

THE OBAN BRASSERIE

1882

APÉRITIF

FRESHLY SHUCKED OYSTERS AND CRÉMANT

3 fresh and locally farmed oysters with a glass of Crémant, French sparkling wine **21**

BOWL OF MIXED OLIVES **5**

ENTRÉE

STEAMED OBAN HARBOUR MUSSELS

Red pepper cream, toasted almonds **14**

SOFT SHELL CRAB

Squid ink tempura, harissa aioli **12**

SOUP OF THE DAY

Crusty bread, butter swirl **8**

SCOTTISH SHARING PLATTER

Artisan cheese,
Great Glen cured venison,
Mixed pickles **32**

WHIPPED CHICKEN LIVER PARFAIT

Brioche,
Caramelized red onion chutney **9**

MIXED HERITAGE TOMATO BRUSCHETTA

Whipped feta,
Pomegranate oil **8.50**

PLAT PRINCIPAL

MISO & GARLIC GLAZED CAULIFLOWER

Pine nut & caper salsa,
Caramelised cauliflower puree
17

WILD MUSHROOM RISOTTO

Garlic, truffle oil, Parmesan
18.50

OBAN ALE BATTERED HADDOCK FILLET

Crushed peas,
Chunky tartare sauce,
Hand cut chips **20**

HOMEMADE LOCALLY CAUGHT FISH PIE

Pea and mustard béchamel,
mature cheddar mash,
Tenderstem, toasted almonds **19.50**

SCOTTISH SALMON FILLET

Crushed baby potatoes, tenderstem,
Chive hollandaise **22**

GRIL

GRILLED SHORT RIB BURGER

Smoked cheese, gherkin & chilli relish,
Beer sourdough burger bun **19**

250^G 28 DAY DRY AGED SCOTTISH SIRLOIN STEAK

Caramelised shallot & thyme butter **32**

GRILLED CHICKEN

Homemade triple cooked chips, Jospoer roasted baby
Vegetables, red wine and honey jus **19.50**

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

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