

Dinner

Aperitifs

Negroni	£12
Whitetail gin, Campari, Discarded red vermouth	
Sparkling rosé	£9
Prosecco Spumante Millesimato Rosé, Veneto, Italy	
Hurricane jack	£7.50
Scottish blonde ale 500ml 4.4%	
Orange wine	
Fresh and lively with notes of tropical and citrus fruits.	
125ml - £7.50 175ml - £10.00 250ml - £13.95	
Tobermory gins (25ml exc. tonic)	
Mountain £5.50 / Hebridean £5.20	
Japanese plum bellini	£12
Shiraume Umeshu plum liqueur, prosecco	
March of the penguins	£7.50
Scottish stout, 500ml, 4.9%	

Starters / Small Plates

Soup of the day	(VE)(GF)(LF) £6.95
Fresh seeded bread from the Tobermory Bakery	
Loch Na Keal oysters (GF)(LF)	
Maldon salt and fresh lemon or rhubarb and ginger mignonette	
3 for £7.50 - 6 for £14 - 12 for £26	
Taste of Tobermory platter	(GF) £13/£26
Tobermory Fish Company marmalade hot smoked trout, Loch Na Keal oyster, cold smoked salmon, hot home smoked salmon, home smoked mussels, Isle of Mull langoustine, herb salad & oatcakes with a lemon & whipped caper hummus.	
Inverlussa mussels	(GF) £9/£18
With a choice of vermouth sauce or moule marinere	
Sweet potato tartlet	(VE)(GF)(LF) £8
Served with an olive tapenade and micro salad	
Tempura soft shell crab	(GF) £10
With a langoustine aioli and micro salad	
Fennel & dill Scallops	(GF)(LF) £14/£28
With wild garlic and cavolo Nero	

Sides

Hand cut chips	£5.50
Truffle & parmesan chips	£6.95
Courgette fries with tarragon aioli	£6
New potatoes	£6
Asian greens	£6
soy, sweet chilli, garlic and ginger	
Halloumi fries	£6.95
with salsa verde	
House side salad	£6

Salads

Pan fried tuna & mango	(GF)(LF) £14/£28
With grilled Pac choy & a sesame and honey dressing	
Mediterranean zoodle salad	(VE)(GF)(LF) £9/£18
Courgette noodles, carrot, cherry tomato, red onion, olives, fresh chilli and basil with a balsamic and olive oil dressing	
● Add Chicken	£4
● Add Feta	£4
Seared sirloin & chimichurri salad	(GF)(LF) £12/£22
Scottish sirloin beef with a red wine vinegar, oregano & garlic emulsion, house salad, bulgur wheat rhubarb and ginger mignonette	

Main Dishes

Scottish venison loin	(GF)(LF) £28
With celeriac fondant, poached kalé and bordelaise	
Roast aubergine and red pepper coulis	£18
With a bulger wheat, sweet potato, red onion, garlic and lemon crumble	
Asian braised pork belly	(LF) £24
With crispy pork wonton, Asian greens and oriental sauce	
Catch of the day	
Ask your server for todays catch, sauce and prices. served with a side of your choice.	
Pasta of the Day	(V) £9/£18
Please ask your server for todays pasta and flavours.	
Poche grilled corn fed chicken	(GF)(LF) £24
With a Puy lentil salad and salsa verde	

Western Isles Hotel Signatures

Highland beef rib eye steak	(GF) £36
10oz, confit mushroom, grilled tomato, hand cut chips, peppercorn sauce	
Beer battered fish & chips	(LF) £13/£18
Haddock, hand cut chips, tartar sauce, mushy peas, grilled lemon	
Vegan burger	(VE)(GF)(LF) £18
Onion chutney, vegan cheese, hand cut chips, coleslaw	
Chargrilled Glengorm beef burger	(GF) £18
Smoked cheese, crispy maple bacon, onion chutney, hand cut chips	
Marinated corn fed chicken burger	(GF) £18
Smoked bacon, melted brie, cranberry relish, coleslaw, hand cut chips	
Curry of the moment	(VE)(LF) £18
Wild rice & naan bread	
Add Chicken £4	
Add Paneer £4	

Coffee and Tea



Tea/Selection of herbals	£3	Latte	£3.80
Hot Chocolate	£3.50	Espresso	£3
Americano	£3	Machiato	£3.60
Flat White	£3.80	Cappucino	£3.80

milk alternatives available.

Desserts

Amaretto & salted caramel tartlets	(GF) £9
Amaretto & salted caramel cream on crispy barquette, garnished with chopped almonds	
Classic creme brulee	(GF) £9
With chocolate chip shortbread	
Dark chocolate and walnut brownie	(GF) £9
chocolate sauce and vanilla ice cream	
Ferrero Rocher cranachan	(GF) £9
Frangelico cream served with chopped hazelnuts & creamy chocolate sauce	
House cheesecake	(VE optional) £9
Ask your server for todays flavour	
Isle of Mull cheeseboard	(GF) £14.50
Hebridean blue, smoked cheddar, mature cheddar, Ledaig whisky infused cheddar, nuts, grapes, island oatcakes, fig & port compote	
Selection of Arran ice creams	(VE optional) (GF optional) £2.50 Per scoop
Ask your waiter for todays selections	
	£1.50 for hot chocolate sauce
Selection of sorbets	(VE)(GF optional)(LF) £2.50 Per scoop
Ask your waiter for todays selections	

Digestifs

Espresso martini
<i>Smirnoff, cold brew liqueur, coffee</i>
£12
Isle of Mull Manhattan
<i>Ledaig 10, Discarded sweet vermouth, bitters, cherry</i>
£12.50
Old fashioned
<i>Makers Mark bourbon, orange bitters, sugar</i>
£12.50
Port
<i>Fine White - 50ml - £7.25</i>
<i>Ruby - 50ml - £7.25</i>
<i>Late bottle vintage - 50ml - £7.25</i>
Pedro Ximinez sherry
<i>Bodegas Gutierrz Colosia, Pedro Ximenez Jerez, Spain</i>
50ml - £7.25
Dessert wine
<i>Pink Muscat - 50ml - £7.25</i>
<i>Rutherglen Muscat - 50ml - £7.25</i>
<i>Cote le Ourvoye - 50ml - £7.25</i>

Local Whiskies

Tobermory unpeated whisky
25ml
<i>Tobermory 12 years - £7.50</i>
<i>Tobermory 2012 Bourbon finish - £15</i>
<i>Tobermory 17 year madeira finish - £15</i>
<i>Tobermory 20 year - £35</i>
<i>Tobermory 21 year - £22.50</i>
<i>Tobermory 23 year - £45</i>
<i>Tobermory 1995 Manzanilla finish - £32</i>
Ledaig peated whisky
25ml
<i>Ledaig 10 year - £7.50</i>
<i>Ledaig Sinclair Series - £8.50</i>
<i>Ledaig 9 year Bordeaux finish - £12.50</i>
<i>Ledaig 2012 bourbon finish - £13</i>
<i>Ledaig 12 year Amarone finish - £15</i>
<i>Ledaig 18 year - £13.50</i>