STARTERS

Bread & Olives (VG) 7

Mediterranean bread and marinaded mixed olives

Confit Garlic & Heritage Tomato Bruschetta (VG) 9.5

Toasted tomato and oregano bloomer topped with confit garlic and heritage tomatoes

Soup of the Day (VG) 6.5

Served with bread

Cullen Skink 9.5

A creamy soup made with smoked haddock, leek and potato. Served with bread

Olive Garden Seafood Chowder 9.5

A rich and creamy soup brimming with prawns, salmon, smoked salmon and whole local mussels. Served with bread

Prawn & Avocado Salad (GF) 12

North Atlantic prawns, Marie Rose sauce, sliced avocado and mixed leaves

Smoked Salmon (GF) 14

Locally sourced smoked salmon . Served with a fennel, lemon and radish salad

Fresh Local Mussels 10.5
(mains also available)

Local rope grown mussels

Steamed with white wine and garlic, or (GF)
Finished with cream
Served with bread

Oysters (GF) ***Six*** 16.5
(2.80 each) ***Twelve*** 32

Locally cultivated oysters. Served on crushed ice with lemon wedge. A taste of the sea.

MAINS

SEAFOOD

ALL OUR SEAFOOD IS LOCALLY SOURCED

Fresh Local Mussels 18
(starters also available)

Local rope grown mussels

Steamed with white wine and garlic, or (GF)
Finished with cream
Served with bread

Haddock 19

A battered fillet of haddock with chips, salad and home-made tartare sauce

Sea Bass (GF) 28

Pan fried fillet of sea bass, served on a bed of pea and scallop risotto

Roast Supreme of Salmon (GF) 24

With a prawn Paella and garlic butter

OTHER MAINS

Steak (GF)

10oz Sirloin 33

Matured for 28 days. Served with pea shoots and chips. Includes a choice of pepper sauce or garlic and herb butter

Lamb Tagine (GF) 23

Tender lamb pieces slowly cooked with moroccan spices, honey and dates. With basmati rice

PLEASE ASK YOUR SERVER ABOUT OUR LOBSTER & LANGOUSTINE SPECIALS
(SUBJECT TO AVAILABILITY)

PASTA

GLUTEN FREE OPTIONS AVAILABLE*

Prawn, Scallop & Mussel Linguine* 29

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

Seafood Linguine 22

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

Venison Ragu Papardelle 22

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

Roast Vegetable Pesto Pasta* (V) 20

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

RISOTTO

Seafood Risotto (GF) 23

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

Asparagus Risotto (V) (GF) 19

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

SALADS

Seafood Salad (GF) 20

Mixed leaves, avocado, prawns, smoked salmon, red onion, cucumber, cherry tomatoes.
Served with a lemon dressing

SIDES

Mash potatoes (V) (GF) 4

Chips (V) (GF) 4

House salad (V) (GF) 5

Seasonal greens (V) (GF) 5.5

Olives (V) (GF) 4

Ciabatta, balsamic vinegar & olive oil dip (V) 4.5

Bread 3.5

Garlic bread 5

DESSERTS

ADD ICE CREAM FOR £1

Tarta de Queso (V) (GF) 8.5

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

Sticky Toffee Pudding (V) 8.5

Home made sticky toffee pudding with cream

Chocolate Orange Torte (V) (GF) 8

Tiramisu (V) 8

Tiramisu with cream

Sorbet *(2 scoops)* (GF) 6

A selection of luxury dairy ice cream ..... per scoop 2.60

Trio of Cheese & Oatcakes (GF) 9.5