



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) £14/£28Tobermory Fish Company marmalade hot smoked trout,Loch Na Keal oyster, cold smoked salmon, home smokedmussels, Isle of Mull langoustine, herb salad & oatcakeswith a lemon & whipped caper hummus.

Inverlussa mussels (GF) £9/£18 With a choice of vermouth sauce or moule mariniere

Seared sirloin & chimichurri salad (GF)(LF) Scottish sirloin beef with a red wine vinegar, £9/£18 oregano & garlic emulsion

Sweet potato tartlet (VE)(GF)(LF) £10 Served with an olive tapenade and micro salad

Dessert

Amaretto & salted caramel tartlets Amaretto & salted Caramel cream on crispy barquette, garnished with chopped almonds

Selection of sorbets (VE)(GF optional)(LF) £2.50 per scoop Ask your waiter for todays selections

Selection of Arran ice creams (VE optional) (GF optional)Ask your waiter for todays selections£2.50 per scoopAdd hot chocolate sauce£1.50 per scoop

Mains
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Roast Beef (LF optional) £18 Yorkshire pudding, maple jus, roast potatoes, seasonal greens

Honey Roast Salmon (GF) (LF optional) £18 Roast potatoes, lemon hollandaise, seasonal greens

Vegan Nut Roast (VE)(GF)(LF optional) £16 Roast potatoes, tomato gravy, seasonal greens

Catch of the day Please ask your server for todays catch, sauce and price Choice of one side.

Pan fried tuna & mango	(GF)(LF)	£12/£24
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With grilled Pac choy & a sesame and honey dressing

0 ,	oodle salad carrot, cherry tomato, s chilli and basil with a	(VE)(GF)(LF) red £9/£18		
balsamic and olive oil dressing				
 Add Chicken 	£4			
 Add Feta 	£4			

Beer battered fish & chips (LF) £12/£18 Haddock, hand cut chips, tartar sauce, mushy peas, grilled lemon

Vegan burger (VE)(GF)(LF) £16 Onion chutney, vegan cheese, hand cut chips, coleslaw

Ferrero rocher cranachan £9 Frangelico cream served with chopped hazelnuts & creamy chocolate sauce

House cheesecake Ask your server for todays flavour

Isle of Mull cheeseboard

Hebridean blue, smoked cheddar, mature cheddar, Ledaig whisky infused cheddar, nuts, grapes, island oatcakes, fig & port compote

Tobermory, Isle of Mull PA75 6PR

£9

(VE optional) £9

(GF) £14