

Sample Dinner Menu

STARTERS

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

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

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

Roasted gochujang oyster mushrooms, kimchi mayo, sesame and soy dressed spring onion salad (Ve) | 9.0

Roasted artichoke hearts, honey whipped ricotta, sauteed kale, almond crumb (V) | 8.5

Twice cooked Pork Belly, herb roasted parsnips, crispy shallots, mornay sauce, watercress | 11.0

Aromatic chicken ramen, Udon noodles, Pak choi, soft boiled egg, medley of veg | 10.0

Pan seared Scottish Scallops, black pudding puree, burnt apple, sauté kale, whisky jus | 12.0

Hot smoked Mackerel, pear and watercress salad, pomegranate molasses crème fraiche, toasted pumpkin seeds (GF) | 9.0

MAINS

Chestnut mushroom & lentil Wellington, sauté greens, horseradish cream, red wine jus (V)/(Ve avail) | 17.0

Cauliflower 4 ways; charred puree, roasted cauliflower, pickled romanesco, leaf crisps, toasted mixed seed crumb, lemon and spinach oil (Ve)(GF) | 16.0

Aloo Gobi curry, Saffron rice, flatbread (VE) | 16.0

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

Scottish herb crumb baked Salmon fillet, cauliflower mash, sauté curly kale, Scottish whisky and arran mustard cream sauce | 21.0

Pan poached Coley fillet, pear puree, braised leek, sauté chicory, herb roasted parsnips, garden herb gremolata (GF) | 18.0

Pan fried Scottish Pheasant breast, parsnip and sage bread sauce, sauté greens, Juniper Berry jus | 16.0

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 Beef 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 Beef, chunky chips, thyme tomato, peppercorn jus, red onion & Arran wholegrain salad (GF)

8oz Ribeye | 32.0 8oz Sirloin | 28.0

SIDES

Mhor cheesy chips | 5.0 Truffle parmesan fries | 6.5
Seasonal greens | 4.0 Coleslaw | 3.0 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 MENU

Cherry chocolate tart, vanilla crumb, raspberry sorbet | 9.0
Honey Panna Cotta, caramelised oat crumb, raspberry compote | 9.0
Homemade Gingerbread, Miso caramel sauce, Arran vanilla ice cream | 9.0
Selection of Scottish Cheeses – Clava 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.