

TO SHARE

ARTISAN BREADBASKET v £10
Salted butter, olive oil, balsamic, olives

BAKED CAMEMBERT v £15
Garlic & rosemary croutons

1/6/12/24 SCOTTISH OYSTERS £6 / 27 / 46 / 81
Served with lemon & Tabasco

Bay Seafood Platter

£170 FOR 2 / £270 FOR 4

Langoustines, lobster, oysters, mussels, gravadlax, scallops, Loch Awe smoked salmon, king prawn cocktail, smoked mussels, artisan breads, horseradish cream, dill & chive mayonnaise, chilli mayonnaise, aioli

STARTERS & LARGE PLATES

CHEF'S SOUP OF THE DAY v £9

CULLEN SKINK £12
Both served with artisan bread

CHICKEN LIVER PÂTÉ £11
Onion chutney, brioche slice

LANGOUSTINE & CRAYFISH MAC 'N' CHEESE £17 / 20
Parmesan crisp

KING PRAWN & LANGOUSTINE COCKTAIL £15 / 21
Artisan bread

BRUSCHETTA v £11
Chilled & sun-dried tomato, shallots, toasted croute, garlic

GRILLED SCOTTISH GOAT'S CHEESE v £11
Spiced pear chutney, toasted artisan bread

SEAFOOD

MUSSELS £14 / 20
White wine, garlic, cream, parsley, artisan bread

ISLE OF HARRIS LANGOUSTINES £27.50 / 39
Aioli garlic mayonnaise

CHORIZO, KING PRAWN, CRAYFISH & MUSSELS RIGATONI £22 / 30
Tomato, torn basil, garlic

BEER BATTERED HADDOCK £20
Chunky chips, crushed peas, tartar sauce, sea salt

WHOLE LOBSTER £50 SUBJECT TO BOAT
Garlic butter

Fish of the Day

ASK SERVER FOR MARKET PRICE
Straight from the fishing boats to the grill

PIZZA

Sourdough pizza to cut at your table, served with our special Nairn wild garlic aioli

MARGHERITA v £14.50
Organic tomato, Scottish mozzarella & fresh torn basil

BEE STING £20
Pepperoni, hot honey

PIZZA PESCATORE £20
Kalamata olives, marinated king prawns, Cantabrian anchovies & Scottish mozzarella

FIELD TO FORK £20
Chef's selection of charcuterie; ham, pepperoni, salami, chorizo, beef, chicken

BURGERS

All of our burgers are served with smoked cheese, lightly smoked streaky bacon, tomato, lettuce, red onion, coleslaw, burger relish & skin on fries. Choose from:

TWO PRIME 4oz VENISON / TWO PRIME 4oz BEEF / PANKO CHICKEN BURGER

ALL £20

35 Day Aged Steak

All of our beef steaks are 35 day aged, and supplied to us by John Gilmour Butchers since 1946. Seared with balsamic grilled tomato with rosemary, field mushroom & skin on fries.

SIRLOIN THICKLY CUT FROM THE CENTRE OF THE LOIN 10oz £38.50

RIB-EYE A TENDER CUT FROM THE UPPER RIB CAGE 10oz £41.50

CAULIFLOWER CHEESE STEAK v £18

ADD THE SURF TO YOUR TURF £50
Whole lobster, garlic butter

ADD A SAUCE: £4 PER SAUCE
Green Peppercorn / Diane / Béarnaise / Blue Cheese

BUTTERS: £4 EACH
Truffle & Parsley / Garlic & Thyme / Arran Mustard

FROM THE GRILL

FIELD TO FORK BAY GRILL £70
Sirloin 5oz, chicken breast, lamb lollipop, pork & herb sausage, Stornoway black pudding & haggis bon bon, fried egg. Served with one additional side and your choice of sauce.

FROM THE OVEN TO THE TABLE

STEAK & ALE PIE £20
Chunky steak pieces in a rich Jarl Ale sauce, enclosed in a buttery short crust pastry, mashed potatoes, tenderstem broccoli

CHILLI RUBBED FLANKSTEAK NACHOS £25
Red onion, peppers & jalapeños, melted cheese sauce & salsa, fresh guacamole, soured cream

AUBERGINE, COURGETTE & CAPSICUM ROLLS v £18
Tomato & basil sauce, garlic bread

SALADS

CLASSIC CAESAR £11 / 15.50
Cos lettuce, fresh anchovies, parmesan shavings, toasted herb croutons | **ADD CHICKEN £5**

SUPER FOODS v £13.50 / 18
Tenderstem broccoli, pomegranate seeds, beetroot, spinach, mixed leaves, rocket, sunflower seeds, walnut dressing, balsamic oil, artisan bread, olives

SIDES £6 PER SIDE

SKIN ON FRIES
DAUPHINOISE
GARLIC WILTED SPINACH
BEER BATTERED ONION RINGS
CHEF'S SEASONAL VEGETABLES
GRILLED FIELD MUSHROOMS
MACARONI CHEESE, BACON CRUMB
BUTTERED NEW POTATOES
SEASONAL SALAD & DRESSING

DESSERTS

CRÈME BRÛLÉE v £10
Lavender scented shortbread

LEMON CHEESECAKE v £10
Berry compote

STICKY TOFFEE PUDDING v £10
Vanilla ice-cream, caramel sauce

MACKIES ICE CREAM SELECTION v £8

SCOTTISH CHEESE SELECTION v £18
Highland Oatcakes, Clava brie, Hebridean blue, smoked applewood, Isle of Mull cheddar

ADD A GLASS OF PORT £6

TEA & COFFEE

POT OF TEA FROM £4.40
AMERICANO £3.85 / 4.95
CAPPUCCINO £4.40

ESPRESSO SINGLE £3.30
FLAT WHITE £4.40
AFFOGATO £7.70

Before ordering, please inform a member of our team if you have a food allergy or intolerance. Gluten free options are available on request.

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.



OBAN BAY
HOTEL