MISH STEAK	
Rib Eye Steak 10oz	£30.00
Fillet Steak 6oz	£36.00
tomato, mushroom, onion rings and chips	
Why not add a sauce? garlic butter, diane sauce, blue cheese or peppercorn	£3.00
Or create your own Surf and Turf add hot garlic Langoustines add seared King Scallops add half a grilled Lobster	£14.00 £14.00 £24.00

DESSERT	
Homemade Sticky Toffee Pudding with vanilla ice-cream	£8.50
Mango and Passion Fruit Panna Cotta Shortbread crumb & Mango Sorbet V option available	£8.50
Chocolate and Orange Delice with honeycomb ice-cream	£8.50
Peach Melba Roast peaches, vanilla ice-cream & homemade raspberr	£8.50 ry compote
Selection of Ice Cream Chocolate, Vanilla, Strawberry or Honeycomb	£2.50/scoop
Sorbet Lemon or Champagne	£2.50/scoop

Selection of Scottish Cheeses GF £14.50 Mull Cheddar, Hebridean Blue, Clava Brie, Oatcakes, Arran Chutney

V – Vegan VG – Vegetarian GF – Gluten Free DF – Dairy Free Gluten Free Bread Available

Please let us know of any Dietary Requirements Before Ordering

Oysters – Loch Na Keal • Smoked Fish – Tobermory Fish Co. • Mussels – Inverlussa Lobsters – Steptoe MacLean • Langoustines – Alan Peacock

Local Suppliers



STARTERS	
Cullen Skink GF available creamy soup with leeks, smoked haddock and potatoes	£9.50
Soup of the Day VG GF available served with crusty bread	£7.00
Spicy Potted Crab GF chilli, smoked paprika & crusty bread	£9.95
Haggis Filo Parcels haggis filled filo pastry with a whisky honey dip & salad garnish (VG available)	£8.50
Grilled Figs GF with goat's cheese and balsamic	£8.50
Pan Seared Pigeon Breast bacon, spinach with sour dough toast	£10.50
Cajun Red Snapper GF/DF grilled with a citrus and mango salsa	£10.50
Tempura King Prawn tail on prawns in a light tempura batter served with a wasabi mayo dip	£12.50

MAINS	
Moroccan Spiced Seafood Stew GF selection of seafood, tomato, coriander, Moroccan spices served with crusty bread	£24.50
Fillet of Seabass GF crushed baby potatoes. green beans and mariniere sauce	£23.00
Seared Tuna Steak Nicoise GF mixed Lettuce leaves, boiled egg, green beans, olives tomatoes, onion, potato & a citrus dressing	£24.00
Fillet of Monkfish GF wrapped in parma ham with a honey glaze, baby potatoes & tenderstem broccoli	£24.50
Thai Seafood Curry coconut, chilli, coriander, lime, lemongrass, selection of seafood with herbed basmati rice & prawn crackers	£22.00
Courgette & Fennel Risotto vg GF with lemon, parmesan and garlic	£17.00
Aubergine Steak v GF harissa glaze, herbed couscous	£16.50
Cornfed Chicken Supreme fondant potato, charred corn, sweetcorn puree & chicken sauce	£22.00

Chips Side Salad Baby New Potatoes Bread & Butter Seasonal Vegetables	£3.50 £3.50 £3.50 £2.95 £3.50
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SEAFOOD

Loch NaKeal Oysters (6 or 12) GF/DF au natural with lemon and Mignionette	£16.00/£32.00
Lobster (Whole or Half) GF grilled with garlic butter or chilled with citrus mayo, salad garnish & a side of choice	market price
Inverlussa Mussels classic or with cream served with crusty bread (main served with chips)	£9.95/£19.50
Langoustines GF direct from the boat, grilled with garlic butter or chilled with citrus mayo (main with side of choice	
Pan Fried Scallops served simple with lemon butter & salad garnish or sauteed creamed leeks, chilli & lime, salad garnish (main with a side of your choice)	£13.95/26.95
Queenie Ceasar Salad GF queenie scallops, romaine lettuce, parmesan, croutons & crisp pancetta	S.S.

PLATTERS

Tobermory Fish Co. Smoked Fish Platter DF £35.00 hot & cold smoked salmon, hot and cold smoked trout and smoked mussels, accompanied with our own homemade mackerel pate, crusty bread and salad

Seafood Platter GF

langoustines, prawns, crab claws, oysters, scallops, queenie half shells and mussels with lemon, Mignionette, classic Marie rose, crusty bread and a side of your choice. please note that seafood options may vary depending on availability, your server will inform you of any changes