

STARTERS

- Bread & Olives** 5
Mediterranean bread & marinated mixed olives
- Soup of the Day**  5
Served with bread
- Cullen Skink** 8
A creamy soup made with smoked haddock, leek & potato. Served with bread
- Olive Garden Seafood Chowder** 8
A rich and creamy soup brimming with prawns, salmon, smoked salmon and whole local mussels. Served with bread
- Fresh Local Mussels** 9
(mains also available)
- Local rope grown mussels**
Steamed with white wine and garlic, 
Finished with cream, or
Finished with a tomato and chorizo sauce
Served with bread
- Prawn Bruschetta** 9
Garlic ciabatta, with freshly chopped tomatoes, basil and olive oil, north atlantic prawn tails, bound in marie rose sauce dusted with Spanish smoked paprika
- Antipasto Vegetarian**   12
(suitable to share)
Marinated grilled aubergines, courgettes and red peppers, olives, hummus and mozzarella cheese
- Antipasto Mediterranean** 12
(suitable to share)
A selection of Spanish and Italian cured meats, mozzarella cheese, bread and olives
- Oysters**  **Six** 12
Twelve 24
Locally cultivated oysters. Served on crushed ice with lemon wedge. *A taste of the sea.*
- Duo of Salmon**  9.5
Locally smoked salmon and salmon cured in house with fresh herbs and grappa.
Served with a fennel, lemon and radish salad
- Feta, Beetroot & Pesto Salad**  8
Feta cheese, roasted beetroot, pine nut and basil pesto and micro herb salad
- Jamon, Sweet Pepper & Potatoes**  8
Sauteed new potatoes, smoked paprika, Spanish cured ham, sweet drop peppers, parmesan shavings and fresh rocket

MAINS

SEAFOOD

ALL OUR SEAFOOD IS
LOCALLY SOURCED

- Fresh Local Mussels** 14
(starters also available)
- Local rope grown mussels**
Steamed with white wine and garlic, 
Finished with cream, or
Finished with a tomato and chorizo sauce
Served with bread
- Scallops**  23.5
Seared scallops served with chive mash, wilted spinach and crispy panchetta.
Finished with lemon and garlic butter
- Haddock** 13.9
A battered fillet of haddock with hand-cut chips, salad and home-made tartare sauce
- Sea Bass**  19.9
Pan fried fillet of sea bass, served on a bed of pea and scallop risotto
- Roast Supreme of Salmon**  17.5
With a tomato, chilli and herb glaze with roasted mediterranean vegetables and potatoes
- Oven Baked Hake**  17.5
Oven baked fillet of hake, chorizo mash potatoes with a salsa verde

PLEASE ASK YOUR SERVER
ABOUT OUR DAILY LOBSTER
& LANGOUSTINE SPECIALS



OTHER MAINS

- Steak** 
- 10oz Sirloin** 25
- 10oz Rib Eye Steak** 26
Matured for 28 days. Served with mushrooms, roast tomato, pea shoots and hand-cut chips
- Pepper Sauce**  3
Creamy green peppercorn and brandy sauce
- Dianne sauce**  3
Mushroom & dijon mustard cream sauce
- Garlic & Herb Butter**   2
- Lamb Tagine**  17
Tender lamb pieces slowly cooked with moroccan spices, honey and dates.
With basmati rice
- Supreme of Cornfed Chicken**  16
Roast supreme of cornfed chicken on a bed of sauteed potatoes and a fricasse of chorizo, red peppers, cherry tomatoes and basil

SIDES

- Mash potatoes**   3
- Chips**   3
- House salad**   4
- Seasonal vegetables**   3
- Olives**   3.2
- Ciabatta, balsamic vinegar & olive oil dip**  4

PASTA

GLUTEN FREE OPTIONS AVAILABLE

King Prawn, Queen Scallop & Mussel Linguine 20.5

King prawn, queen scallop and mussels cooked in olive oil, garlic, lemon & chilli. Served with pasta ribbons

Seafood Linguine 17.5

Pasta ribbons with succulent prawns, inverawe smoked salmon and a cream sauce

Beef Ragu Papardelle 17.5

Slow cooked diced beef, red wine, tomato, baby onion, garlic and herb sauce with papardelle pasta

Roast Vegetable Pesto Pasta 14

Papardelle pasta coated in our own pine nut and basil pesto. Served with roasted vegetables, finished with parmesan shavings

RISOTTO

Seafood Risotto 18

Arborio rice, prawns, haddock, salmon and mussels. Finished with cream and butter

Asparagus Risotto 15

Arborio rice, cooked in white wine and vegetable stock finished with cream, garlic, asparagus, confit tomatoes and parmesan shavings

SALADS

Salmon Salad 16.5

Oven baked supreme of salmon served on a bed of cherry tomatoes, mixed olives and salad

Superfood Salad 14

Spinach, rocket, pea shoots, roasted sweet potato and beetroot, feta cheese, pomegranate seeds, tender stem brocolli, asparagus, radish, garlic and chilli quinoa. With pumpkin seeds

DESSERTS

Tarta de Queso 6.5

Home made traditional baked Spanish cheesecake. Served with berry compote and cream

Sticky Toffee Pudding 6.5

Home made sticky toffee pudding with cream

Ice Cream Brownie Slice 6.5

Chocolate brownie topped with chocolate mousse, clotted cream ice cream and finished with flaked chocolate

Tiramisu 6.5

Tiramisu with cream

Sorbet 4.7

2 scoops

A selection of luxury dairy ice cream per scoop 1.6

Trio of Cheese & Biscuits 9



CHILDREN'S MENU

Haddock
with skinny fries or vegetables

Buttermilk Chicken Burger
on a bun with skinny fries
or vegetables

Macaroni Cheese
with skinny fries

7.5

Single Scoop
Vanilla Ice Cream with
Chocolate or Raspberry Sauce

Fresh Orange Juice,
Apple Juice OR
Orange/ Blackcurrant Cordial