

# MARINA RESTAURANT DINNER MENU

## TO BEGIN

### Homemade Bread

Scottish butter, olive oil, balsamic  
£ 1.50 per person – VG, VN

### Marinated Olives, Roasted Red Peppers

(to share) £5 – VG, VN, GF

### Homemade Focaccia Garlic Bread

Dressed leaves, tomato relish  
£6.50 – VG

## TO START

### Haggis Bon Bons

Grain mustard mayonnaise, dressed leaves  
£8.50

### Homemade Soup of the Day

Homemade bread, Scottish butter  
£7.50 – VG, VN

### Twice-baked Smoked Haddock and Cheddar Soufflé

Croutons, parmesan, leeks  
£12.50

### Argyll Smoked Salmon

Dill, pickled cucumber, horseradish cream, blinis  
£14 – GF

### Roasted Tarbert Scallops

Pea puree, black pudding, apple  
£14 – GF

### Free Range Chicken Liver Parfait

House chutney, toasted bread  
£10.50 – GF

### Homemade Traditional Hummus

Spiced chickpeas, toasted seeds, flatbread  
£9.50 – VG, VN, GF

## TO FOLLOW

### Portavadie

#### Fish and Chips

Battered or breaded, hand cut chips, crushed peas, tartar sauce  
£19.50 – GF

### Slow Cooked

#### Isle of Bute Lamb

Star anise braised carrot, smoked potato mash, roasted onion, peas  
£25 – GF

### 28 Day Dry Aged 10oz

#### Rump Steak

Hand-cut chips, confit mushroom, tomato, peppercorn sauce  
£28 – GF

### Fish of the Day

Potato terrine, green vegetables, chive and lemon butter sauce  
£POA – GF

### South Indian Spiced Chicken Breast

Basmati rice, poppadoms, roasted cashew nuts  
£21 – GF

### Smoked Scottish Hot and Cold Salmon Ploughman's

Buttered new potatoes, boiled egg, pickled onion, homemade bread and butter  
£25 – GF

### Ham, Mull Cheddar, Pork Pie Ploughman's

Buttered new potatoes, boiled egg, pickled onion, homemade bread and butter  
£20

### South Indian

#### Vegetable Curry

Basmati rice, poppadoms, roasted cashew  
£17 – VG, VN, GF

### Homemade Potato Gnocchi

Roast pepper and tomato sauce, Mediterranean vegetables, ricotta  
£17 – VG, VN

### Roast West Coast Monkfish

Smoked potato, broccoli, mussel velouté  
£28 – GF

### McCaskie's Hand Pressed Beef Burger

Toasted brioche bun, baby gem, tomato, homemade onion relish, chips  
£17.50

EXTRAS | £2 EACH

Emmental cheese, blue cheese, smoked bacon

### Beyond Meat Burger

Toasted burger bun, baby gem, tomato, homemade onion relish, chips  
£17.50 – VG, VN

## SIDES

Beer battered onion rings – VG, VN

Mixed leaf salad – VG, VN

Chips – VG, VN

Seasonal vegetables – VG, VN, GF

Smoked potato mash – VG, GF  
all £4.50

## ENJOY

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.

## TO FINISH

### Classic Glazed Lemon Tart

Crème fraiche, raspberry  
£9 – VG

### White Chocolate Mousse

Macerated strawberries, cookie  
£9 – GF

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream, salted pecans  
£9 – VG

### Artisan Scottish Cheese Selection

Chutney, oatcakes, celery, grapes  
£12 – GF

### Raspberry Sorbet

Oat granola, meringues, raspberries  
£8 – VG, VN

### Coconut Pannacotta

Mango, passion fruit  
£9 – VG, VN

### Selection of Home Churned Ice Cream

One, two or three scoops  
£2.50 / £4.50 / £6.50 – VG, GF

## 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

## DIETARY KEY

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

GF – Gluten Free

VG – Vegetarian

VN – Vegan