

# 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  
£7 – VG, VN

### Twice Baked Smoked Haddock and Cheddar Soufflé

Croutons, parmesan, leeks  
£12.50

### Home Cured Scottish Sea Trout

Dill, pickled cucumber, horseradish cream, blinis  
£11.50

### Roasted Tarbert Scallops

Parsnip, black pudding, apple  
£14

### South Indian Vegetable Pakora

Chutney, pickled lime  
£9.50 – VG

### Beetroot Hummus

Spiced chickpeas, pickled beets, flatbread  
£9 – VG, VN

## TO FOLLOW

### Portavadie

#### Fish and Chips

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

### Slow Cooked

#### McCaskie's Beef

Star anise braised carrot, smoked potato, roasted onion, crispy kale  
£24 – GF

### Homemade Potato

#### Gnocchi

Roast pepper, tomato sauce, ricotta  
£17 – VG

### Roast West Coast

#### Monkfish

Smoked potato, brassicas, mussel velouté  
£28 – GF

### Butter Chicken

Basmati rice, poppadoms, roasted cashew nuts  
£19

### Fish of the Day

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

### McCaskie's 28 Day

#### Dry Aged 10oz Rump Steak

Hand-cut chips, confit mushroom, tomato, peppercorn sauce  
£28 – GF

### Spinach, Potato and Cauliflower Korma

Basmati rice, poppadoms, roasted cashew  
£15 – GF, VG, VN

### 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

### Earl Grey Crème Brûlée

Poached pear, traditional shortbread  
£8.50 – VG

### Mango Sorbet

Tropical fruit salsa, coconut meringue  
£7.50 – VG, VN, GF

### Sticky Toffee Pudding

Toffee sauce, vanilla ice cream, brandy snap  
£8.50 – VG

### Artisan Scottish Cheese Selection

Chutney, oatcakes, celery, grapes  
£12 – GF

### 50% Dark Chocolate Mousse

Banana, caramel peanuts  
£8.50 – GF

### 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

McCaskie's 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