

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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LAMB RUMP **GF | 24.0**

medium roast lamb rump, red wine jus, tomato, chips, garden leaves

CHEESE BURGER | **16.0**

beef patty, bacon, cheddar, chips, garden leaves

SPICED BUTTERMILK CHICKEN BURGER | **16.0**

chicken breast, bacon, smoked applewood cheddar, sriracha mayo, chips, garden leaves

FALAFEL BURGER **V | 15.0**

spring onion mayo, sliced tomato, rocket, chunky chips

SEAFOOD LINGUINE | **15.0**

Salmon, prawns, creamy white wine

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