



Lunch Menu 2026

Inverlussa Mussels (sf, g)

Thistly Cross Reduction, Bakery Garlic Bread

Tobermory Day Boat Langoustines (sf, d)

Chilli Garlic / Lemon Aioli

Tobermory Smoked Salmon Sandwich (d,g,n)

Dill Crème Fraiche, Pickled Red Onions

Citrus Breaded Scampi (sf, d, g)

Lemon Aioli

Tobermory Co Catch Board (sf, g,d)

Cured & Smoked Selection of Tobermory's Finest Seafood

Dips, Crackers & Breads

Smashed Galleon Burger (d, g,)

Aged Angus Beef, IOM Cheddar, House Pickles, Burger Sauce

Local Pan-Fried Scallops (sf, d)

Served in the Shell, Lemon Butter

Local Croft Vegetable Soup (v, d, g)

Rosemary Croutons

Crispy Whitebait (sf, d, g)

Lemon Aioli

Sides

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

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.

*If you have any food allergies or dietary requirements, please inform a member of the team **before** ordering.*