

Dinner Menu

STARTERS

Bread, Olives, Olive Oil, Balsamic (Ve) | 7.5

Soup of the day, sourdough bread (Ve) (GF available) | 7.0

Roasted artichoke hearts, honey whipped Ricotta, harissa, pumpkin seeds (V) | 8.5

Hand dived scallops, slow cooked pork belly, kimchi mayo, spring onion, slaw | 11.0

Scottish island mussels, sourdough bread (daily garnish) (GF available)

Small 8.5 | Large 14.0

Smoked Mackerel, potato salad, capers, lemon, chives (GF) | 9.0

Pan fried Scottish Pheasant breast, peppered swede puree, red cabbage | 11.0

MAINS

Lentil Wellington, sauteed greens, vegan jus | 16.0

Aspall cider battered Haddock, chunky chips, minted peas, tartar sauce, lemon (GF) | 17.0

Scottish herb crumb baked Salmon fillet, horseradish, new potatoes, candied beets | 18.0

Pan poached Coley fillet, curried cauliflower, rainbow chard (GF) | 16.0

Scottish Venison haunch, herb mash, new season asparagus, chimichurri | 24.0

Mhor Cajun Chicken Burger, lettuce, tomato, red onion, chipotle mayo, fries | 16.0

Add cheddar 1.5 | Add Brie 2.0 | Add bacon 2.0

Mhor Venison Burger, lettuce, tomato, red onion, tomato relish, fries | 16.0

Add cheddar 1.5 | Add Brie 2.0 | Add bacon 2.0

Moving Mountains Veggie Burger, chipotle mayo, beetroot, gherkin, fries (V) | 16.0

Scottish Angus 8oz Ribeye, chunky chips, thyme tomato, peppercorn jus,
red onion & Arran wholegrain salad (GF) | 32.0

SIDES

- Baby Gem Caesar salad, herbed croutons, chives (V) | 4.0
Mhor cheesy chips | 5.0 Truffle parmesan fries | 6.5
Seasonal greens | 4.0 Coleslaw | 3.0 Garden leaves | 4.5
Buttered new potatoes | 5.0 Herb mash | 5.0

MINI MHORS

- Fish, chips, peas (GF) | 8.0
Crispy Chicken, chips, peas (GF) | 7.0
Kids Macaroni cheese, garlic bread (V) | 7.0

DESSERT MENU

- Whisky Cranachan Sunday cheesecake | 8.0
Blood Orange Posset, vanilla crumb, hazelnut brittle | 8.0
Selection of Scottish Cheeses – Morangie brie, Blue Murder, Fat Cow,
oatcakes, apple, Autumn fruit chutney (GF) | 12.5

ALLERGEN INFO available upon request. V-Vegetarian Ve-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.

Please note, we add a discretionary 10% service charge to our bills.