

Diary Free Marina Restaurant and Bar Lunch Menu

Please note all tables for lunch should be pre booked where possible to enable physical distancing.

Opening times 12-2.30 Monday - Saturday

Starters

Soup of the day, homemade bread, £5.50

Two Tarbert landed scallops, heritage carrots, pork belly, apple £11

Home cured Argyll salmon, pickled vegetables, blinis £9

Pickled west coast mackerel, heritage tomatoes, basil, olives £8

McCaskies haggis bon bons, mixed leaf salad £6.50

Spiced chickpea hummus, flat bread, pumpkin seeds, roasted vegetables £7

Corn fed chicken liver parfait, plum chutney, homemade brioche £7

Main Course

McCaskie's dry aged flat iron steak £15

Handcut chips, confit tomato, Portobello mushroom, peppercorn sauce

Portavadie fish and chips £15

Crushed peas, hand cut chips, tartar sauce

McCaskies hand pressed beef burger (8oz) £14

Brioche bun, homemade coleslaw, French fries, smoked cheddar

Aubergine, cauliflower and potato curry £13

Basmati rice, mint yoghurt, papadum

Homemade potato gnocchi £13

Pesto, green beans, air dried cherry tomatoes

Tarbert landed Langoustines £22

Rapeseed spiced oil, French fries, mixed leaf salad

Grilled Goats cheese salad £9

Beetroot, toasted walnut, apple, crouton

Hazelnut crusted Isle of Gigha halibut £22

Potato terrine, broccoli, sea vegetables, mussel sauce

Sides

French fries / mixed leaf salad / coleslaw £3

Handmade stone baked 12" Pizzas

Prosciutto - prosciutto ham, house tomato sauce, olives, rocket £10.50

Hawaiian - ham, pineapple, house tomato sauce, mozzarella £10.50

American - pepperoni, salami, jalapenos, house tomato sauce, £10.50

Vegetali - grilled vegetables, house tomato sauce, rocket (v) £10.50

Pepperoni - pepperoni, house tomato sauce, basil £10.50

Sandwiches £5.50

All sandwiches served to sit-in are served with crisps and side salad, brown or white bread available

Tuna and red onion mayonnaise

Honey Roast ham

Coronation Chicken

Bacon, lettuce and tomato

Hummus, salad and roasted vegetable

Soup and any sandwich combo £7

Desserts

Trio of sorbets **£5.50**

Coconut sorbet, dark chocolate sauce, chocolate tuile £5.50

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.

Gluten Free Marina Restaurant and Bar Lunch Menu

Please note all tables for lunch should be pre booked where possible to enable physical distancing.

12-2.30 Monday - Sunday

Starters

Soup of the day, gluten free bread, Scottish butter £5.50

Two Tarbert landed scallops, heritage carrots, pork belly, apple £11

Home cured Argyll salmon, horseradish cream, pickled vegetables, gluten free toast £9

Pickled west coast mackerel, heritage tomatoes, basil, olives £8

Spiced chickpea hummus, gluten free bread, pumpkin seeds, roasted vegetables £7

Corn fed chicken liver parfait, house chutney, gluten free toast £7

Main Course

McCaskie's dry aged flat iron steak £15

Handcut chips, confit tomato, Portobello mushroom, peppercorn sauce

Portavadie gluten free breaded fish and chips £15

Crushed peas, hand cut chips, tartar sauce

Aubergine, cauliflower and potato curry £13

Basmati rice, mint yoghurt

Tarbert landed Langoustines £22

Spiced butter, French fries, mixed leaf salad

Grilled Goats cheese salad £9

Beetroot, toasted walnut, apple

Hazelnut crusted Isle of Gigha halibut £22

Potato terrine, broccoli, sea vegetables, mussel velouté

Sides

French fries / mixed leaf salad / coleslaw £3

Handmade stone baked 12" Pizzas

Margherita - house tomato sauce, mozzarella, basil (v) £9.50

Prosciutto - prosciutto ham, house tomato sauce, olives, mozzarella, rocket £10.50

Goat's Cheese - olives, goat's cheese, house tomato sauce, mozzarella, rocket £10.50

Hawaiian - ham, pineapple, house tomato sauce, mozzarella £10.50

American - pepperoni, salami, jalapenos, house tomato sauce, mozzarella £10.50

Vegetali - grilled vegetables, house tomato sauce, mozzarella, rocket (v) £10.50

Pepperoni - pepperoni, house tomato sauce, mozzarella, basil £10.50

Sandwiches £5.50

All sandwiches served to sit-in are served with crisps and side salad, gluten free bread available

Tuna and red onion mayonnaise

Honey Roast ham, and mature cheddar cheese

Coronation Chicken

Mature cheddar cheese and pickle

Bacon, lettuce and tomato

Hummus, salad and roasted vegetable

Soup and any sandwich combo £7

Desserts

White chocolate and vanilla mousse, raspberry sorbet, pistachios, meringue £6.50

Lavender crème brûlée, macerated strawberries £6.50

Selection of ice cream, Portavadie wafer £5.50

Scottish artisan cheese selection, Blue murder, mull cheddar, Kintyre brie, gluten free bread, chutney and grapes £9

Coconut sorbet, dark chocolate sauce, chocolate tuile £5.50

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VEGAN



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

Kalamata Olives £4

Starters

Summer vegetable and haricot bean minestrone £7

Red pepper relish, rosemary focaccia

Spiced chickpea hummus £7

Sourdough croutons

Mains

Homemade potato gnocchi £13

Pesto, green beans, air dried cherry tomatoes

Aubergine, cauliflower, and potato curry £13

Basmati rice, papadum

Sides £3

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

Desserts

Raspberry sorbet £5.50

Meringue, berry compote

Coconut sorbet £5.50

Dark chocolate sauce, chocolate tuile

GLUTEN FREE To Begin



Two Tarbert landed scallops £11

Parsnip, pork belly , apple

Home cured Argyll salmon £9

Horseradish cream, pickled vegetables, gluten free toast

Pickled west coast mackerel £8

Heritage tomatoes, basil, olives

Summer vegetable and haricot bean minestrone £7

Parmesan, pesto, gluten free bread

Spiced chickpea hummus £7

Gluten free bread

Corn fed chicken liver parfait £7

House chutney, Gluten free toast

GLUTEN FREE

Mains



McCaskie's dry aged native breed sirloin steak (8oz) £27

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

Slow cooked shoulder of Scottish lamb £18

Smoked potato, glazed onion, peas, salsa verde

Scottish chicken breast £17

Smoked bacon, shallot, greens, creamed potato

Hazelnut crusted Isle of Gigha halibut £20

Potato terrine, broccoli, sea vegetables

Tarbert landed langoustines £20

French fries, mixed leaf salad

Portavadie breaded fish and chips £13

Hand cut chips, crushed peas

Aubergine, cauliflower, and potato curry £13

Basmati rice, mint yoghurt

Sides £3

mixed salad / French fries / seasonal vegetables

GLUTEN FREE

To Finish



Scottish artisan cheese selection £9

Blue murder, mull cheddar, Kintyre brie, with chutney, celery, gluten free bread

Lavender crème brûlée £6.5

macerated strawberries

White chocolate and vanilla mousse £6.5

Raspberry sorbet, pistachios, meringue

Selection of ice cream £5.50

Portavadie wafer

Coconut sorbet £5.50

Dark chocolate sauce, chocolate tuile

*

Hennessy V.S £4.50

25ml

Cockburns Fine Ruby Port £4

50ml

Please ask your server about our whisky selection

SAMPLE

DAIRY FREE To Begin



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

Two Tarbert landed scallops £11
Heritage carrots, pork belly, apple

Home cured Argyll salmon £9
Pickled vegetables, crispbread

Summer vegetable and haricot bean minestrone £7
Red pepper relish, rosemary focaccia

Pickled west coast mackerel £8
Heritage tomatoes, basil, olives

Spiced chickpea hummus £7
Charred vegetables

Haggis bon bons £6.50
Mustard mayonnaise

DAIRY FREE

Mains



McCaskie's dry aged native breed sirloin steak (8oz) £27

Hand cut chips, confit tomato, portobello mushroom

Slow cooked shoulder of Scottish lamb* £18

Glazed onion, peas, salsa verde

Scottish chicken breast* £17

Sweetcorn, smoked bacon, shallot, greens

Hazelnut crusted Isle of Gigha halibut £22

Broccoli, sea vegetables, mussel velouté

Hand pressed McCaskie's beef burger £14

French fries, red onion marmalade, coleslaw,

Portavadie fish and chips £15

Hand cut chips, crushed peas, tartare sauce

Tarbert landed langoustines £22

Spiced dressing, French fries, mixed leaf salad

Homemade potato gnocchi £13

Pesto, green beans, air dried cherry tomatoes

Aubergine, cauliflower, and potato curry £13

Basmati rice, papadum

Sides £3

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

*served with new potatoes or hand cut chips

DAIRY FREE
To Finish



Coconut sorbet £5.50
Dark chocolate sauce, chocolate tuile

Raspberry sorbet £5.50
Meringue, berry compote

*

Cockburns Fine Ruby Port £4
50ml

Hennessy V.S £4.50
25ml

Please ask your server about our whisky selection