



..... STARTERS

Padron Peppers and Serrano Ham
Roasted Langoustines in Garlic Butter, Dipping Bread
Cullen Skink, Smoked Haddock, Potatoes, Poached Kintyre Egg
Galleon Fish Cake, Preserved Lemon, Fennel & Cucumber Salad, Miso Mayo
Tobermory Smokery Salmon, Lemon Creme Fraiche, Dill Oil & Toast
Beetroot Tartar, Oven Roasted, Almond Cream, Panko Crumbs

..... MAINS

The Galleon Burger, Chilli Garlic Mayo, Toasted Bun, Hand Cut Chips
Roasted Cod Fillet, Cannellini Beans & Chorizo Stew, Confit Garlic Herb Oil
West Highland Beef Cheek, Buttered Spring Onion Mash, Crispy Onion Gremolata
Dry Aged 28 days, Angus Rib Eye 10 oz / 280 grams served with confit tomatoes, choice of sauce
Casarecce Hand Made Pasta Oven roasted tomato & shallot Sauce, Oregano, Aged Parmesan
Steamed Inverlussa Mussels, Apple Cider & Shallot reduction with Dipping Bread

..... DESSERTS

'Doughnuts & Cream' - Claire's TB finest with Vanilla Panna Cotta
Mull Mess - Seasonal Berries, Roasted Oats, Whipped Cream
Salted Caramel Cherry Eclair, Vanilla Ice Cream
Isle of Mull Ice Cream 2 / 3 scoop

..... CHEESE & TREATS

Isle of Mull Farmhouse & Hebridean Blue, plum & orange chutney, walnut bread & crackers
Tobermory TREASURE box, for 2, our favourite scottish flavours with 64% Cocoa chocolate