



Evening Menu

Served from 6pm to 9pm

Starters

Chefs' home made soup of the day,
served with crusty roll or bread £ 3.95

Thai Prawns. Delicious coated Thai prawns deep flash fried and served on a bed of dressed lettuce with a sweet chilli dipping sauce. £4.30

Traditional Prawn cocktail with Marie Rose sauce.

Chefs own recipe sauce and shelled prawn tails served on a bed of crispy fresh lettuce with fresh brown bread and butter. £4.50

Deep fried breadcrumb Brie wedges, served with port & cranberry sauce and a side garnish of and seasonal salad. £4.00

Haggis Rarebit, a rare bit of Scotland to savour, hot dinner haggis on toasted bloomer with a topping of melted isle of mull cheddar cheese drizzled with hot cranberry and port. £4.80

Black pudding, bacon & caramelised apple. West coast black pudding and bacon on a bed of lettuce, topped with caramelised apples and isle of mull cheese drizzled with sweet yoghurt. Fantastic. £4.55

Scallops & Bacon, pan seared king scallops and crispy bacon cooked together with chopped cherry tomatoes a hint of garlic and lemon butter, served on a green garnish of chopped lettuce £4.75

Please ask if you have any special dietary requirements or for vegetarian options etc,

**we will be happy to prepare these meals
based on produce availability.**

Main Course

Lamb Shank, succulent whole shank of lamb and rich red wine and mint gravy, served in a deep dish with creamy mashed potatoes and a seasonal vegetable £10.20

Local Wild Venison and vegetable pie, Venison and vegetables braised in red wine served with a puff pastry lid. Chips / Mashed potato and seasonal vegetables. £9.20

Wild venison chilli, try this and never go back to beef. Served with rice, Jacket potato or chips and a side of garlic bread. £7.80

Steak & Ale pie. The Argyll Arms delicious blend of fine Argyll beef steak & best ale under a lid of Puff pastry. Served in a deep dish with a side of individual cauliflower cheese and creamed potato. £8.70

Cajun Chicken, spicy butterfly chicken breast marinated in Cajun spices, griddled to perfection, served with potato wedges, seared peppers and a side pot of our own Cajun dip. £9.75

Griddled haggis, slices of dinner haggis girdled on a red-hot grill, served with a whiskey sauce, fresh mashed potato and seasonal vegetables. £ 8.95

Seared whole duck breast. Seared Gressingham duck breast, marinade with light mustard and maple, served with fried sweet potato discs, and pan fried red cabbage in balsamic syrup. £10.25

Pasta of the day. Chefs choice of topping on a bed of tagliatelle pasta with garlic bread. £8.70

Curry of the day, (house specials). Home made curry served with rice, naan bread and mango chutney £8.70

Add chips or spicy potato wedges as a side order (see side dishes)
Or go for a curry banquet for two. Please ask for details

Salads

Locally produced and cured ham, slices of honey & mustard roast ham served with a selection of dressed seasonal salad and isle of mull cheddar cheese. £8.70

Cheese, isle of mull cheddar cheese served with a selection of dressed seasonal salad. £7.90

Prawn tails served with a selection of dressed seasonal salad & Chefs own recipe sauce £8.60

Check out the board in the main bar for today's fresh fish House Specials

Optional extras

Side salad £ 1.95

Chips £1.50

Garlic Bread £1.95 (with optional cheese £2.05)

Spicy Potato wedges £1.50

Cajun Dip 75p

Garlic Mayonnaise dip 75p

Coleslaw £1.00

Sweets

Also see our speciality desert table selection menu

Hot sticky toffee pudding served with cream or ice cream £4.50

Alabama Chocolate fudge cake served hot with cream or ice cream
£3.90

Apple pie and cream, served hot or cold with cream or custard £3.80

Trio of ice cream's, from Mackies of Scotland. A trio of Mackies special ices for you to choose from, Rum & Raisin, Vanilla, Strawberries & cream or chocolate. £3.00

Island Cheese board made up with Isle of Mull Cheddar served with fresh fruit, traditional oat cakes & cranberry sauce. £4.00

Tea and coffee served by the pot

Pot for One £1.60

Pot for Two £2.30

Fresh filtered coffee by the cup

Gaelic Coffee, Tobermory malt and fine roast coffee topped of with fresh cream and brown sugar £4.75

We will always endeavour to serve all items listed on the menu, however please bare in mind that we are on an island and deliveries can some times be spasmodic or fail to arrive at all, please bare this in mind, if we can not serve you exactly what you want, we will always offer you an alternative.

Enjoy your time with us, if you are unsure of anything or require any assistance we will be happy to help you.

Children's selection

Traditional Mince and tatties (small portion)

Chips, egg & beans £ 3.25

Chicken fillet, chips and peas or beans £4.25

Sausage and chips with peas or beans £4.25

Lincolnshire Fish Cakes and chips served with side garnish of seasonal salad £4.25

Children's salad (please ask for today's selection) £3.25

Beans on toast £3.25

Pizza and chips £3.95

Haggis rarebit & salad £4.50

Should you require a high chair or children's cutlery etc please do not hesitate to ask.

We will happily warm bottles and accommodate mums with small babies as best we can, please ask if you need assistance.

Prices correct at time of publication
These may vary throughout the season