

TO BEGIN

Homemade Bread

Scottish butter, olive oil, balsamic
£2.50 per person – V, VGA, GFA, DFA

Marinated Olives, Roasted Red Peppers
(to share) £6 – V, VG, GF, DF

TO START

Homemade Focaccia Garlic Bread
 Dressed leaves, chilli and herb relish
 V

Crispy Haggis Bites

Grain mustard mayonnaise, dressed leaves
 DF

Homemade Soup of the Day

Homemade bread, Scottish butter
 V, VGA, GFA, DFA

Twice-baked Smoked Haddock and Cheddar Soufflé
 Crispy potatoes, parmesan, leeks

Italian Burrata

Peach, olives, marinated tomatoes, chilli dressing
 V, GF

Roasted Tarbert Scallops

Peas, bacon and caper dressing
£5 supplement – GF, DF

Argyll Smokery Cold Smoked Salmon

Cucumber, hot smoked rillette, watercress
£3 supplement – GFA, DFA

Free Range Chicken Liver Parfait

House chutney, toasted brioche, pickles
 GFA

MARINA RESTAURANT INCLUSIVE DINNER MENU

TO FOLLOW

Portavadie
 Fish and Chips

Battered or breaded, hand cut
 chips, crushed peas, tartar sauce
 DF, GFA

28 Day Dry Aged 8oz
 Sirloin Steak

Hand-cut chips, confit mushroom,
 tomato, peppercorn sauce
£8 supplement – GF, DFA

Slow Cooked
 Isle of Bute Lamb

Peas, confit carrot, smoked
 potato mash, salsa verde
 GF, DFA

Homemade Potato
 Gnocchi

Red pepper sauce, artichokes,
 ricotta
 V, VGA, DFA

Scottish
 Chicken Breast

Braised leeks, mushroom ketchup,
 smoked potato mash, haggis,
 peppercorn sauce
 DFA, GFA

Fish of
 the Day

Potato terrine, green vegetables,
 lemon and chive butter sauce
 GF, DFA

Courgette Pea
 and Mint Arancini

Parmesan cream, pea shoot
 salad
 V, VGA, DFA

McCaskie's Traditional
 Ploughman's

Honey roast ham, chicken liver
 parfait, mull cheddar, coleslaw,
 boiled egg, mixed leaf salad,
 homemade bread, warm
 buttered new potatoes
 GFA

Argyll Smokery Cold
 Smoked Salmon
 Ploughman's

Hot smoked rillette, coleslaw,
 boiled egg, pickled onion,
 mixed leaf salad, homemade
 bread, warm buttered new
 potatoes
£5 supplement – DFA, GFA

Roast West
 Coast Monkfish

South Indian butter sauce, roasted
 cashew, basmati rice, crispy onions
£5 supplement – GF

McCaskie's Hand Pressed
 Beef Burger

Toasted brioche bun, baby gem,
 tomato, homemade onion relish, fries
 DFA

EXTRAS | £2 EACH

·Aged cheddar cheese, blue
 cheese, smoked bacon

SIDES

Mixed leaf salad (V, VG, GF, DF)
 Beer battered onion rings (V, VG, DF)
 Seasonal vegetables (V, VG, GF, DFA)
 Smoked potato mash (V, GF)
 Fries (V, VG, GF, DF)

£5 each

TO FINISH

White Chocolate Mousse

Marinated strawberries, pistachio cream
 GFA

Lemon Posset

Raspberry compote, raspberries, traditional shortbread
 V, GF

Sticky Toffee Pudding

Toffee sauce, clotted cream, tuille biscuit
 V

Artisan Scottish Cheese Selection

Chutney, oatcakes, celery, grapes
£3 supplement – V, GFA

Home-churned Sorbet

Raspberry coulis
 V, VG, GFA, DF

Chilli Marinated Carpaccio of Pineapple

Coconut sorbet, passion fruit
 V, VG, GF, DF

Selection of House-churned Ice Cream

One, two or three scoops
 V, GFA

DIETARY KEY

Some of our dishes can readily be modified to
 suit dietary requirements. Please indicate to
 your server your requirements on ordering.

V – Vegetarian

VG – Vegan

GF – Gluten Free

DF – Dairy Free

VA – Vegetarian Option Available

VGA – Vegan Option Available

GFA – Gluten Free Option Available

DFA – Dairy Free Option Available

SUPPLIERS

Breckenridge of Oban – Fruits, Vegetables and Dairy

McCaskie's of Wemyss Bay – Butchers

Winston Churchill of Argyll – Game

Alastair Vallance (Glasgow) – Fin Fish

Prentice Seafood (Tarbert) – Shellfish

Stronchullin Farm Dunoon – Eggs

ENJOY

All of our dishes are cooked fresh to order using the best of Argyll's larder where possible. We appreciate your patience during busy times and always endeavour to serve good food as fast as we can. Should you have any dietary requirements please do let a member of our service team know. Should you have any allergens, please do make the team aware and we will advise suitable options. Menu may be subject to change without prior notice.