

## Dairy 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 – Sunday

### Starters

**Soup of the day**, homemade bread, £6

**Two Tarbert landed scallops**, pork belly, apple £12

**Home cured Argyll salmon**, pickled vegetables, blinis £9.50

**Pickled west coast mackerel**, heritage tomatoes, basil, olives £8.50

**McCaskies haggis bon bons**, mixed leaf salad £7

**Spiced chickpea hummus**, flat bread, pumpkin seeds, roasted vegetables £7.50

**Corn fed chicken liver parfait**, plum chutney, homemade brioche £8

### Main Course

**McCaskie's dry aged native breed sirloin steak (8oz) £29.00**

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

**Portavadie fish and chips £17**

Crushed peas, hand cut chips, tartar sauce

**McCaskies hand pressed beef burger (8oz) £16**

Brioche bun, homemade coleslaw, French fries, smoked cheddar

**Aubergine, cauliflower and potato curry £13.50**

Basmati rice, mint yoghurt, papadum

**Homemade potato gnocchi £14**

Pesto, green beans, air dried cherry tomatoes

**Tarbert landed Langoustines £24**

Rapeseed spiced oil, French fries, mixed leaf salad

**Hazelnut crusted Isle of Gigha halibut £25**

Potato terrine, broccoli, sea vegetables, mussel sauce

### Sides

French fries / mixed leaf salad / coleslaw £4

## **Handmade stone baked 12" Pizzas**

**Prosciutto** – prosciutto ham, house tomato sauce, olives, rocket **£11.50**

**Hawaiian** – ham, pineapple, house tomato sauce, mozzarella **£11.50**

**Americano** – pepperoni, salami, jalapenos, house tomato sauce, **£11.50**

**Vegetali** – grilled vegetables, house tomato sauce, rocket **(v) £11.50**

**Pepperoni** – pepperoni, house tomato sauce, basil **£11.50**

## **Sandwiches £6.50**

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

Hummus, salad and roasted vegetable

Soup and any sandwich combo **£8.50**

## **Desserts**

**Trio of sorbets** £6.50

**Coconut sorbet**, dark chocolate sauce, chocolate tuile **£6.50**

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 **£6**

**Two Tarbert landed scallops**, pork belly, apple **£12**

**Home cured Argyll salmon**, horseradish cream, pickled vegetables, gluten free toast **£9.50**

**Pickled west coast mackerel**, heritage tomatoes, basil, olives **£8.50**

**Spiced chickpea hummus**, gluten free bread, pumpkin seeds, roasted vegetables **£7.50**

**Corn fed chicken liver parfait**, house chutney, gluten free toast **£8**

### Main Course

**McCaskie's dry aged native breed sirloin steak (8oz)** **£29.00**

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

**Portavadie gluten free breaded fish and chips** **£17**

Crushed peas, hand cut chips, tartar sauce

**Aubergine, cauliflower and potato curry** **£13.50**

Basmati rice, mint yoghurt

**Tarbert landed Langoustines** **£24**

Spiced butter, French fries, mixed leaf salad

**Grilled Goats cheese salad** **£11.50**

Beetroot, toasted walnut, apple

**Hazelnut crusted Isle of Gigha halibut** **£25**

Potato terrine, broccoli, sea vegetables, mussel velouté

### Sides

French fries / mixed leaf salad / coleslaw **£4**

## **Handmade stone baked 12" Pizzas**

**Margherita** – house tomato sauce, mozzarella, basil **(v) £10.50**

**Prosciutto** – prosciutto ham, house tomato sauce, olives, mozzarella, rocket **£11.50**

**Goat's Cheese** – olives, goat's cheese, house tomato sauce, mozzarella, rocket **£11.50**

**Hawaiian** – ham, pineapple, house tomato sauce, mozzarella **£11.50**

**Americano** – pepperoni, salami, jalapenos, house tomato sauce, mozzarella **£11.50**

**Vegetali** – grilled vegetables, house tomato sauce, mozzarella, rocket **(v) £11.50**

**Pepperoni** – pepperoni, house tomato sauce, mozzarella, basil **£11.50**

## **Sandwiches £6.50**

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 **£8.50**

## **Desserts**

**White chocolate and vanilla mousse**, raspberry sorbet, pistachios, meringue **£7.50**

**Earl Grey crème brûlée**, traditional shortbread, red wine poached pear **£7.50**

**Selection of ice cream**, Portavadie wafer **£6.50**

**Scottish artisan cheese selection**, Blue murder, Mull cheddar, Kintyre brie, gluten free bread, chutney, grapes **£10**

**Coconut sorbet**, dark chocolate sauce, chocolate tuile **£6.50**

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# VEGAN



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

## Starters

### **Summer vegetable and haricot bean minestrone £8**

Red pepper relish, rosemary focaccia

### **Spiced chickpea hummus £7.50**

Sourdough croutons

## Mains

### **Homemade potato gnocchi £14**

Pesto, green beans, air dried cherry tomatoes

### **Aubergine, cauliflower, and potato curry £13.50**

Basmati rice, papadum

## **Sides £4**

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

## Desserts

### **Raspberry sorbet £6.50**

Meringue, berry compote

### **Coconut sorbet £6.50**

Dark chocolate sauce, chocolate tuile

## GLUTEN FREE To Begin



**Two Tarbert landed scallops £12**  
Pork belly, apple

**Home cured Argyll salmon £9.50**  
Horseradish cream, pickled vegetables, gluten free toast

**Pickled west coast mackerel £8.50**  
Heritage tomatoes, basil, olives

**Summer vegetable and haricot bean minestrone £8**  
Parmesan, pesto, gluten free bread

**Spiced chickpea hummus £7.50**  
Gluten free bread

**Corn fed chicken liver parfait £8**  
House chutney, Gluten free toast

## GLUTEN FREE Mains



### **McCaskie's dry aged native breed sirloin steak (8oz) £29**

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

### **Slow cooked shoulder of Orkney lamb £21**

Smoked potato, glazed onion, crispy kale

### **Scottish chicken breast £19**

Smoked bacon, shallot, greens, creamed potato

### **Hazelnut crusted Isle of Gigha halibut £25**

Potato terrine, broccoli, sea vegetables

### **Tarbert landed langoustines £24**

French fries, mixed leaf salad

### **Portavadie breaded fish and chips £17**

Hand cut chips, crushed peas

### **Aubergine, cauliflower, and potato curry £13.50**

Basmati rice, mint yoghurt

### **Sides £4**

mixed salad / French fries / seasonal vegetables

## GLUTEN FREE

### To Finish



#### **Scottish artisan cheese selection £10**

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

#### **Lavender crème brûlée £7.50**

macerated strawberries

#### **White chocolate and vanilla mousse £7.50**

Raspberry sorbet, pistachios, meringue

#### **Selection of ice cream £6.50**

Portavadie wafer

#### **Coconut sorbet £6.50**

Dark chocolate sauce, chocolate tuile

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#### **Hennessy V.S £4.50**

25ml

#### **Cockburns Fine Ruby Port £4**

50ml

Please ask your server about our whisky selection



## DAIRY FREE To Begin



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

**Two Tarbert landed scallops** £12  
Pork belly, apple

**Home cured Argyll salmon** £9.50  
Pickled vegetables, crispbread

**Summer vegetable and haricot bean minestrone** £8  
Red pepper relish, rosemary focaccia

**Pickled west coast mackerel** £8.50  
Heritage tomatoes, basil, olives

**Spiced chickpea hummus** £7.50  
Charred vegetables

**Haggis bon bons** £7  
Mustard mayonnaise

## DAIRY FREE

### Mains



**McCaskie's dry aged native breed sirloin steak (8oz) £29**

Hand cut chips, confit tomato, portobello mushroom

**Slow cooked shoulder of Orkney lamb £21**

Glazed onion, salt-baked turnip, crispy kale

**Scottish chicken breast £19**

Sweetcorn, smoked bacon, shallot, greens

**Hazelnut crusted Isle of Gigha halibut £25**

Broccoli, sea vegetables, mussel velouté

**Hand pressed McCaskie's beef burger £16**

French fries, red onion marmalade, coleslaw,

**Portavadie fish and chips £17**

Hand cut chips, crushed peas, tartare sauce

**Tarbert landed langoustines £24**

Spiced dressing, French fries, mixed leaf salad

**Homemade potato gnocchi £14**

Pesto, green beans, air dried cherry tomatoes

**Aubergine, cauliflower, and potato curry £13.50**

Basmati rice, papadum

**Sides £4**

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

**DAIRY FREE**  
**To Finish**



**Coconut sorbet** £6.50  
Dark chocolate sauce, chocolate tuile

**Raspberry sorbet** £6.50  
Meringue, berry compote

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**Cockburns Fine Ruby Port** £4  
50ml

**Hennessy V.S** £4.50  
25ml

Please ask your server about our whisky selection