

TO BEGIN

Homemade Bread
Scottish butter, olive oil, balsamic
£1.50 per person – V, VG, GFA, DFA

Marinated Olives
(to share) £5 – V, VG, GF, DF

Homemade Focaccia Garlic Bread
Dressed leaves, tomato relish
£6.50 – V

TO START

Crispy Haggis Bites
Grain mustard mayonnaise, dressed leaves
£8.50 – DF

Homemade Soup of the Day
Homemade bread, Scottish butter
£7.50 – V, VGA, GFA, DFA

Twice-baked Smoked Haddock
and Cheddar Soufflé
Croutons, parmesan, leeks
£12.50

Goats Cheese Mousse
Beetroot, walnuts, endive,
pomegranate dressing
£10.50 – V, GF, VGA

Roasted Tarbert Scallops
Butternut squash, black pudding, apple
£14.50 – DF, GFA

Home-cured Scottish
Sea Trout
Dill, pickled vegetables,
horseradish cream, blinis
£12 – GFA, DFA

MARINA RESTAURANT DINNER MENU

TO FOLLOW

Portavadie
Fish and Chips
Battered or breaded, hand cut
chips, crushed peas, tartar sauce
£20 – DF, GFA

28 Day Dry Aged 10oz Rump
Steak
Hand-cut chips, confit mushroom,
tomato, peppercorn sauce
£28 – GF, DFA

Homemade Potato
Gnocchi
Roasted squash, sage,
pumpkin seeds, ricotta
£17 – V, VGA, DFA

Roast Winston
Churchill Venison
Salt baked turnip, smoked
potato mash, roasted onion,
venison pastilla
£28 – GFA, DFA

Fish of
the Day
Potato terrine, green vegetables,
lemon and chive butter sauce
£POA – GF, DFA

Roast West Coast
Monkfish
South Indian curry sauce,
spinach, lentil dhal
£30 – GF, DFA

South Indian
Vegetable Curry
Basmati rice, poppadoms,
roasted cashew
£17 – V, VG, GF, DF

Beyond Meat
Burger
Toasted burger bun, baby
gem, tomato, homemade onion
relish, chips
£17.50 – V, VGA, DFA

Scottish
Chicken Breast
Braised leeks, mushroom, smoked
potato mash, peppercorn sauce
£20 – GF, DFA

McCaskie's Hand Pressed
Beef Burger
Toasted brioche bun, baby gem,
tomato, homemade
onion relish, chips
£18 – DFA
EXTRAS | £2 EACH
Emmental cheese, blue
cheese, smoked bacon

SIDES

Beer battered onion rings (V, VG)

Mixed leaf salad (V, VG)

Chips (V, VG)

Seasonal vegetables (V, VG, GF)

Smoked potato mash (V, GF)

£4.50 each

TO FINISH

Dark Chocolate Delice
Hazelnut ice cream, coffee crumble
£9 – V, GFA

Vanilla Cheesecake
Poached rhubarb, ginger beer
£9

Sticky Toffee Pudding
Toffee sauce, clotted cream, tuile biscuit
£9 – V

Artisan Scottish Cheese Selection
Chutney, oatcakes, celery, grapes
£12.50 – GFA

House-churned Sorbet
Chocolate sauce, coconut crumble, vegan meringue
£7 – V, VG, GF, DF

Selection of House-churned Ice Cream
One, two or three scoops
£2.50 / £4.50 / £6.50 – V, GFA

DIETARY KEY

Some of our dishes can readily be modified to
suit dietary requirements. Please indicate to
your server your requirements on ordering.

V – Vegetarian
VG – Vegan
GF – Gluten Free
DF – Dairy Free
VA –Vegetarian Option Available
VGA – Vegan Option Available
GFA – Gluten Free Option Available
DFA – Dairy Free Option Available

SUPPLIERS

Breckenridge of Oban – Fruits, Vegetables and Dairy
McCaskie's of Wemyss Bay – Butchers
Winston Churchill of Argyll – Game
Alastair Vallance (Glasgow) – Fin Fish
Prentice Seafood (Tarbert) – Shellfish
Stronchullin Farm Dunoon – Eggs

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 endeavour 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. Menu may be subject to change without prior notice.