

MARINA RESTAURANT DINNER MENU

TO BEGIN

Homemade Bread

Scottish butter, olive oil, balsamic
£1.50 per person – VG, VN

Marinated Olives, Roasted Red Peppers

(to share) £4.50 – VG, VN, GF

Homemade Focaccia Garlic Bread

Dressed leaves, tomato relish
£6.50 – VG

TO START

Haggis Bon Bons

Grain mustard mayonnaise, dressed leaves
£8.50

Homemade Soup of the Day

Homemade bread, Scottish butter
£6.50 – VG, VN

Prawn Cocktail Marie Rose

Little gem, langoustine, Melba toast
£12.50 – GF

Cold Smoked Scottish Salmon

Pickled beetroot, horseradish cream, blinis
£14 – GF

Roasted Tarbert Scallops

Cauliflower, black pudding, apple
£14 – GF

Grilled Goats Cheese

Marinated red peppers, courgette, hazelnuts, chicory
£9.50 – VG

Twice Baked Mull Cheddar Soufflé

Celery, grapes, walnuts
£12.50 – VG

TO FOLLOW

Portavadie

Fish and Chips

Battered or breaded, hand cut
chips, crushed peas, tartar
sauce
£19 – GF

Slow Cooked Shoulder of Isle of Bute Lamb

Creamed potato, broccoli,
roasted onion
£25 – GF

Thai Vegetable Curry

Jasmine rice, prawn crackers,
roasted peanuts
£15 – GF, VN, VG

Breast of Scottish Chicken

Sweetcorn, smoked bacon,
creamed potato, peppercorn
sauce
£19 – GF

28 Day Dry Aged 225- gram Sirloin Steak

Hand-cut chips, confit
mushroom, tomato,
peppercorn sauce
£33 – GF

Fish of the Day

Potato terrine, green
vegetables, chive and lemon
butter sauce
£POA – GF

Tarbert Landed Langoustines

Spiced butter,
french fries, dressed leaves
£25 – GF

Homemade Potato Gnocchi

Ricotta, spinach,
green beans, pesto
£15 – VG, VN

Smoked Scottish Hot and Cold Salmon Ploughman's

Buttered new potatoes, boiled
egg, pickled onions, homemade
bread and butter
£28 – GF

McCaskie's Hand Pressed Beef Burger

Toasted brioche bun, baby
gem, tomato, Portavadie
chutney, chips
£16

EXTRAS | £2 EACH

Aged cheddar cheese,
blue cheese, smoked
bacon

SIDES

Beer battered onion rings – VG, VN

Mixed leaf salad – VG, VN

Chips – VG, VN

Seasonal vegetables – VG, VN, GF

Creamed potato – GF
all £4.50

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.

TO FINISH

Elderflower Panna Cotta

Scottish strawberries, tuile biscuit
£7.50 – VG

Strawberry Sorbet

Macerated strawberries, white chocolate crumble
£7.50 – VG, VN, GF

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream, brandy snap
£7.50 – VG

Artisan Scottish Cheese Selection

Chutney, oatcakes, celery, grapes
£12 – GF

Iced Coconut

Lime and chilli marinated pineapple
£7.50 – VG, VN, GF

Dark Chocolate Ganache

Crème fraiche, raspberries, almond crumble
£7.50 – VG

Selection of Home Churned Ice Cream

One, two or three scoops
£2.50 / £4.50 / £6.50 – VG, GF

SUPPLIERS

Breckenridge of Oban – Fruits, Vegetables and Dairy

McCaskies of Wemyss Bay – Butchers

Winston Churchill of Argyll – Game

Alastair Vallance (Glasgow) – Fin Fish

Prentice Seafood (Tarbert) – Shellfish

Stronchullin Farm Dunoon – Eggs

DIETARY KEY

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

GF – Gluten Free

VG – Vegetarian

VN – Vegan