

MENU



STARTERS

Bread, olives, olive oil, balsamic (Ve) | **£7.5**

Cumbræ Oysters, Glengoyne 10.Y.O & shallot dressing | **£3.0** each

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

Baby Gem Caesar salad, herbed croutons, chives (V) | **£8.0**

Burrata, harissa marinated aubergines, courgette, Roquito peppers, toasted hazelnuts (V) | **£8.5**

Scottish Wood Pigeon Breast, beetroot puree, Chantenay carrots, sherry jus (GF) | **£12.0**
(Game may contain shot)

Scottish Island Mussels, daily garnish, sourdough bread (GF Available) | **£8.5**

Hot smoked Mackerel & Beetroot salad, horseradish crème fraiche, sherry dressing, sourdough toast | **£9.0**

Pan fried baby Squid, chorizo, jersey royals, medley of veg, Ceasar dressing (GF) | **£9.5**

Pan seared Scottish Scallops, caramelised fennel, Stornoway black pudding, black garlic sauce | **£12.0**

MAINS

Charred Aubergine, dressed Israeli couscous, pomegranate seeds, dill gremolata (V, GF) | **£16.5**

Whipped vegan feta, Tomnah'a Beetroot four ways, sauté beetroot tops, toasted pine nuts (Ve, GF) | **£15.0**

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

Scottish Sea Bass fillet, red pepper rouille, sauteed Jersey royals, pickled Chanterelles,
sauteed kale, garden herb oil | **£19.0**

Scottish Sea Trout fillet, roasted butternut squash and sage risotto, toasted pumpkin seed crumb (GF) | **£20.0**

Scottish Island Mussels, daily garnish, sourdough bread (GF Available) | **£14.0**

Braised Lamb Shoulder, garlic puree potatoes, sauteed cavolo Nero, sherry jus (GF) | **£21.0**

Twice cooked Pork Belly, celeriac puree, apple cider jus, Chantenay carrots, kale (GF) | **£19.0**

Mhor spiced Venison burger, lettuce, tomato, red onion, tomato relish, fries | **£16.0**
Add cheddar **£1.5** | Add Brie **£2.0** | Add bacon **£2.0**

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**

Moving Mountains Veggie burger, chipotle mayo, beetroot, gherkin, fries (V) | **£16.0**

Scottish Angus Beef, chunky chips, thyme tomato, peppercorn jus,
mixed leave & red onion salad, wholegrain dressing (GF).

8oz Ribeye | **£32.0** 8oz Sirloin | **£28.5**

MENU



SIDES

Truffle parmesan fries | **£6.5**

Mhor cheesy chips | **£5.0**

Seasonal greens | **£4.0**

Garden leaves | **£4.5**

MINI MHORS

Fish, chips, peas (GF) | **£8.0**

Crispy Chicken, chips, peas (GF) | **£7.0**

Kids Macaroni cheese, garlic bread (V) | **£7.0**

DESSERT

Mhor Mess, meringue, Scottish berries, Chantilly cream | **£7.5**

Sticky Toffee Pudding, toffee sauce, Vanilla ice cream | **£9.0**

Passionfruit Posset, orange shortbread, raspberry coulis | **£10.0**

Selection of Scottish cheeses – Isle of Mull cheddar, Blue Murder, Fat Cow, oatcakes, apple, Autumn fruit chutney (GF) | **£12.5**

THIS IS A SAMPLE MENU. OUR MENUS CHANGE DAILY

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.