



Dinner Menu 2026

Tobermory Smoked Trout (d,g)
Lemon Crème Fraiche, Pickled Shallots, Melba Toast

Galleon Scotch Egg (d,g)
Runny Local Egg, Pommery Mayo, Rosemary Salt

Local Pan-Fried Scallops (sf,d)
Served in the Shell, Lemon Butter

Local Croft Vegetable Soup (v,d,g)
Rosemary Croutons

Prawn & Avocado Cocktail (sf, d)
Iceberg Lettuce, Marie Rose Sauce

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Roasted Organic Scottish Lamb Rump (d,g)
Creamed Savoy Cabbage, Potato Souffle, Minted Lamb Jus

Pan Fried Scottish Salmon Fillet (d)
Preserved Lemon Potatoes, Dill Butter Cream Sauce

Perthshire Chicken Breast (g,n)
Roasted Tomato Fregola Pasta, Confit Carrots, Basil Oil

Scottish Fillet of Beef (g,d)
Butter Fried, Potato Rosti, Creamed Spinach, Peppercorn Sauce

Butternut Squash & Feta Cheese Strudel (v,g,n)
Creamed Spinach, Harissa Oil, Smoked Salt

Bakery Garlic Bread (g)– Hand Cut Skin On Fries (v)– Parmesan Truffle Fries (v,d)

*D = Dairy, N = Nuts, SF = Shellfish, G = Gluten, V = Vegetarian
Please be aware that all our dishes are prepared in a kitchen where allergens are present. We cannot
guarantee any item is completely free from allergens*