

# ALL DAY MENU

SERVED FROM 12 NOON – 9PM



## MHOR CLASSICS

SEASONAL SOUP **V V GF | 6.0**  
with sourdough bread

SOURDOUGH TOASTIE  
cheese, ham & pickled onion **| 7.0**  
cheese & ham **| 6.5**  
cheese & kimchi (vegan cheese available) **| 6.0**  
**GF** available

MEZZE PLATTER **| 11.0**  
beetroot hummus, tomato red pepper hummus,  
griddled halloumi, marinated artichokes, pickled shallot,  
cornichons, flat bread **GF V** available

CHARCUTERIE BOARD **| 15.0**  
Selection of Scottish meats, Isle of Mull  
cheddar, pickles, beetroot pickled egg,  
quince paste, jalapeño and cheddar bread

PAPPARDELLE PASTA **| 12.0**  
anchovies, chilli, garlic and cavolo nero **V V** available

SCOTTISH ISLAND MUSSELS **GF | 13.0**  
with our daily garnish

BEER BATTERED HADDOCK **| 15.0**  
chunky chips, minted peas, tartar sauce, lemon  
**GF** available

SCOTCH BEEF BAVETTE STEAK **GF | 16.5**  
chunky chips, devils butter, garden leaves

MHOR BURGER (CHANGES WEEKLY) **| 16.0**  
skinny fries, garden leaves

MONACHYLE VENISON LINGUINE **| 14.0**  
parmesan

MUSHROOM & WALNUT BURGER **V V | 14.0**  
skinny fries, spring onion mayo, garden leaves

## SOURDOUGH PIZZAS

GARLIC BREAD **V | 8.0**

MARGHERITA **V | 10.0**  
cheese, tomato, basil **V** available

PEPPERONI **| 12.0**  
cheese, oregano

MEDITERRANEAN **V | 11.0**  
feta, artichokes, sun blush tomato,  
roast red pepper, black olive **V** available

BIANCO **| 12.0**  
cream cheese, potatoes, parmesan, truffle oil

## MINI MHORS

FISH, CHIPS & PEAS **| 8.0**

PIZZA **| 7.0**

CRISPY CHICKEN & CHIPS **| 7.0**  
with small salad

SAUSAGE, CHIPS & BEANS **| 7.0**

TOASTIE **| 5.0**  
cheese / cheese & ham

PAPPARDELLE PASTA **V | 6.0**  
with parmesan

## SIDES

PERELLO OLIVES **| 4.0** : SEASONAL GREENS **| 4.0** : CHIPS **| 4.5**  
TOMNAHA GARDEN LEAVES **| 4.5** : CRUSHED POTATOES **| 4.5** : MHOR CHEESY CHIPS **| 5.0**

**ALLERGEN INFO** available on request **V** Vegetarian **V** Vegan **GF** Gluten Free

Please inform your server of any dietary requirements. Gluten free, Dairy free, Vegetarian & Vegan options are available. Although we cater for individual dietary requirements we cannot guarantee to eliminate all allergens