

## Let's Begin

<b>Cullen Skink</b> chunky potato, leek, smoked haddock	£12
<small>4. 7. gf.</small>	
—	
<b>Haggis Potato Terrine</b> swede puree, pickled swede, whisky gel	£12
<small>1. 7. 8. 9. 12.</small>	
—	
<b>Blue Murder Cheese Souffle</b> Waldorf salad	£14
<small>1. 3. 7. 8. 9.</small>	
—	
<b>Crab</b> mango, black bean dressing	£17
<small>2. 3. 8. 12.</small>	
—	
<b>Rabbit Rilette</b> seasonal pickled vegetables	£15
<small>1. 9. 10. 15. gf.</small>	

## Vegetarian

<b>Parsnip</b> pickled pear, miso pumpkin seeds, hazelnuts	£12
<small>6. 8. gf. vgn. df.</small>	
—	
<b>Smoked Tofu</b> mango, black bean dressing	£12
<small>6. vgn. df.</small>	
—	
<b>Wild Mushroom Rilette</b> seasonal pickled vegetables	£13
<small>1. 3. 7.</small>	

## Mains

<b>Kames Steelhead Trout</b> katsu sauce, Bombay potatoes, puffed rice	£28
<small>1. 4. 5. 6. 7. 8. 10. 15.</small>	
—	
<b>Argyll Venison</b> liver, kidney ragu, celeriac, heritage carrots	£32
<small>7. 10.</small>	
—	
<b>Pork Fillet</b> Toulouse sausage cassoulet	£28
<small>1. 3. 6. 7. 13.</small>	
—	
<b>Cod</b> mussels, onion cream, artichokes	£28
<small>4. 7. 14.</small>	
—	
<b>Veal Schnitzel</b> warm potato salad, egg, green beans	£32
<small>1. 3. 7.</small>	

## Vegetarian

<b>Butternut</b> katsu Sauce, Bombay potatoes, puffed rice	£22
<small>1. 5. 6. 7. 10. 15.</small>	
—	
<b>Jerusalem Artichoke</b> jackfruit and bean cassoulet	£26
<small>9. 10. vgn. gf.</small>	
—	
<b>Cauliflower Steak</b> Knipoch cheese, celeriac puree, spiced nuts	£26
<small>8. vgn.</small>	
—	
<b>Soba Noodles</b> aubergine, mango	£24
<small>vgn. gf.</small>	

## To Finish

<b>Black Forest</b> cherry compote	£10
<small>8. vgn. gf. df.</small>	
—	
<b>Vegan Sticky Toffee</b> lemon sorbet, toffee sauce	£10
<small>vgn. gf. df.</small>	
—	
<b>National Fruit of Scotland</b> apple	£12
<small>1. 3. 7. 8. 12.</small>	
—	
<b>Don Pedro</b> Oban whisky parfait	£11
<small>1. 3. 7. 8. 12.</small>	
—	
<b>Knipoch Ice Cream</b> 3 scoops	£10
<small>7.</small>	
—	
<b>Scottish Cheese Board,</b> stem ginger ice cream, crackers	£21
<small>1. 7. 8.</small>	

**Allergens** (vgn) Vegan, (gf) Gluten Free (df) Dairy Free  
 1. Contains Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts,  
 6. Soy Bean, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard,  
 11. Sesame Seeds, 12. Sulphur Dioxide & Sulphites, 13. Lupin,  
 14. Molluscs, 15. Garlic

We can offer accurate information on ingredients, however due to the open plan nature of our kitchen we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns.

*Local Suppliers*  
 Iain Stewart - Fishmonger  
 JM Breckenridge - (Fresh Produce)  
 Rob Cameron - Wild Argyll Venison

## On the Side

<b>Cauliflower</b> Knipoch cheese	
<b>New Potatoes</b> plant butter	
<b>Green Beans</b> almonds, lemon	
<b>Carrots</b> Gremolata	
£6	



## Sunday Roast

SERVED 12 - 2.30 PM

<b>Beef with crispy roast potatoes,</b> carrots, gravy and Yorkshire pudding	£24
<small>7. 8. 9. 10. 12.</small>	
—	
<b>Butternut, Bombay potatoes,</b> puffed rice, onion bhaji, curry sauce	£22
<small>1. 8. 10. 12. 15. vgn.</small>	
—	
<b>Trout, gnocchi, Romesco sauce,</b> parmesan, basil	£27
<small>1. 3. 7. 8.</small>	