



Dinner

Starters

Soup of the day [GF, VG]	£5.75
Mixed olives ♦ served with homemade bread	£4.50
Goat's cheese salad [V] ♦ caramelized goat's cheese ♦ mangetout ♦ slow roasted strawberries ♦ toasted hazelnut ♦ beetroot ♦ garden greens ♦ berry & hazelnut vinaigrette	£10.95
Loch Etive trout [GF] ♦ <i>St Columba</i> gin and tonic cured trout ♦ smoked cheddar pannacotta ♦ juniper pickled berries ♦ sesame & tamari rice cracker	£13.85
Isle of Mull pulled lamb ♦ slow cooked pulled lamb ♦ date puree ♦ grilled apricot ♦ crispy baguette ♦ mint yoghurt	£12.55
Iona seafood platter [GF available] <i>to share between two</i> ♦ Iona seaweed butter ♦ lemon & roasted garlic aioli ♦ homemade bread (Please ask your waiter about today's catch)	£25.85

Mains

Wild Venison steak [GF, DF] ♦ celeriac and chestnut puree ♦ oyster mushrooms ♦ slow roasted tomatoes ♦ tenderstem broccoli ♦ blackberry red wine sauce	£28.25
Iona seaweed battered Cod [GF] ♦ Potato, dill and ginger croquette ♦ Iona lobster bisque ♦ Samphire ♦ smoked tartare	£25.85
Blackcurrant, Beetroot & truffle risotto [GF, DF, VG] ♦ sundried tomatoes ♦ smoked cashews ♦ balsamic	£23.45
Pan fried sea bass [GF, DF] ♦ broccoli and dark chocolate puree ♦ sesame cauliflower ♦ soy sauce meringue ♦ mangetout ♦ pomegranate & cherry tomato salsa	£25.15

Desserts

Selection of homemade or Isle of Mull ice creams and sorbets (Please ask your server for today's flavours)	£3.15/scoop
Scottish cheeseboard ♦ <i>Strathdon</i> blue ♦ <i>Kintyre</i> applesmoke cheddar ♦ <i>black Crowdie</i> ♦ plum and apple chutney ♦ black grapes ♦ <i>Aberfeldy</i> oatcakes	£11.65
Ruby chocolate ganache & blackcurrant tartlet ♦ toasted coconut ♦ rose meringue ♦ fresh berries	£9.55

Please see waiting staff for specific allergen details
Elements of some dishes can be omitted or substituted for dietary needs
GF: gluten free DF: dairy free V: vegetarian VG: vegan