

ALL DAY MENU

SERVED FROM 12 NOON – 9PM



MHOR CLASSICS

SEASONAL SOUP | V V GF | 6.0

with sourdough bread

SOURDOUGH TOASTIE

cheese, ham & pickled onion | 7.0

cheese & ham | 6.5

cheese & kimchi (vegan cheese available) | 6.0

GF available

MEZZE PLATTER | 11.0

beetroot hummus, tomato red pepper hummus, griddled halloumi, marinated artichokes, pickled shallot, cornichons, flat bread GF V available

CHARCUTERIE BOARD | 15.0

Marsh Pig British Charcuterie, Isle of Mull cheddar, pickles, beetroot pickled egg, quince paste, jalapeño and cheddar bread

PAPPARDELLE PASTA | 12.0

anchovies, chilli, garlic and cavolo nero V V available

SCOTTISH ISLAND MUSSELS | GF | 13.0

with our daily garnish

BEER BATTERED HADDOCK | 15.0

chunky chips, mushy peas, tartar sauce, pickled onion, gherkin, lemon GF available

SCOTCH BEEF BAVETTE STEAK | GF | 16.5

chunky chips, chimichurri, garden leaves

GRILLED SAUSAGES | 14.0

roast bubble and squeak, buttered kale, onion and wholegrain mustard gravy

ESTATE SHOT VENISON LASAGNE | 15.0

Tomnaha garden leaves

MUSHROOM & WALNUT BURGER | V V | 14.0

skinny fries, spring onion mayo, garden leaves

SOURDOUGH PIZZAS

GARLIC BREAD | V | 8.0

with mozzarella and parsley

MARGHERITA | V | 10.0

mozzarella, tomato, basil V available

BEE STING | 11.0

pepperoni, soppressata, buffalo mozzarella, wildflower honey

KING PRAWN | 14.0

preserved lemon, dill and parsley pesto, roquito peppers, roquette

MEDITERRANEAN | V | 11.0

feta, artichokes, sun blush tomato, roast red pepper, black olive V available

CARBONARA | 12.0

bechamel, aged parmesan, pancetta, duck egg, chopped parsley

MINI MHORS

FISH, CHIPS & PEAS | 8.0

PIZZA | 7.0

CRISPY CHICKEN & CHIPS | 7.0

with small salad

SAUSAGE, CHIPS & BEANS | 7.0

TOASTIE | 5.0

cheese / cheese & ham

PAPPARDELLE PASTA | V | 6.0

with parmesan

SIDES

PERELLO OLIVES | 4.0

ROAST BUBBLE & SQUEAK | 4.5

TOMNAHA GARDEN LEAVES | 4.5

SEASONAL GREENS | 4.0

MUSHY PEAS | 3.5

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





VEGAN ALL DAY MENU

SERVED FROM 12 NOON – 9PM

MHOR CLASSICS

- SEASONAL SOUP** GF  | 6.0
with sourdough bread
- SOURDOUGH TOASTIE**  | 6.0
cheese and kimchi / cheese
GF available
- MEZZE PLATTER**  | 9.0
beetroot hummus, tomato red pepper hummus,
marinated artichokes, pickled shallot, cornichons,
flat bread GF available
- PAPPARDELLE PASTA**  | 12.0
chilli, garlic and cavolo nero
- MUSHROOM & WALNUT BURGER**  | 14.0
skinny fries, spring onion mayo, garden leaves

SOURDOUGH PIZZA

- MARGHERITA**  | 10.0
cheese, tomato, basil
- MEDITERRANEAN**  | 11.0
feta, artichokes, sunblush tomato,
roast red pepper, black olive

SIDES

- | | |
|-----------------------|-----|
| PERELLO OLIVES | 4.0 |
| TOMNAHA GARDEN LEAVES | 4.0 |
| SEASONAL GREENS | 4.0 |
| MUSHY PEAS | 4.0 |
| CHIPS | 3.5 |
| MHOR CHEESY CHIPS | 4.5 |

ALLERGEN INFO available on request  Vegan  Gluten Free

Please inform your server of any dietary requirements.

Gluten free, Dairy free options are available.

Although we cater for individual dietary requirements we cannot guarantee to eliminate all allergens.