

MARINA RESTAURANT LUNCH 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

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| <p>Portavadie Fish and Chips
Battered or breaded, hand cut chips, crushed peas, tartar sauce
£19.50 – GF</p> <p>Grilled Goats Cheese Salad
Beetroot, toasted walnut, apple, crouton
£16 – VG, GF</p> <p>28 Day Dry Aged 10oz Rump Steak
Hand-cut chips, confit mushroom, tomato, peppercorn sauce
£28 – GF</p> | <p>Fish of the Day
Potato terrine, green vegetables, chive and lemon butter sauce
£POA – GF</p> <p>McCaskie's Hand Pressed Beef Burger
Toasted brioche bun, baby gem, tomato, homemade onion relish, chips
£17.50</p> <p>EXTRAS £2 EACH
Emmental cheese, blue cheese, smoked bacon</p> | <p>Homemade Potato Gnocchi
Roast pepper and tomato sauce, Mediterranean vegetables, ricotta
£17 – VG, VN</p> <p>South Indian Vegetable Curry
Basmati rice, poppadoms, roasted cashew
£17 – VG, VN, GF</p> <p>Beyond Meat Burger
Toasted burger bun, baby gem, tomato, homemade onion relish, chips
£17.50 – VG, VN</p> | <p>Smoked Scottish Hot and Cold Salmon Ploughman's
Buttered new potatoes, boiled egg, pickled onion, homemade bread and butter
£25 – GF</p> <p>Ham, Mull Cheddar, Pork Pie Ploughman's
Buttered new potatoes, boiled egg, pickled onion, homemade bread and butter
£20</p> <p>Roast West Coast Monkfish
Smoked potato, broccoli, mussel velouté
£28 – GF</p> |
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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
 - Mature cheddar cheese, red onion marmalade (VG)
 - Chef's glazed gammon with house coleslaw
- all £8.50

Soup and any sandwich combo
£12.50

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