspberries

Lemon meringue parfait £6

Strawberries, caramelized puff pastry

Vanilla ice cream £5.50

Chocolate sauce, honeycomb

Morello Cherry sorbet £5.50

Chocolate tuille, chocolate sauce, marinated cherries

Sticky toffee pudding £6

Toffee sauce, vanilla ice cream, brandy snap

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Quinta Do Noval Port £3.50

50ml

Hennessy V.S £4.50

25ml

Please ask your server about our whisky selection

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