



STARTERS

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

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

Spiced roasted cauliflower, cumin yoghurt, dukkha, chilli & coriander oil (GF/Ve) | 9.0

Burrata, honey roast fig, smoked paprika almonds, semi dried tomato, radicchio (V) | 9.5

Scottish Island mussels, daily garnish, sourdough bread (GF Available) | 8.5

Pan seared Scottish scallops, sage roasted squash puree
, smoked pancetta & Puy lentil salad, herb oil (GF) | 12.0

Mirin cured mackerel, chipotle, dill oil, pickled beetroot, sweet cicely | 10.0

Chicken liver parfait, cider apple puree, piccalilli, pickles, sourdough crostini | 9.5

Twice cooked pork belly ramen, udon noodles, soft boiled egg, medley of vegetables | 11.0

MAINS

Mhor beef 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

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

Scottish Island mussels, daily garnish, sourdough bread (GF Available) | 14.0

Beef Bourguignon, celeriac & potato mash, buttered seasonal greens (GF) | 18.0

Scottish Angus beef, chunky chips, thyme tomato, peppercorn jus, watercress & red onion salad,
rocket & horseradish crème fraiche dressing (GF)

8oz Ribeye 32.0 | 8oz Fillet 36.0

Rose harissa roasted aubergine, spiced coconut yoghurt, toasted chickpea's,
pomegranate seeds, salad leaves, coriander oil (Ve) | 16.0

Pan seared seabass, ratatouille, thyme roasted potatoes, rocket pesto (GF) | 18.0

Scottish sea trout fillet, organic asparagus risotto, truffle & wild garlic oil (GF) | 20.0

Poached Gigha halibut, golden beetroot, kohlrabi, Beurre Blanc | 24.0

Scottish Lamb rump, Jerusalem artichoke puree, sauté wild garlic, sherry wine jus, brambles (GF) | 24.0



SIDES

Truffle parmesan fries | 6.5

Seasonal greens | 4.0

Bravas chips | 6.0

Crushed potatoes | 4.5

Mhor cheesy chips | 5.0

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

Seasonal fruit crumble, dark chocolate ice cream (GF) | 9.0

Sticky toffee pudding, toffee sauce, vanilla ice cream | 9.0

Selection of Scottish cheeses – Isle of Mull cheddar, Blue Murder, Fat Cow, served with oatcakes, apple, 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.

10% Service charge added