



Residents who have booked dinner bed and breakfast are invited to choose starters, main courses and sweets from this menu and the daily specials board plus coffee

Seared Scallops with Stornoway black pudding and pea puree	£8.20
Ford Smoked Salmon with onion, caperberries, blinis, & crème fraiche	£7.75
Cajun spiced chicken Caesar salad	Starter £6.50 Main £11.50
Loch Etive mussels steamed with Muscadet wine, garlic, cream and parsley	Starter £6.50 Main £11.50
Tempura of haggis with root vegetable slaw in a whisky & grain mustard dressing	£5.50
Fishcakes (see specials board) with herb sauce and salad garnish	Starter £5.75 Main £10.75
Hummus with basil pesto, roast vegetables and pitta bread	£5.45
Smoked mackerel pate With rocket and walnut salad and oatcakes	£6.75
Soup of the day check daily specials	From £4.25
Chicken liver pate with rowan jelly and oatcakes	£6.50

## Main course

<b>Cairnbaan Fish Pie</b>	£12.50
A selection of fish, smoked fish and seafood in a creamy sauce topped with mash potatoes, served with green vegetables	
<b>Monkfish Tail</b>	£18.50
stuffed with rosemary pesto, wrapped in Parma ham, served with roast tomato, green vegetables and crushed potatoes	
<b>Argyll game pie with chestnuts</b>	£11.50
in a rich Port gravy with chive mash	
<b>Seared Scallops</b>	£18.50
with a sweet pepper and lime dressing, served with potato and celeriac puree	
<b>Char grilled Rib eye Steak</b>	£17.75
with grilled tomato & hand cut chips with a choice of blue cheese butter or pepper sauce	
<b>Breaded Haddock from Tarbert</b>	£9.75
served with fries and salad	
<b>Italian meatballs</b>	£10.00
served with spaghetti, tomato sauce with Parmesan cheese	
<b>Pear, blue cheese &amp; rosemary puff pastry galette</b>	£9.50
with rocket and pine kernel salad	
<b>Poached pale smoked haddock</b>	£10.00
on a chive mash, glazed with mull cheddar	
<b>Veggie Crepes</b>	£9.75
stuffed with mixed vegetables, glazed with Mull cheddar and spinach cream with new potatoes	



## More main courses

Braised halibut £16.50  
with green Thai spiced coconut broth, sticky rice and stir fried vegetables

Roast of the day (see specials board) From £9.50  
with appropriate trimmings, roast new potatoes and vegetables

Breast of Chicken £11.00  
stuffed with Stornoway black pudding and apple in Calvados sauce served with new potatoes and vegetables

## Side orders

Chips  
£2.50

New potatoes  
£2.50

Mixed Veg  
£2.50

Side salad  
£2.50

Greek salad  
£3.50

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## Puddings

Please see the specials board for our ever changing selection of home made desserts From £5.50

Movenpick Ice Cream £1.25  
Vanilla, Belgian chocolate, Alpine strawberry Per scoop

Tobermory cheddar, Gruth Dhu and Dunsyre blue served with oatcakes £5.50

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## To Finish

Freshly Ground Coffee or Tea £1.60  
Also available a large range of coffees and chocolates From £1.90

A large selection of Brandies, Malt Whiskies and Liqueurs are available

## Daily Specials (example only)

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### Starter

- Twice baked lobster soufflé with langoustine sauce
- Tarbet landed langoustine with bread, salad and mayo
- Crispy king prawn cocktail—prawns in beer batter with iceberg lettuce and Marie-rose sauce
- Fried halloumi cheese with sweet chilli jam and leaves
- Crab croquettes with tomato, lime and coriander salsa

### Main courses

- Mushroom risotto cakes stuffed with mozzarella, served with herb truffle oil & salad
- Tarbet landed jumbo langoustine, served hot with garlic butter or cold with mayo, both with salad and bread
- Slow roasted belly pork with cider, garlic and thyme, Savoy cabbage and bacon and mashed potato
- Char grilled steak sandwich with mustard mayo, rocket, caramelised onions and fries
- Sound of Jura scallops wrapped in pancetta with garlic butter and new potatoes
- Roast breast of duck with Stornaway black pudding, white onion sauce and roast potatoes
- Local seafood stew with Chorizo sausage, served with garlic bread and aioli

### Sweets

- Tiramisu with black cherries
- Lemon posset with passion fruit and Lange de Chat
- Profiteroles with Chocolate sauce
- Stick toffee pudding with vanilla ice cream
- Dark chocolate marquise with cream
- Mississippi mud pie with vanilla ice cream