

## LITE BITE

Fish finger sandwich, on a brioche bun with tartare sauce and baby gem £6.95

Minute steak, rocket and onion chutney, ciabatta, served with salad £10.95

## STARTERS

Pan seared west coast scallops, red apple puree, pickled apples, maple cured streaky bacon with black pudding crumb £9.50

Tobermory Fish Co. smoked trout, textures of beetroot (GF) £7.50

Scottish ham hock terrine, house pear and whisky chutney (GF) £7.50

Cullen skink, traditional Scottish smoked haddock in a creamy leek and potato broth (GF) £6.50

Soup of the day £5.50

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Please inform a member of staff of any food allergies so that the kitchen can advise on menu choices and take extra precautions. Although we try to cater for some common allergies eg. gluten, due to the number of food preparations being made in the same environment, we cannot guarantee the absence of any allergen. Meals marked as (GF) do not contain gluten containing ingredients.

## BURGERS

Our homemade Bellachroy beef burgers use meat locally sourced on the island. All burgers are served in a brioche bun with house relish and salad garnish. With proper hand cut chips and salad. Gluten free options are available.

The classic Bellachroy cheese burger £12.95

The Bears burger, topped with haggis, streaky bacon and a drizzle of whisky sauce £14.95

Buttermilk fried chicken breast burger, topped with cheese and Cajun slaw £12.95

Spicy bean burger, topped with cheese and Cajun slaw £12.95

## PIES

All served with a choice of proper hand cut chips or creamy mashed potato and market vegetables.

Isle of Mull steak & ale pie £13.95

Island venison & black pudding pie £15.95

Chicken and leek pie £13.95

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## MAINS

Isle of Mull sausages, creamy mashed potato and red onion gravy £13.95

Scottish pork belly, black pudding mash, apple puree, pork jus, topped with crispy pigs ears £16.50

Vegetable and lentil curry, homemade onion seed flatbread, rice, topped with fresh coriander and chilli £10.95

Macaroni cheese with homemade garlic bread £10.00

Sweet potato and spinach lasagne with house garlic bread and dressed salad £13.95

Tobermory Fish Co. smoked Trout, textures of beetroot, dressed salad and herb croutons £12.50

Traditional Beer battered fish & chips, served with garden peas, tartare sauce and lemon £12.95 GF

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## DESSERTS

Sticky Toffee Pudding, caramel sauce Mackie's Ice cream £5.95

Cheesecake £5.50

Chocolate & ginger torte berry compote £5.95

Mackies Vanilla Ice cream £1.50 per scoop

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