

WEDNESDAYS  
**GOURMET BURGER NIGHT**

All burgers £10, for one night only  
Look out for our locally sourced specials  
Available from 5pm

FRIDAYS  
**FISH & CHIP FRYDAYS**

Choose from 3 fish of the day or maybe treat  
yourself to our deluxe fish and chips  
Available from 5pm

SATURDAYS  
**SEAFOOD SATURDAYS**

2 seafood specials, from the pier to  
the pan as fast as we can!  
Available from 5pm

## STARTERS

### CLASSIC QUESO FUNDIDO £6.99

Homemade artisan style jack cheese fondue  
with garlicky roasted peppers and chorizo  
served with corn tortilla chips  
Milk, gluten & soya

### SOUP OF THE DAY £5.50

Today's creation with crusty bread  
Please ask your server for allergens

### INDIVIDUAL BAKED CAMEMBERT (V) £7.99

Baked with chunky chilli jam and served  
with sour dough pitta  
Milk, mustard, nuts & gluten

### SEAFOOD CHOWDER £7.99

Our own velvety chowder with chunks of prime  
fish, shellfish and potato. Served with crusty bread  
Molluscs, gluten, fish, milk, celery & sesame

### WEST COAST MUSSELS £8.50/£12.99

Local sourced mussels in a creamy garlic, wine  
and herb broth. Served with crusty bread  
Gluten, crustacean, mollusc, egg, celery & milk

### CHICKEN LIVER PARFAIT £7.50

Our own recipe parfait served with crusty  
bread and Arran plum and apple chutney  
Milk, gluten, sesame & mustard

### LOCAL HOT AND COLD SMOKED SALMON £9.25

Served with mustard and dill dressing  
Gluten, egg, fish, mustard & sesame

### CUAN MOR SALAD

Cos lettuce, crispy corn, red onion, cucumber  
and red pepper drop salad served with your  
choice of topping - Mustard & sesame

### ANTIPASTO MEATS £7.99

drizzled with pesto dressing  
Nuts, sesame, mustard & milk

### SQUEAKY BEAN DUCK & HOISIN (VG) £8.50

Gluten, sesame & mustard

### HOT SMOKED SALMON £9.25

drizzled with honey mustard dressing  
Egg, mustard, sesame & fish

### MEXICAN MEATBALLS £7.99

Mexican beef and pork meatballs in a  
Cascabel cream sauce Egg & milk

### HAGGIS PAKORA £7.50

Handmade haggis pakora served with  
spiced onions & mango and lime dip  
Gluten, egg, milk, soya, sesame, sulphites & celery

### CRAB AND CRAYFISH TIMBALE £8.99

Delicate white crab meat and crayfish tails  
with our own recipe cocktail sauce  
Gluten, crustacean, egg, milk, mustard & sesame

### CRISPY JACKFRUIT WINGS (VG) £8.50

Served with sweet chilli dip  
Nuts, gluten, peanuts, mustard, sesame & soya

### CAJUN CHICKEN £7.50

Tender chicken breast pieces in a crispy batter  
and served with garlic mayonnaise  
Gluten, milk, sesame & soya

### CHIPOTLE KING

### PRAWN TACOS £8.99

Soft tacos with Asian slaw, crispy king prawns  
and chipotle coriander crema  
Crustacean, milk, gluten, soya, mustard & sesame

## FROM THE SEA

### FISH AND CHIPS £13.99

Fillet of haddock, crispy fried in our special recipe batter  
and served with house chips and tartare sauce  
Gluten, egg, fish, soya, milk, sesame & mustard

### SEARED SCALLOPS £12.99/£22.99

Served with hasselback potatoes, black pudding, tenderstem broccoli  
and smoked cheese sauce Milk, mollusc, fish & gluten

### KING PRAWN AND ITALIAN SAUSAGE

### PESTO PASTA £14.99

Seared king prawns and Italian sausage tossed with penne pasta  
and homemade basil pesto Served with mezzaluna bread  
Crustacean, nuts, milk & gluten

### SCAMPI AND CHIPS £13.99

Bread crumbed whole tail scampi served with homemade  
chips and home-made tartare sauce  
Crustacean, gluten, egg, soya & mustard

### LOCAL SALMON FILLET £17.99

Lightly grilled and served with asparagus, creamy leek  
mash and thermidor glazed king prawns  
Fish, crustacean, milk & celery

### SEAFOOD PLATTER £19.99

Hot and cold smoked Scottish salmon, smoked mackerel,  
crayfish and crab timbale and rollmop herring. Served with dips  
and crusty bread  
Gluten, crustaceans, molluscs, egg, fish, mustard & sesame

### SEA BASS AND CRAB £17.99

Sea bass fillet stuffed with a delicate crab rillette and served  
with a potato and truffle gratin, mixed greens and a white wine  
and dill sauce  
Crustaceans, milk, molluscs, egg, fish, mustard & sesame

### AFTERNOON FISH TEA (served 12 till 5pm) £10.99

Crispy fried haddock and chips served with chips, peas,  
homemade tartare sauce, bread and butter and a pot of tea  
Gluten, egg, fish, soya, milk & mustard

EST 2006 · CUAN · MÓR · OBAN, ARGYLL

A discretionary optional service charge of 10% will be added to your bill

# GOURMET BURGERS, STEAK & SALAD

## WILD ARGYLL VENISON BURGER £13.99

Wild venison burger topped with black pudding, apple chutney and blue cheese. Served on a gourmet bun with house chips and coleslaw  
**Gluten, milk, soya, sesame & egg**

## VEGAN CHILLI BURGER (VG) £12.99

The Meatless Farm Company meat free burger served on a vegan gourmet bun with vegan chilli and vegan cheese. Served with sweet potato fries and salad **Gluten, mustard, sesame & soya**

## SURF AND TURF SALAD £19.99

Strips of juicy cajun rump steak, scallops, king prawns and crispy salt and chilli seafood bites served over a tossed baby spinach & crispy potatoes with crispy corn and honey mustard dressing  
**Gluten, crustacean, eggs, soya, mustard, sesame & molluscs**

## CHIPOTLE CHICKEN BURGER £12.50

Buttermilk chicken breast, Monterey Jack, chipotle mayo, red onion, lettuce and gherkin. Served on a gourmet bun with house chips and coleslaw  
**Gluten, milk, sesame, mustard, soya & egg**

## HANDMADE RUSTIC BACON CHEESE BURGER £13.50

Grilled 8oz local burger served with Virginia smoked bacon and cheddar on a gourmet bun with house chips, a wild leaf garnish, tomatoes, red onions and coleslaw  
**Gluten, egg, soya, milk, sesame & mustard**

## CAULIFLOWER, KALE & OAK SMOKED CHEDDAR BURGER (V) £11.99

Cauliflower, cream cheese, Red Leicester and smoked cheddar mixed with parsley and kale and coated in a crispy crumb served on a gourmet bun with garlic mayonnaise, seasoned wedges and homemade coleslaw **Milk, gluten, mustard, sesame & egg**

## 8OZ 28 DAY AGED ABERDEEN ANGUS SIRLOIN STEAK £22.99

Grilled to your liking and served with peppercorn sauce, homemade chips, green vegetables and haggis Yorkshire pudding  
**Gluten, soya & milk**

## CAESAR SALAD £8.99

Crispy cos lettuce tossed in our special dressing with free range boiled egg, crispy croutons and parmesan  
**Gluten, crustacean, eggs & soya**

ADD GRILLED CHICKEN £4.50

ADD SALMON FILLET £5.99

ADD SEARED SCALLOPS £9.99

ADD HOT SMOKED SALMON & CRAYFISH £6.99

# THE REST

## BREAST OF CHICKEN WITH SERRANO HAM £14.50

Tender chicken breast wrapped in Serrano ham, oven roasted and served with herby Manchego cheese and chorizo potatoes, tenderstem broccoli & tomato, pimento and olive sauce  
**Gluten, milk, soya, mustard & nuts**

## VENISON LASAGNE £11.99

Scottish venison ragu lasagne topped with Arran cheddar cheese sauce. Served with homemade chips and garlic bread  
**Gluten, soya & milk**

## CHARGRILLED CHICKEN £12.99

Butterfly chicken breast topped with a mild curry and mango cream, Served with coriander rice and a warm nan  
**Gluten, mustard, nuts & milk**

## SWEET POTATO AND RED ONION TART (VG) £11.99

Served with golden beetroot piccalilli, sweet potato fries and green vegetables **Gluten, mustard & soya**

## HALF BONELESS ROASTED AROMATIC DUCK £17.99

Served with crispy herb potatoes, plum sauce and salt n chilli cabbage **Gluten, nuts, peanuts & soya**

## MEATLESS FARM SAUSAGE AND MASH £10.99

Plant based sausages and vegan mash, roasted onion gravy and garlic sauerkraut

## BANGERS AND MASH £11.99

Today's banger (ask your server), served with mash, vegetables, Yorkshire pudding and topped with red onion gravy  
**Milk, gluten and sulphur dioxide**

## SCOTTISH STEAK AND ALE PIE £12.99

Flaky pastry over tender Scotch beef served with homemade chips and peas **Gluten, egg, milk & soya**

## MEXICAN MEATBALLS £12.99

Beef and pork meatballs in a Cascabel cream sauce and served over Mexican red rice and topped with jalapeno, Mexican guacamole and coriander crema. Served with corn tortilla chips  
**Egg, milk & soya**

## BUTTERNUT GOBI DHANSAK (VG) £10.99

Cauliflower and butternut squash curry served with coriander rice and sour dough flatbread  
**Gluten & mustard**

# SIDES

LOADED FRIES Cuan chips smothered in cheesy Fundido sauce and smoked bacon strips £3.99 **soya, milk & gluten** | CUAN CHIPS £2.99 (vg) **soya**

TODAY'S GREEN VEG £3.50 **milk & soya** | SIDE SALAD £2.99 (vg) **mustard & sesame** | SWEET POTATO FRIES (vg) £3.50 **soya** | COLESLAW £1.50 **egg**

MANCHEGO CHEESE & CHORIZO HERBY POTATOES £3.50 **gluten & egg** | POTATO AND TRUFFLE GRATIN £3.00 **milk** | PEPPERCORN SAUCE £1.99 **milk**

CRUSTY BREAD £1.25 **gluten & sesame** | CHARGRILLED CHICKEN SAUCE £1.99 **milk & nuts** | ONION RINGS £2.50 **gluten, sesame & soya**

SEASONED WEDGES £2.99 (vg) **milk & soya** | GARLIC BREAD £1.99 **gluten & soya** | CAESAR SALAD £3.99 **milk, egg, fish, gluten & soya**

# PUDDINGS

## SPECULOOS CHEESECAKE (VG) £6.99

Served with biscoff sauce and cream (or vegan cream)  
Gluten, soya, milk & egg

## STICKY TOFFEE PUDDING £6.99

Warmed sticky toffee pudding served with fresh cream and a rich toffee sauce  
Gluten & milk

## WARM BELGIAN WAFFLE £5.99

Served with two scoops of vanilla ice cream and drizzled with a chocolate or biscoff sauce  
Gluten, egg, soya & milk

## VEGAN WAFFLE (VG) £5.99

Served with two scoops of Judes vegan vanilla ice cream and drizzled with a chocolate or biscoff sauce  
Gluten, egg, soya & milk

## CHOCOLATE FUDGE CAKE (VG) £6.99

Served cold or warm with fresh cream (or vegan cream)  
Gluten, egg, nuts, soya & milk

## RASPBERRY CRANACHAN SNOWBALL ICE CREAM SUNDAE £6.50

Two scoops of vanilla ice cream, homemade raspberry whisky compote, chocolate coconut snowball, cream and wafer  
Gluten, Egg, Milk, Soya, Sulphites

## DOUBLE CHOCOLATE FUDGE ICE CREAM SUNDAE £6.50

2 scoops of chocolate ice cream, chocolate sauce, Oreo cookie pieces, fudge pieces and cream  
Gluten, egg, nuts, soya & milk

## AFFOGATO £5.99

1 scoop of vanilla ice cream, drizzled with Gozio Amaretto and finished off with a shot of freshly brewed espresso

## SELECTION OF DAIRY ICE CREAM £1.70

Choose from vanilla, salted caramel, chocolate and strawberry topped with a Rossini curl wafer. We also have Dairy free Vanilla and Raspberry ice creams available

One Scoop: £1.70

Two Scoops: £2.85

Three Scoops: £3.99

Gluten, egg, nuts, soya & milk

# SOFT DRINKS & MIXERS

## CANS & BOTTLES

Pepsi / Diet Pepsi/ Irn Bru/ Diet Irn Bru 330ml £2.25

San Pellegrino Orange / Lemon/

Blood Orange/ Grapefruit 330ml £2.50

Appletiser 275ml £3.20

## FEVER TREE TONICS 200ML £2.50

Tonic / Refreshingly Light Tonic / Light Mediterranean Tonic  
Elderflower Tonic

Strathmore Still/Sparkling Water 330ml /750ml £2.00/ £3.99

Kids Simply Fruit 330ml Orange /Apple & Blackcurrant £1.75

## DRAUGHT ½ pt Pint

Vimto / Ginger Beer / Cola / Diet Cola / Irn Bru

Tonic/ Lemonade/ Soda & Lime £1.70 £2.89

Fresh Orange & Lemonade £1.99 £3.29

Orange/ Apple/ Cranberry/ Pineapple Juice £1.99 £3.29

Dash £0.75

Cordial Lime/ Orange/ Blackcurrant £0.60

A discretionary optional service charge of 10% will be added to your bill

# COCKTAILS ALL £8.49

## WATERMELON SUGAR HIGH

Puerto de Indías Strawberry, Monin watermelon, lemonade

## APEROL SPRITZ

Aperol Aperitivo, Cruse sparkling wine, soda

## CUAN SPRITZ

Cruse sparkling wine, Sisca Raspberry, Sisca Strawberry, Sisca Blackberry, soda

## SMOKEY GINGER

Mezcal Union, Lejay crème de cassis, ginger beer, fresh lime

## ELDERFLOWER & RHUBARB COOLER

Vodka, Fevertree elderflower tonic, Funkin rhubarb, cranberry bitters, fresh lemon

## WHISKY & APRICOT HIGHBALL

Whyte & Mackay, Sisca Apricot liqueur, lemon, soda

## LONG-ISLAND ICED VIMTO

Smirnoff Vodka, Gordons gin, Rooster Rojo blanco tequila, Matusalem Platino rum, Sisca triple sec, lime, Vimto

# LO & NO ALL £6.89

## LOW-ALCOHOL COCKTAIL

Cocchi Rosa, passionfruit, orange bitters, soda

## NO-JITO - NON-ALCOHOLIC

Seedlip 108 0% Spirit, fresh lime, mint, gomme, soda, cubed ice

# DRAUGHT BEERS

	½ pt	Pint
SALTIRE 4%	£2.49	£4.49
STAROPRAMEN 5%	£2.99	£5.99
EAST COAST IPA 4%	£2.89	£5.49
ASPALL CIDER 5.5%	£2.79	£4.99
BELHAVEN BEST 3.2%	£2.49	£4.49
BELHAVEN BLACK 4.2%	£2.79	£5.49

WEEKLY CASK ALE: PLEASE ASK YOUR SERVER FOR DETAILS

# BOTTLES & CANS

CORONA 4.6% 330ml £4.29

MORETTI 4.6% 330ml £4.49

PERONI GLUTEN FREE 5.1% 330ml £4.99

DISCO FORK LIFT TRUCK MANGO PALE IPA 5% £5.49

CROSSING THE RUBICON IPA 6.90% £5.49

DRYGATE ORINOCO MOCHA MILK STOUT 6.0% £5.49

## CIDER

THISTLY CROSS WHISKY CASK 6.7% 330ml, Scotland £5.89

ORCHARD PIG PINK CIDER 4.5% 330ml, Scotland £4.89

KOPPARBERG Strawberry & Lime 4%, Sweden £4.89

## ALCOHOL FREE

HEINEKEN ZERO 0% 330ml, The Netherlands £3.49

KOPPARBERG Strawberry & Lime 0% 500ml, Sweden £4.99

## NOSTALGIC

HOOCH LEMON BREW 4% 330ml, UK £4.99

## WINES

### THE MODEST BUNCH

125ML £3.89 / 175ML £5.19 / BTL £19.99

#### WHITE:

LAS CONDES SAUVIGNON BLANC, CHILE  
LAS CONDES CHARDONNAY, CHILE

#### RED:

LAS CONDES MERLOT, CHILE  
LAS CONDES CABERNET SAUVIGNON, CHILE

#### ROSE:

LAS CONDES CABERNET ROSE, CHILE

### THE BOLD BUNCH

125ML £4.49 / 175ML £5.99 / BTL £23.99

#### WHITE:

GREEN FISH VERDEJO, SPAIN  
PERINITZA PINOT GRIGIO, ROMANIA

#### RED:

PERINITZA PINOT NOIR, ROMANIA  
PODEROSA MALBEC, CHILE

#### ROSE:

VILLA MOLINO PINOT GRIGIO BLUSH

### THE POWER COUPLE

125ML £5.29 / 175ML £7.39 / BTL £28.99

#### WHITE:

BOUNDARY HUT, SAUVIGNON BLANC  
NEW ZEALAND

#### RED:

MAYOR DE CASTILLA RESERVA RIBERA  
DEL DUERO

### THE BUBBLY ONE

125ML £4.99 / BTL £27.99

CRUSE BRUT WHITE SPARKLING, FRANCE

## LIQUEURS 25ML

Malibu 21%	£2.70
Cointreau 40%	£3.00
Drambuie 40%	£3.20
Glayva 35%	£3.20
Tia Maria 20%	£2.70
Gozio Amaretto 24%	£2.80
Peach Snapps 18%	£2.40
Antica Sambuca Classic 38%	£3.00
Tequila Rose 15%	£2.60

### 50ML

Baileys 17%	£4.50
Martini Rosso/ Dry 15%	£3.20
Aperol Aperitivo 11%	£3.75

## SPIRITS

### VODKA 25ML

Smirnoff Vodka 37.5%	£2.70
Absolut Vodka 40%	£3.00
Cariel Vanilla Vodka 37.5%	£3.00

### ROOSTER ROJO TEQUILA

Blanco 38%	£3.00
Reposado 38%	£3.50
Anejo 38%	£4.00

### GIN: SCOTTISH 25ML

Caorunn Small Batch, Highlands 41.8%	£3.50
Rock Rose, Dunnet Bay 41.5%	£3.50
Shetland Reel 43%	£3.50
Tobermory 43.3%	£3.50
Edinburgh Rhubarb & Ginger 40%	£3.50
Edinburgh Bramble & Honey 40%	£3.50
Edinburgh Raspberry 40%	£3.50
Tulchan Small Batch Speyside 45%	£4.00
Tiree 40%	£4.00
The Botanist Islay 46%	£4.00
Misty Isle, Skye 41.5%	£4.00
Colonsay Wild Island 43.7%	£4.00

### GIN: REST OF THE WORLD 25ML

Gordon's London Dry 37.5%	£2.70
Bombay Sapphire London Dry 40%	£3.00
Puerto de Indias Strawberry Gin 37.5%	£3.50
Gin Mare 42.7%	£4.00

### RUM 25ML

Bacardi Carta Blanca 37.5%	£2.70
Ron Matusalem Platino 40%	£3.00
Captain Morgan Spiced Gold 35%	£2.70
Sailor Jerry Spiced 40%	£3.00
The Kraken Black Spiced 40%	£3.00
Ron Matusalem Clasico 10yo 40%	£3.50
Don Papa Small Batch 7yo Golden 40%	£4.00
Matusalem 15yo Gran Reserva Golden 40%	£4.20

### OTHER SPIRITS

Martell Brandy 40%	£2.90
Avallen Calvados 40%	£3.90
Whyte & Mackay Whisky 40%	£2.90
Jack Daniels Old No 7 40%	£3.00
Mezcal Union Uno 40%	£4.60

## TEA/ COFFEE

Espresso / Americano	£2.39
Double espresso	£2.79
Flat white/ Latte/ Cappuccino	£2.99
Mocha	£3.49
Hot chocolate	£2.99
Tea: Breakfast, earl grey, mint, green	£1.99

Almond milk extra	£0.50
Decaff extra	£0.30

### SPECIALITY COFFEE

Gaelic Coffee (Drambuie)	£5.99
Baileys latte	£5.99
Oban Little Bay Malt Coffee	£8.99