

TOBERMORY HOTEL

SINCE 1869

GOOD DRINKS, GOOD FOOD, GOOD PEOPLE

starters // sharing

SOUP OF THE DAY (GF/LF/V/VE) £5.95
served with bread GF bread available on request

HAGGIS BONBON £8.5/£16
whisky cajun sauce

SLOW ROASTED PORK RIBS PIQUANT £13
tob hotel cajun sauce (GF)

SUCCOTASH ON TOASTED BREAD £8
wild mushrooms, beans, okra succotash
on toasted bread (LF/V/VE)

VEGAN HAGGIS BOULETTES £8/£15
with home-made salsa(GF/LF/V/VE)

CRAYFISH TAIL TOAST SKAGEN £10
crayfish, creme fraiche & dill on
sourdough bread

CAJUN CHICKEN THIGHS £9.5/19
sauce chien - large with spiced rice

TOBERMORY FISH CO. PLATTER £11
cured and smoked fish and seafood
platter with creole and cajun dips,
salad, pickles and sourdough
SHARING PLATTER FOR 2 £22

sides //

SEASONED TOB HOTEL FRIES £4
(GF/LF/V/VG)

HOODOO FRIES (GF/V - VE available on request) £5.95
cajun spices, smoked applewood
cheese, spring onions

ROASTED & BUTTERED CORN ON THE COB £2 PER COB
(GF/V)

CHEF'S SELECTION OF SEASONAL VEG £6
(GF/LF/V/VE)

COUSCOUS SALAD £5
(LF/V/VE)

// mains

comes with fries and slaw

BABY BACK PORK RIBS PIQUANT £25
tob hotel cajun sauce

GLENGORM BRAISED BRISKET £25
sweetcorn mash potatoes, mixed greens
& bacon, onion, mushroom gravy

PO'BOY PORK STYLE BURGER £19
lettuce, tomato, bacon, crispy
onions, louisiana remulade, onion
ring, pickles, sesame bun

GLENGORM VENISON BURGER £20
lettuce, tomato, red onion, gruyere
cheese, red current jelly, pepercorn
mayo, onion ring, sesame bun

BEYOND MEAT BURGER (LF/V/VE) £18
tomato, vegan cheese, vegan "bacon",
cajun dressing, vegan brioche bun

GF bread & buns available
with all dishes upon request

served with bread

GAME GUMBO (GF) £22
seasonal game, potatoes, wild
mushrooms, trinity veg*

TOBERMORY JAMBALAYA (GF/LF) £26
seasonal meat and fish, rice,
vegetables, creole spiced sauce
and finished with coriander

SEAFOOD BOIL (GF) £28
langoustines, king prawns, squat
lobster, potatoes, corn, trinity
veg* and finished with coriander

CARIBBEAN STYLE VEGGIE CURRY (LF/V/VE) £18
sweet potato, vegetables, coconut,
finished with coriander

*trinity veg is a mix of onion,
celery and green peppers

10% DISCRETIONARY SERVICE CHARGE IS ADDED TO THE BILL

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GOOD DRINKS, GOOD FOOD, GOOD PEOPLE

fish // seafood

subject to availability due to weather & season

TOBERMORY SEAFOOD CHOWDER (GF) £10
served with bread GF bread available on request

LOCH NA KEAL, MULL OYSTERS (GF/LF)
natural with shallot sherry vinegar
3 for £7.50
6 for £14
12 for £26

OR // 3 X OYSTERS
BAKED & CHEESY ROCKERFELLA STYLE £9

INVERLUSSA MUSSELS & BREAD (GF) £18
• classic white wine, garlic, herbs
• cajun cream GF bread available on request

TOB HOTEL SCALLOPS (GF) £14.5/£28
corn puree, roast corn, maple
glazed smoked pancetta, lemon butter
main size to come with fries

ISLE OF MULL LANGOUSTINES (GF) £15/£29
grilled with garlic butter
main size to come with fries

PAN SEARED SEABASS (GF/LF) £25
trinity new potatoes, wilted
greens, home-made spicy mango salad

FISH AND CHIPS (GF) £11/£18.50
beer battered north sea haddock
fillet, hand cut chips, homemade
tartare sauce, minted mushy peas

// desserts

CHEESECAKE OF THE WEEK £8.5

COCONUT BLANCMANGE (GF/LF/V/VG) £8
passionfruit jelly, mixed berries

ISLE OF MULL ICE CREAM SUNDAE £11
ledaig whisky, dark chocolate and cherry
premium ice cream, brownie, home-made cherry
compote, whipped cream, candied walnuts

ICE CREAM & SORBETS (GF/LF/V/VE) £3 a scoop
ask a member of staff for flavours

TOB HOTEL SCOTTISH CHEESEBOARD £14
isle of mull farmhouse cheddar, isle of
mull ledaig whisky truckle, scottish
brie, scottish blue cheese & served
with chutney, grapes, strawberries,
sourdough & crackers

TOO FULL & CAN'T EAT ANOTHER BITE?

we've got a large range of smooth sippers
dessert wine and liqueurs, seasonal
cocktails and of course local single malts

FOOD ALLERGY NOTICE

All 14 major allergens may be present in our
restaurant at any given time. We ask that you inform
a supervisor when placing your order if you have
any serious food allergies.

We take allergies seriously and we do our best to
avoid any accidental cross-contact, but due to our
kitchen being small, we are unable to make any
guarantees and accept no liability.

Please be advised that we are unable to
accommodate requests for split bills for more
than 4 people or for guests who wish to charge
their bill to their room

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