

TAKEAWAY / BEER GARDEN MENU

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 £9.95

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. Gluten free options are available.

The classic Bellachroy cheese burger £10

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 £10

PIES

All served with proper hand cut chips.

Isle of Mull steak & ale pie £11.00

Island venison & black pudding pie £15.95

Chicken and leek pie £11.00

MAINS

Vegetable and lentil curry, homemade onion seed flatbread, rice, topped with fresh coriander and chilli £10

Macaroni cheese with homemade garlic bread £10.00

Sweet potato and spinach lasagne with house garlic bread £13.95

Traditional Beer battered fish & chips, tartare sauce and lemon £11.50 GF

DESSERTS

Sticky Toffee Pudding, caramel sauce £4.50

Cheesecake £5.50

Chocolate & ginger torte berry compote £4.50

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.