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 LUNCH 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

Fish of the Dau

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

**Grilled Goats** Cheese Salad Beetroot, toasted walnut, apple, crouton £16.50 - V, GFA

South Indian Vegetable Curry

Basmati rice, poppadoms, roasted cashew £17 - V, VG, GF, DF

McCaskie's Hand Pressed Beef Burger

Toasted brioche bun, baby gem, tomato, homemade onion relish, chips £18 - DFA

> EXTRAS I £2 EACH Emmental cheese, blue

cheese, smoked bacon

Beyond Meat Burger

Toasted burger bun, baby gem, tomato, homemade onion relish, chips £17.50 - V, VGA, DFA

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

SANDWICHES

Chef's selection of freshly made sandwiches, served with crisps and side salad. Seed & grain, white or gluten free bread available.

Tuna mayonnaise, red onion, cucumber (DF, GFA) Mature cheddar cheese, red onion marmalade (V, GFA) Roast beef and horseradish, watercress (GFA, DFA) £8.50 each

> Soup and any sandwich combo £12.50

> > 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.

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 Wemuss Bay - Butchers

Winston Churchill of Argull - Game

Alastair Vallance (Glasgow) - Fin Fish

Prentice Seafood (Tarbert) - Shellfish

Stronchullin Farm Dunoon - Eggs