

LITE BITE

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

STARTERS

Prawn Marie Rose with bread and butter £6.95

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

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

Soup of the day £5.50

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.

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

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

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

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

Chilli beef jalapeño, tortilla chips, rice, topped with soured cream £10.95

Red thai chicken curry rice and flat bread £11.50

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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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