

# ALL DAY MENU

SERVED FROM 12 NOON – 9PM



## MHOR CLASSICS

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

SOUP & TOASTIE COMBO | **12.0**

cheese, ham & pickled onion | **7.5**

cheese & ham | **7.0**

cheese & kimchi | **7.0**

MEZZE PLATTER | **12.0**

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

MACARONI CHEESE **V | 11.0**

garlic bread

SCOTTISH ISLAND MUSSELS **GF | 13.0**

with our daily garnish, sourdough bread

BEER BATTERED HADDOCK | **15.0**

chunky chips, minted peas, tartar sauce, lemon

**GF available**

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SCOTCH BEEF RUMP STEAK **GF | 24.0**  
chunky chips, devils butter, garden leaves

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

SEAFOOD LINGUINE | **15.0**  
Salmon, prawns, creamy white wine

MUSHROOM & WALNUT BURGER **V | 15.0**  
skinny fries, spring onion mayo, garden leaves

## MINI MHORS

FISH, CHIPS & PEAS | **8.0**

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

SAUSAGE, CHIPS & BEANS | **7.0**

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

MACARONI CHEESE **V | 7.0**  
garlic bread

## SIDES

PERELLO OLIVES | **4.0**

TOMNAHA GARDEN LEAVES | **4.5**

SEASONAL GREENS | **4.0**

CRUSHED POTATOES | **4.5**

CHIPS | **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