

# Light Bites...

## Choose from Sandwich/Toasted Panini

<b>The Classic</b>	<b>5.95</b>
Honey Roast Ham, Cheddar Cheese and Buffalo Tomato	
<b>The French</b>	<b>6.95</b>
Goats Cheese & Red Onion Marmalade	
<b>The Texan</b>	<b>6.95</b>
Chicken, Cheddar Cheese & BBQ Sauce	
<b>The Islander</b>	<b>6.95</b>
Tobermory Cold Smoked Salmon with a Lemon & Dill Creme Fraiche, with Fresh Crisp Rocket	

## Upgrade your Sandwich to a Combo..

<b>Add Soup or Chips</b>	<b>2</b>
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# Burger Corner...


**MacGochans Burgers are served on a fresh Glazed Bun,  
with Chips, Coleslaw & Side Salad**

**Gluten Free Buns Available**


## Choose Your Burger:

Glengorm Beef Burger

Chicken Fillet Burger 

Falafel & Spinach Burger 

<b>The Plain One</b>	<b>9.95</b>
Your Choice of Burger, as it comes, No Fuss!	
<b>The Cheesy One</b>	<b>10.95</b>
Your Choice of Burger Topped with Cheddar Cheese	
<b>The Italian</b>	<b>11.95</b>
Your Choice of Burger topped with Mozzarella & Tomato Marinara	
<b>The Rodeo</b>	<b>12.95</b>
Your Choice of Burger topped with Smoked Bacon, Cheddar Cheese and a Side of Mushroom Sauce	
<b>The French</b>	<b>12.95</b>
Your Choice of Burger topped with Goats Cheese & Red Onion Marmalade	

\*  Without Bun



**Vegan**



**Gluten Free**



**Lactose Free**





## Nibbles...

<b>Trio of Marinated Olives</b>	<b>2.95</b>
<b>Artisan Bread Selection with Balsamic &amp; Olive Oil</b>	<b>3.95</b>
<b>Toasted Rosemary &amp; Garlic Flatbread &amp; Hummus</b>	<b>3.95</b>

## To Share...

<b>Mezze Board</b> 	<b>9.95</b>
Sun-Dried Tomatoes, Olives, Garlic & Rosemary Flatbread, Hummus, Spinach Falafel & Vegetable Tempura	
<b>Whole Baked Camembert</b>	<b>9.95</b>
Rosemary infused Oven Baked Camembert, with Artisan Bread Rolls & Red Onion Marmalade (Please allow 15 minutes for baking)	

## Small Plates...

<b>Soup of the Day</b> 	<b>3.95</b>
MacGochans Homemade Soup of the Day, served with Granary Bread	
<b>Vegetable Tempura</b> 	<b>5.95</b>
Selection of Vegetables, Lightly Fried in a Tempura Batter, served with a Sweet Chilli Dip	
<b>Mac 'N' Cheese Balls</b>	<b>6.95</b>
Deep Fried Mac 'N' Cheese Balls, bound in Bread Crumbs, Served with a Tomato Marinara Sauce	
<b>Chicken Wings</b> 	<b>6.95</b>
Try if you Dare..... Original MacGochans Chicken Wings, Bound in Franks Hot Sauce, accompanied by a Blue Cheese Dip	
<b>Caprese Flatbread</b>	<b>7.95</b>
Rosemary Flatbread, layered with Thinly Sliced Mozzarella & Buffalo Tomato, topped with a Balsamic Glaze & Wilted Rocket	
<b>Tobermory Smoked Salmon Parcel</b> 	<b>8.95</b>
Locally Sourced Handmade Smoked Salmon pate, bound with zesty Lemon & Lime, wrapped in Tobermory Smoked Salmon presented with a Lemon & Dill Creme Fraiche	



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# Winter Comforts

**Mac 'N' Cheese** 11.95

Macaroni bound in a three Cheese Sauce, Garlic Flatbread & Salad

**Vegetable Curry**  11.95

Winter Warmer Vegetable Curry, Served with Basmati Rice

**MacGochans Chicken Schnitzel** 12.95

Smothered in Mushroom Sauce, Served with Chips & Salad

**Shepherds Pie** 12.95

Gravy bound Lamb Mince, Topped with Mashed Potatoes, served with a side of Steamed Vegetables

**Fish 'N' Chips**  13.95

MacGochans Famous Beer Battered Haddock, Chips, Garden Peas & Homemade Tartare Sauce

**Fishermans Pie** 13.95

A selection of Mixed Seafood, Topped with Creamy Mash & Grilled Cheddar with a side of Steamed Vegetables

**Glengorm Beef Lasagne** 13.95

Homemade Beef Lasagne, Served with Garlic Flatbread & Salad

**Pan Fried Smoked Haddock** 15.95

Served with Spring Onion Mashed potatoes accompanied by a side of steamed vegetables, topped with Béarnaise sauce.

**8oz Sirloin Steak** 22.95

Pan Seared Sirloin, accompanied by Grilled Tomato, and Buttered Mushrooms, served with Chips & Beer Battered Onion Rings

**Add a Sauce** 2.95

**Béarnaise**

**Peppercorn**

**Mushroom**



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## For the Wee Ones..

Mini Haddock, Chips & Peas	5.95
Beef Burger, Chips & Salad	5.95
Mac 'N' Cheese, Chips & Salad	5.95
Chicken Goujons, Chips & Salad	5.95

## On the Side...

Dips 1.00

BBQ	Sweet Chilli Mayonnaise	Sweet Chilli
Blue Cheese	Franks Hot Sauce	Homemade Tartar

Sauces 1.95

Béarnaise	Peppercorn	Mushroom
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Bread & Butter 1.00

Garlic & Rosemary Flatbread 1.95

Homemade Coleslaw 1.95

Chips 2.95

Spring Onion Mashed Potatoes 2.95

Beer Battered Onion Rings 2.95

If you have a Food Allergy or Special Dietary Requirement  
Please inform a member of the hospitality team!



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## To Finish...

<b>Homemade Crumble</b>	5.95
Fruit Crumble, Topped with Custard	
<b>Sticky Toffee Pudding</b>	5.95
Served with Vanilla Ice Cream	
<b>Homemade Raspberry Meringue</b>	5.95
Filled with Freshly Whipped Cream and Fresh Berries	
<b>Chocolate &amp; Coconut Torte</b>   	5.95
Chocolate and Coconut Torte, Date and Mixed Nut Base, Served with Raspberry Sorbet	
<b>Raspberry Sorbet With Fresh Fruit</b>   	3.95
<b>Vanilla Ice Cream</b>	2.95

## Coffee Corner...

<b>Tea</b>	2.50
Please ask for our selection of traditional teas, herbal or fruit	
<b>Espresso</b>	2.50
Traditional Italian style, short black coffee with a beautiful cream	
<b>Americano</b>	2.50
Smooth aromatic coffee, available with hot or cold milk	
<b>Cappuccino</b>	2.75
A combination of espresso & velvety frothed milk	
<b>Caffe Latte</b>	2.75
Luxurious Italian Milky coffee with a dash of foam	
<b>Caffe Mocha</b>	2.75
A combination of rich chocolate, steamed milk & espresso	
<b>Macchiato</b>	2.75
Espresso topped with a dash of smooth milk foam	
<b>Hot Chocolate</b>	2.75
Creamy Continental chocolate made with hot milk	
<b>Add Cream and Marshmallows</b>	0.50
<b>Gaelic Coffee</b>	5.95
A Dram of Whisky, mixed with luxury espresso, with whipped Cream	
<b>Baileys Latte</b>	5.95
Shot of Baileys, mixed in with our luxury milky coffee	
<b>Espresso Martini</b>	7.95
A shaken cocktail of Vodka, Kailua & Luxury espresso, served ice cold	



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# White Wine

	175ml	250ml	Bottle
<b>Sauvignon Blanc</b>	4.45	5.95	16.95

## Avenda Chile

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

<b>Pinot Grigio</b> <i>Managers Choice</i>	4.95	6.55	18.95
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## Catarratto Villa Rosella, Italy

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

<b>Chardonnay</b>	4.95	6.55	18.95
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## Señora Rosa, Chile

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

<b>NZ Sauvignon Blanc</b>			20.95
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## 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!

<b>Chenin Blanc</b> <i>Owners Choice</i>			20.95
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## Franschhoek Cellar, South Africa

Tingly Fresh and Delicious! Chenin Blanc has fruit aromas, concentrated tropical fruit flavours and a rich creamy finish.

<b>Picpoul De Pinet</b>			24.95
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## 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.

# Sparkling & Champagne

<b>Prestige Prosecco NV (20cl)</b>	6.95
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## Mionetto, Italy

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

<b>Prosecco Spumante Verduzzo</b>	24.95
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## IGT Veneto, Italy

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

<b>Champagne Brut NV</b>	54.95
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## Laurent-Perrier, France

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

# Red Wine

	175ml	250ml	Bottle
<b>Merlot</b>	4.45	5.95	16.95

## **Botter, Italy**

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

<b>Shiraz/Viognier</b> <i>Managers Choice</i>	4.95	6.55	18.95
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## **Pitmaster, Australia**

Vibrant, Dark fruit notes with wonderfully perfumed tones.

<b>Corvina, The Baby Amarone</b> <i>Owners Choice</i>			19.95
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## **Castelforte, Italy**

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

<b>Rioja Tinto</b>			22.95
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## **Dom Ramos, Spain**

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

<b>Malbec</b>			23.95
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## **Montanes, Argentina**

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

<b>Passo Antico Isola Dei Nuraghi Rosso</b>			24.95
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## **Italy**

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

<b>Amarone Della Valpolicella</b>			56.95
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## **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!

# Rose Wine

	175ml	250ml	Bottle
<b>Zinfandel Rose</b>	4.45	5.95	16.95

## **Villa Rosella, Italy**

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