

STARTERS OR LARGER PLATES

Tomato & Garlic Soup Homemade, soda bread and Graham's butter	£6
Oak Smoked Salmon Drizzled with lemon and olive oil with Beach Comber Salt & Pepper salad, granary brown bread and Graham's butter	£8.50
Camembert Whole baby camembert flash fried, cranberry sauce and beach comber salt & pepper salad	£10
Avocado Toast Smashed avocado, cayenne pepper, lemon juice, poached egg, chilli flakes, toasted soda bread	£7.50
Bloody Mary Crayfish Shelled Crayfish tails with a spicy "Bloody Mary" Marie rose sauce, salad bed, soda bread	£8 / £16

SUPPERS WE USE HEALTHY RAPESEED OIL AND OUR OWN REALLY GOOD REAL ALE CRISPY BATTER...

REAL MAN HADDOCK	£13.50
MERE MORTAL HADDOCK	£9.50
Wholetail Scampi in Crispy Panko Breadcrumbs	£11
Battered Calamari Rings	£12
5 Crispy Chicken Fillets	£12
Battered Smoked Sausage	£9
MacSween Traditional or Vegetarian Haggis	£10

ALL SERVED WITH HOME CUT AND FRESH FRIED CHIPS, MINTED MUSHY PEAS, TARTAR SAUCE AND OUR "BEACH COMBER SALT & PEPPER" SALAD...HANDPICKED COASTAL SEAWEED LEAVES, PEPPERY ROCKET AND SALTY SAMPHIRE TOSSED WITH LEMON JUICE AND OLIVE OIL

SALADS

Classic Caesar Salad	£6.50 / £8.50	Chicken Caesar Salad	£9 / £11
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SIDES SUITABLE TO SHARE

Beach Comber Salad	£3.80	Creamy Chive & Butter Mash	£3.80
Chunky Chips	£3.80	Tomato & Basil Salad	£3.50
Onion Rings	£3.80	Roasted Vine Tomatoes	£3



FROM THE STOVE

Lobster Mac & Cheese Isle of Mull cheddar, smoked cheddar and cream cheese, grill finished with crushed garlic croutons	£8 / £16.50
Cauliflower Gratin Roasted Classic cauliflower cheese with an Isle of Mull cheddar sauce, and Clava Brie wedge gratin crust, toasted breadcrumbs, rustic olive bread	£5 / £10

During these challenging times, we've worked hard to hold on to the food ethos that is close to our hearts, with the same great food heritage, and retains the consistency of quality and ingredients that we take pride in. It should be clear that the menu is as a result of the crisis and allows us to operate whilst taking distancing and other aspects of the current status into account.

FEÒIL ÉISG MEAT & FISH

OUR SCOTTISH SMOKED FISH IS CURED AND SMOKED WITH TRULY TRADITIONAL METHODS FROM LOCAL LOCHS SUCH AS LOCH FYNE AND OUR SMOKED SALMON IS FREEDOM FOOD APPROVED. WE USE THE FINEST WHITE FISH, CAUGHT FROM SUSTAINABLE SOURCES AROUND THE UK AND DELIVERED FRESH EVERY DAY TO OUR HOTELS.

MUSSELS Loch Leven mussels, steamed with a splash of cider, fresh cream, bacon bits with roasted garlic and finished with spring onion and parsley, served with rustic olive bread and Graham's butter	£7.50 / £15	GRILLED TEQUILA LIME SHRIMP & CHORIZO Tequila & lime marinated Scottish shrimp skewer, spicy chorizo, beachcomber salt & pepper salad, wedge of lime, sweet chilli dipping sauce, chips	£13
SCOTTISH SALMON Rubbed with olive oil, sea salt and chargrilled	£15	LOBSTER AMSTERDAM Chilled Scottish lobster, sweet chilli, aioli dipping sauce, beachcomber salt & pepper salad	½ £19 / Full £38
SCALLOPS Pan fried with butter, chorizo bites and Stornoway black pudding	£20.50		



STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS AND SUPPLIED TO US BY CAMPBELL BROTHERS, SUPPLIERS TO THE HIGHEST QUALITY RETAILERS IN THE COUNTRY. THE BEEF IS THEN TRADITIONALLY AGED FOR A MINIMUM OF 28 DAYS ON THE BONE AND HAND CUT BY HIGHLY SKILLED BUTCHERS USING TIME HONOURED TECHNIQUES. ALL OF OUR STEAKS AND GRILLS ARE CHARGRILLED ON OUR SYNERGY GRILL.

FILLET STEAK 8oz - £26	RIB-EYE 10oz - £24	SIRLOIN 10oz - £22
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ALL WITH HOME CUT AND FRESH FRIED CHIPS, FLAT CAP MUSHROOM, CHARGRILLED HERITAGE TOMATO ONION RING BASKET

SAUCES Peppercorn, Creamy Arran Mustard, Blue Cheese	£2	ADD SURF 'N' TURF 2 Scallops	£7	2 Langoustines	£6
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RACK OF RIBS ½ £9 / FULL £18

Sticky BBQ pork baby back ribs, slow cooked and finished on the chargrill, dripping with our secret sauce

BURGERS

SCOTCH BEEF BURGER BACON & CHEESE Built to our own special recipe; smoked bacon, Mull Cheddar cheese, Isle of Arran sweet onion chutney, baby gem leaves, red onion, heritage tomatoes, gherkins, toasted brioche bun	£14
HIGHLAND VENISON BURGER Lightly seasoned Highland venison, cranberry sauce, baby gem leaves, red onion, heritage tomatoes, toasted brioche bun	£14.50
HIGHLAND CHICKEN BURGER Tender Highland chicken breast, sweet chilli, Mull Cheddar cheese, baby gem leaves, red onion, heritage tomatoes, gherkins, toasted brioche bun	£14

BURGER TOPPINGS £1.50

Arran blue cheese / Arran cheddar cheese / Bacon



PIZZA

OUR PIZZA IS A HYBRID YEAST & SOURDOUGH BASE WHICH IS PROOFED FOR OVER 48 HOURS. THE LONG PROOFING TIME TOGETHER WITH COOKING AT AN INTENSE HEAT PRODUCES A CRUST WHICH IS DELICIOUS, AROMATIC AND LIGHT

MARGHERITA HIGHLAND Smoked Scottish mozzarella, heritage tomato, fresh basil, roasted garlic oil and oregano, finished with fresh basil and extra virgin olive oil	£9
HOT HIGHLAND BEEF Hot spiced Highland beef, Scottish pepperoni, smoked Scottish mozzarella, heritage tomato, green pepper, red onion and Tabasco, jalapeño peppers	£11
HIGHLAND HAM & PINEAPPLE Scottish ham, pineapple, wild mushrooms, smoked Scottish mozzarella, shredded fresh parsley	£11
THE CHICKEN HIGHLANDER Sweet spicy BBQ chicken, green peppers, roasted peppers, garlic oil, heritage tomato, smoked Scottish mozzarella, Parmigiano Reggiano and fresh basil leaves	£11
TASTE THE SCOTTISH SEAS Calamari, flaked haddock, crayfish, mussels, green olives, roasted garlic, smoked Scottish mozzarella, anchovies, fresh sprigs of basil	£14
THE WILD ONE Scottish Venison, Scottish smoked mozzarella, Ricotta, wild mushrooms	£13

PUDDINGS

FRUIT SCONE Strawberry jam and clotted cream	£5	KIRSCH CHERRIES Kirsch soaked cherries with vanilla ice cream and dark chocolate shards	£6
STICKY CHOCOLATE FUDGE CAKE Vanilla ice cream	£6	ICE CREAM Trio of Scottish ice creams: chocolate, vanilla, honeycomb, salted caramel, strawberry, white chocolate.	£4.50
WARM CHOCOLATE BROWNIE With a scoop of vanilla ice cream	£5	Choose your topping; sugar sprinkles, chocolate sauce, strawberry sauce, marshmallows, flake, wafers, mixed nuts	
LEMON TART Rich buttery pastry, creamy lemon filling, clear glaze	£7.50		

CHEESEBOARD Mull of Kintyre cheddar, Hebridean Blue, Clava brie, pickles, Isle of Arran oatcakes	£12
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SUNDAES SERVED IN A TALL SUNDAE GLASS

KNICKERBOCKER GLORY Layers of vanilla ice cream, raspberries and strawberries, whipped cream, strawberry sauce, chocolate flake		MOCHA DREAM SUNDAE Chocolate Ice Cream, shot of chilled espresso, whipped cream, chocolate sauce, chocolate flake	£6.50
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Before ordering, please inform a member of our team if you have a food allergy or intolerance.