

WHITE WINE

175ML

250ML

BOTTLE

SAUVIGNON BLANC..... £4.45.....£5.95 £16.95

AVENDA CHILE

Crisp and citrusy Sauvignon Blanc with a dry finish and hints of grapefruit.

PINOT GRIGIO £4.95£6.55 £18.95

CATARRATTO VILLA ROSELLA, ITALY

Fresh with notes of white flowers and apple. Soft on the palate, dry and well-balanced.

CHARDONNAY..... £4.95.....£6.55 £18.95

SEÑORA ROSA, CHILE

Ripe peach and other tropical fruits jump out of the glass. This is an extremely modern style of Chardonnay, which is sure to be a crowd-pleaser.

NZ SAUVIGNON BLANC *OWNER'S CHOICE* £5.50.....£7.35 £20.95

BOUNDARY HUT, NEW ZEALAND

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate!

CHENIN BLANC..... £20.95

FRANSCHHEOK CELLAR, SOUTH AFRICA

Zingily fresh and delicious! Chenin Blanc has fruit aromas, concentrated tropical fruit flavours and a rich, creamy finish.

PICPOUL DE PINET *MANAGER'S CHOICE* £24.95

TERRASSES DE LA MER, FRANCE

Ultra-trendy grape varietal grown in the South of France for over 400 years! It is light and delicate in style with hints of peach and apricot.

ROSÉ WINE

175ML

250ML

BTL

ZINFANDEL ROSÉ..... £4.45.....£5.95 £16.95

VILLA ROSELLA, ITALY

Full of ripe strawberry fruit this is a medium-dry Rosé which is very easy-drinking.

RED

175ML 250ML

BTL

MERLOT £4.45.....£5.95 ... £16.95

BOTTER, ITALY

A medium-bodied, easy-drinking wine with plenty of colour, fruit and mouthfeel.

SHIRAZ/VIIGNIER, *OWNER'S CHOICE* £4.95.....£6.55 ... £18.95

PITMASTER AUSTRALIA

Vibrant, dark fruit notes with wonderfully perfumed tones.

CORVINA THE BABY AMARONE *MANAGERS'S CHOICE* £19.95

CASTELFORTE, ITALY

Dry and full-bodied with a deep ruby red color. Black cherries and ripe blackberry with hints of vanilla and sweet spices.

RIOJA TINTO £5.50.....£7.35 ... £22.95

DOM RAMOS, SPAIN

Bright cherry red in colour with vibrant characters of strawberries and a hint of spice. Smooth, easy-drinking Rioja.

MALBEC £23.95

MONTAÑÉS, ARGENTINA

A nose of spicy mocha with open fruitiness. The taste is rich and vibrant with dark, red fruits.

PASSO ANTICO ISOLA DEI NURAGHI ROSSO £24.95

ITALY

Smooth tannins, round full-bodied red with excellent structure and intense red berry flavours.

AMARONE DELLA VALPOLICELLA £56.95

I SALTARI, ITALY

The big and beautiful Italian has amazing fruit and elegant tannins with wonderful velvety balsamic notes. It doesn't get much better than this!

SPARKLING & CHAMPAGNE

PRESTIGE PROSECCO NV (20CL)..... £6.95

MIONETTO, ITALY

An intense, fruity bouquet with a hint of golden apples. Dry, fresh, light-bodied and well-balanced.

PROSECCO SPUMANTE VERDUZZO £24.95

IGT VENETO, ITALY

Pale yellow in colour with a delicately fruity, slightly aromatic nose, well-balanced fruit flavours and a light body.

CHAMPAGNE BRUT NV £54.95

LAURENT-PERRIER, FRANCE

Wonderfully delicate, fresh nose with good complexity and notes of citrus fruit. Congratulations!

BREAKFAST

Available 9am to 11am

FILLED BREAKFAST ROLL	£2.50
EXTRA FILLINGS	£1.00
SCOTTISH PORRIDGE	£3.50
<i>Cooked to your liking, with your choice of milk or water</i>	
SMOKED SALMON & SCRAMBLED EGG	£6.95
<i>Tobermory cold smoked salmon, served with scrambled egg and toast</i>	
EGGS FLORENTINE (V)	£6.95
<i>Poached eggs, served on a savoury muffin, topped with wilted Spinach and Hollandaise sauce</i>	
EGGS BENEDICT	£6.95
<i>Poached eggs, served on a savoury muffin, topped with wilted Crisp Bacon and Hollandaise sauce</i>	
EGGS ROYALE	£6.95
<i>Poached eggs, served on a savoury muffin, topped with Tobermory Smoked Salmon and Hollandaise sauce</i>	
SWEET WAFFLES (V)	£6.95
<i>Served with summer berry compote and fresh yoghurt</i>	
VEGETARIAN FULL BREAKFAST (V)	£7.95
<i>Vegetarian Sausage, Potato Rosti, Grilled Tomato, Sautéed Mushrooms, Baked Beans, Fried Egg & Granary Toast</i>	
MACGOCHANS FULL BREAKFAST	£8.95
<i>Sausage, Bacon, Mushrooms, Baked Beans, Black Pudding, Haggis, Potato Scone, Fried Egg & Granary Toast</i>	

HOT DRINKS

TEA	£2.50
<i>Please ask for our selection of traditional teas. Speciality teas, herbal and fruit are available</i>	
ESPRESSO	£2.50
<i>Traditional Italian style, short black coffee with a beautiful crema</i>	
AMERICANO	£2.50
<i>Smooth aromatic black coffee, available with hot or cold milk</i>	
CAPPUCCINO	£2.75
<i>A combination of espresso and velvety frothed milk</i>	
CAFFE LATTE	£2.75
<i>Luxurious Italian milky coffee with a dash of foam</i>	
CAFFE MOCHA	£2.75
<i>A combination of rich chocolate, steamed milk and espresso</i>	
MACCHIATO	£2.75
<i>Espresso topped with a dash of smooth milk foam</i>	
HOT CHOCOLATE	£2.75
<i>Luxuriously, creamy continental chocolate made with hot milk</i>	
ADD CREAM & MARSHMALLOWS	£0.50

TO START

- SOUP OF THE DAY (VEGAN)..... £3.95**
Homemade soup of the day - served with granary bread
- HOMEMADE CULLEN SKINK..... £6.95**
Creamy smoked haddock soup served with granary bread
- CREAMY GARLIC & TARRAGON MUSHROOM BRUSCHETTA (V) . £5.95**
Presented on a bed of fresh leaves
- GRILLED GOATS CHEESE AND RED ONION MARMALADE (V)... £5.95**
Served with oatcakes on a bed of fresh leaves
- LOCAL BLACK PUDDING & HAGGIS TEMPURA..... £5.95**
Drizzled with a Whisky cream and side salad
- ISLE OF MULL CHEDDAR TOPPED POTATO SKINS (GF)..... £5.95**
Loaded potato skins topped with bacon and Isle of Mull Cheddar, served with garlic mayo and rocket salad
- INVERLUSSA MUSSELS IN A TOMATO AND HERB SAUCE(GF, DF)£7.95**
Local mussels, served with fresh granary bread
- INVERLUSSA MUSSELS IN WINE, GARLIC & CREAM BROTH (GF)£7.95**
In a white wine, garlic and cream broth, served with granary bread
- PAN FRIED ISLE OF MULL SCALLOPS (GF, DF)..... £8.45**
Local scallops on a bed of butternut squash purée, curry oil, pancetta and rocket
- TOBERMORY HOT SMOKED SALMON (GF,DF)..... £8.45**
Local chilled hot smoked salmon, served with fresh granary bread
- ISLE OF MULL LANGOUSTINES (GF) £8.95**
Served hot with garlic butter and side salad

GF - Gluten Free

Vegan - Vegan

V - Vegetarian

DF - Dairy Free

*Gluten free bread is available in place of Granary bread & Oatcakes,
Please ask your server.*

Please See our Specials Board for more delicious options!

DEEP FILLED SANDWICHES

Served with crisp leaf salad and crisps (Available 12pm - 5pm)

MILD CHEDDAR & CHUTNEY	£5.95
HAM & MILD CHEDDAR.....	£5.95
TUNA MAYONNAISE & SPRING ONION	£5.95
BACON, LETTUCE & TOMATO	£6.95
SMOKED SALMON & CREAM CHEESE	£7.95

MACGOCHANS BURGERS

Served with Chips, Crisp Leaf Salad & Coleslaw

GLENGORM BEEF BURGER (6OZ) (DF)	£9.95
CHICKEN FILLET BURGER (DF).....	£9.95
SGRIOB-RUADH HOG & APPLE BURGER.....	£9.95
FALAFEL & SPINACH BURGER (VEGAN, GF).....	£9.95
HALLOUMI BURGER (V).....	£9.95
THE CHEESE.....	£10.95
<i>Your choice of burger topped with cheddar cheese</i>	
THE RODEO	£12.95
<i>Your choice of burger topped with bacon, cheese and a side of mushroom sauce</i>	
THE ISLANDER.....	£12.95
<i>Your choice of burger topped with island black pudding and cheddar</i>	
THE FRENCH	£12.95
<i>Your choice of burger topped with goats cheese and red onion marmalade</i>	

CHILDREN'S MEALS

All children's meals are available with mashed potatoes and salad

FISH, CHIPS & SALAD (DF).....	£5.95
HOMEMADE VEGETABLE LASAGNE, CHIPS & SALAD (V).....	£5.95
BEEF BURGER, CHIPS & SIDE. SALAD (DF)	£5.95
LOCAL PORK SAUSAGES, CHIPS AND GRAVY	£5.95
CHEESY PASTA, GARLIC BREAD & SALAD.....	£5.95
THAI RED VEGETABLE CURRY (GF, DF, VEGAN)	£5.95

FROM THE FARM

CHICKEN SCHNITZEL £10.95

Breaded chicken breast with a homemade mushroom sauce, served with chips and side salad

SGRIOB-RUADH PORK SAUSAGES £12.95

Local farmed pork and apple sausages atop creamy mashed potatoes, gravy and seasonal vegetables

HOMEMADE STEAK AND ALE PIE £13.95

Local, hand-reared beef in rich gravy, served with chips and seasonal vegetables

BBQ FULL RACK RIBS £14.95

Served with chips and fresh side salad

8OZ SIRLOIN STEAK £22.95

8oz Birchstead farmed sirloin, cooked to your liking and served with chips, salad, onion rings, tomato and mushrooms

8OZ SIRLOIN STEAK & ISLE OF MULL SCALLOPS £27.95

8oz Birchstead farmed sirloin with locally caught scallops in a garlic and herb dressing with all the trimmings

FROM THE FIELD

SPICED FALAFEL SALAD (GF, DF, VEGAN) £9.95

Served on a bed of crisp mixed leaf salad and olives with red pepper humous

HOMEMADE VEGETABLE LASAGNE (V) £11.95

Served with chips and side salad

GRILLED GOATS CHEESE SALAD (V,GF) £11.95

With red onion chutney, cherry tomatoes, roasted red pepper and toasted almonds

THAI RED CURRY (GF, DF, VEGAN) £12.95

Baby corn, broccoli, spinach, peppers and sweet potato with rice and Thai crackers

TOBERMORY SMOKED SALMON SALAD (GF) £14.95

Tobermory hot and cold smoked salmon with a lemon and dill dressing on a mixed leaf salad, served with local bakery bread

FROM THE BAY

- BEER BATTERED HADDOCK & CHIPS (DF)** £12.95
Succulent haddock in a cask ale batter, homemade tartare sauce, lemon and side salad
- INVERLUSSA MUSSELS IN A TOMATO AND HERB SAUCE (DF, GF)** £13.95
Local mussels served with fresh granary bread
- INVERLUSSA MUSSELS IN A WINE, GARLIC & CREAM BROTH (GF)**£13.95
Local mussels in a white wine, garlic and cream broth, served with granary bread
- PAN FRIED HADDOCK FILLET**..... £14.95
Served with herb coated diced potatoes, creamed paprika sauce and garden peas
- TOBERMORY SEAFOOD PIE**..... £14.95
A mix of succulent fresh fish in a creamy sauce topped with creamy mash potato served with chips and side salad
- LOCAL BEER BATTERED SCALLOPS**..... £15.95
Local king skewered scallops in a cask ale batter, served with chips, salad and homemade tartare sauce
- PAN FRIED ISLE OF MULL SCALLOPS (DF)** £16.45
Local scallops on a bed of butternut squash purée, linguini, spinach, broccoli and pancetta

SIDES AND SAUCES

- BBQ OR CHILLI MAYONNAISE** £1.00
- LOCAL TOBERMORY BAKERY BREAD** £1.00
- MUSHROOM, PAPRIKA OR PEPPERCORN SAUCE** £1.95
- HOMEMADE COLESLAW**..... £1.95
- FRIES, BABY POTATOES OR MASHED POTATOES** £2.95
- DRESSED GREEN SALAD**..... £2.95
- ONION RINGS** £2.95
- SEASONAL VEGETABLES**..... £2.95

DESSERT

All served with your choice of ice cream or whipped double cream

- COOKIES & CREAM STACK**..... £5.95
Oreo Cookies and cream stack topped with dark chocolate sauce
- BELGIAN WAFFLES**..... £5.95
Baked waffle topped with banana toffee sauce, pecans and vanilla ice cream
- CARAMEL GRANNY APPLE PIE** £5.95
Served warm with a scoop of luxury vanilla ice cream
- KEY LIME PIE** £5.95
With a refreshing and tart lime filling, granola crust and whipped cream strawberry coulis
- WHITE CHOCOLATE AND RASPBERRY BRÛLÉE CHEESECAKE**..... £5.95
Silken smooth cream cheese cake, with sweet white chocolate and sharp raspberry coulis
- CHOCOLATE AND COCONUT TORTE (VEGAN, GF, DF)** £5.95
Chocolate and coconut torte, date and mixed nut base, raspberry sorbet
- RASPBERRY SORBET WITH FRESH FRUIT (VEGAN, GF, DF)**..... £3.50
- VANILLA ICE CREAM**..... £2.95
- EXTRA SCOOP ICE CREAM** £1.00
- WHIPPED DOUBLE CREAM** £0.50

AFTER DINNER

- TEA** £2.50
Please ask for our selection of traditional teas. Speciality teas, herbal and fruit are available
- ESPRESSO** £2.50
Traditional Italian style, short black coffee with a beautiful crema
- AMERICANO** £2.50
Smooth aromatic black coffee, available with hot or cold milk
- CAPPUCCINO** £2.75
A combination of espresso & velvety frothed milk
- CAFFE LATTE** £2.75
Luxurious Italian milky coffee with a dash of foam
- CAFFE MOCHA** £2.75
A combination of rich chocolate, steamed milk and espresso
- MACCHIATO** £2.75
Espresso topped with a dash of smooth milk foam
- HOT CHOCOLATE**..... £2.75
Luxuriously creamy continental chocolate made with hot milk
Add cream and marshmallows..... £0.50
- GAELIC COFFEE** £5.95
A dram of Whisky, mixed with our luxury espresso topped with whipped double cream
- BAILEYS LATTE** £5.95
Shot of Baileys mixed in with our luxury milky coffee
- ESPRESSO MARTINI** £7.95
A shaken cocktail of Vodka, Kahlúa and luxury espresso, served ice cold