

THE HARBOUR — INN —

SNACKS

ISLAY OYSTERS (6) bloody mary dressing (GF)	14
BOWMORE OYSTER LUGE 6 Islay oysters - 50ml Bowmore 12 (GF)	24
ANTI PASTI BOARD bread (*)	8
BEER BATTERED HALLOUMI sweet chilli jam (GF)	5
FRIED PICKLES sour cream - dill (GF, V)	4
PIG CHEEK CROQUETTES apple dipping sauce	6

SMALL PLATES

CULLEN SKINK bread	6
GIN CURED GRAVALAX Gigha halibut - caper sour cream - beetroot egg (GF)	9
GOAT'S CHEESE ARANCINI sundried tomato - green pesto - balsamic (V)	6
VENISON SCOTCH EGG red onion jam	8
CRISPY CHICKEN WINGS smoked chilli mayo	6

BIG PLATES

16oz RUMP STEAK (GF)	fried Islay duck egg - tomato - mushroom - peppercorn sauce - chips	32
14oz BONE IN SIRLOIN (GF)	fried Islay duck egg - tomato - mushroom - peppercorn sauce - chips	28
10oz RIBEYE STEAK (GF)	fried Islay duck egg - tomato - mushroom - peppercorn sauce - chips	24
DAUBE OF SALMON (GF)	pesto - orzo - cherry tomato confit	15
BBQ RIBS (GF)	Makers Mark bourbon BBQ sauce - sweet potato wedges - red slaw	17
MUSHROOM STROGANOFF (V)	brown rice - crispy tortilla	12

SIDES

HAGGIS MAC & CHEESE	5
SWEET POT WEDGES (GF,V)	4
SEASONED CHIPS (GF,V)	4
DRESSED SALAD (GF,V)	4
ONION RINGS (GF,V)	4

SWEET

DEEP FRIED BANANA (V)	6
peanut butter - sticky sauce	
SPOTTED DICK (V)	6
chocolate ice cream - rum custard	
BAKED CHOCOLATE MOUSSE (V)	6
vanilla ice cream	
AFFAGATO (GF,V)	6
vanilla ice cream - Argyll Roasters espresso	
CHEESE BOARD (V,V)	8
oatcakes - chutney - celery	

DIETARY NEEDS

V: Vegetarian GF: Gluten Free *GF available on request
If you have any allergies, please let us know

All prices are inclusive of 20% VAT.
Gratuities are left to your discretion.