

# THE OBAN BRASSERIE

1882

**SOUP OF THE DAY** crusty bread, Orkney butter **8**

## TO START

### STEAMED OBAN HARBOUR MUSSELS

red pepper cream, toasted almonds **14**

### LETTERFINLAY SMOKED SALMON RILLETTE

horseradish crème fraiche, dill pickles **15**

### DRESSED SCOTTISH CRAB

shellfish butter glazed brioche **15**

### SCOTTISH SHARING PLATTER

artisan cheese,  
Great Glen cured venison,  
mixed pickles **32**

### WHIPPED CHICKEN LIVER PATE

sourdough toasts,  
Oban Whiskey and apple chutney **9**

### AUBERGINE & ROASTED RED PEPPER ROULADE

aged balsamic, semi dried heirloom  
cherry tomatoes **8**

## MAIN COURSES

### MISO & GARLIC GLAZED CAULIFLOWER

pine nut & caper salsa,  
caramelised cauliflower puree **17**

### SCOTTISH SALMON FILLET

crushed baby potatoes,  
chive hollandaise sauce **22**

### OBAN ALE BATTERED HADDOCK FILLET

crushed peas,  
chunky tartare sauce,  
hand cut chips **20**

### SMOKED LINE CAUGHT MACKEREL & LEEK GRATIN

hand cut chips,  
house salad **19**

### ISLE OF MULL CHEDDAR PANCAKE

heritage beetroot jam,  
toasted seeds & nuts **18**

## FROM THE GRILL

### GRILLED SHORT RIB BURGER

smoked cheese, gherkin & chilli relish,  
beer sourdough burger bun **19**

### 250<sup>g</sup> 28 DAY DRY AGED SCOTTISH SIRLOIN STEAK

caramelised shallot & thyme butter **32**

### PRESERVED LEMON & HONEY GLAZED CHICKEN SUPREME **19**

(all served with house salad & fries)

## DESSERTS

### STICKY RUM & BANANA PUDDING

vanilla ice cream,  
toffee sauce **8**

### LEMON MERINGUE PIE

macerated Scottish raspberries **8**

### CHOCOLATE BROWNIE

chocolate sauce,  
flapjack crumb **8**

### SCOTTISH BERRY SUNDAE

whipped cream,  
strawberry ice cream **8**

### SELECTION OF SCOTTISH CHEESES

candied walnut,  
oatcakes,  
fruit chutney **12**