



THE  
**Western Isles**  
HOTEL

## Lunch

Served 12-3pm Monday - Saturday

Sunday roast 12 -3pm

### 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/£28  
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.

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

**Tempura soft shell crab** (GF) £12  
With a langoustine aioli and micro salad

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

### Salads

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

**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

**Fennel and broad bean salad** (VE)(GF)(LF) £10/£20  
With radicchio and rocket  
● Add Melon £4  
● Add Prosciutto £4

### Main Dishes

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

**Pasta of the Day** (V) £9/£18  
Please ask your server for todays pasta and flavours.

**Poche grilled chicken** (GF)(LF) £20  
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/£19  
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

### Dessert

**Amaretto & salted caramel tartlets** £9  
Amaretto & salted Caramel cream on crispy barquette, garnished with chopped almonds

**Ferrero rocher cranachan** £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  
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)  
Ask your waiter for todays selections £2.50 per scoop  
Add hot chocolate sauce £1.50 per scoop

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