

THE OBAN BRASSERIE

1882

APÉRITIF

FRESHLY SHUCKED OYSTERS
3 locally farmed oysters, mignonette 6

BOWL OF MARINATED MIXED OLIVES 6

ENTRÉE

MUSHROOM PARFAIT
Served on an oatcake, mushroom
and thyme 8

PAN FRIED SCALLOPS
Haggis bon bon, pea puree 14

CULLEN SKINK
Smoked Haddock, onion & potato with
sourdough 9

SOUP OF THE DAY
Sourdough bread, whipped
butter 8

CRAB TOAST
Flaked Hebridean crab,
lobster aioli, dill,
brioche 12

LAMB RILLETTES
Pea puree, hasselback potatoes 9

**HERITAGE TOMATO &
BABY MOZZARELLA**
Mixed leaf salad, herb oil 8

PLAT PRINCIPAL

PAN ROASTED SEABASS
Crab crushed potatoes, greens,
white wine cream sauce 24

PAN SEARED VENISON
Red wine jus, bubble and squeak,
seasonal vegetables 28

MOULES FRITES 18

**OBAN ALE BATTERED
HADDOCK FILLET**
Mushy peas, chunky tartare sauce,
hand cut chips 20

ASPARAGUS RISOTTO
With truffle 18

PIE OF THE DAY
Creamy mash, gravy, seasonal
vegetables 20

SEAFOOD LINGUINE
Selection of local seafood, olive oil
and white wine 22

SHALLOT TART TARTIN
Vegan puff pastry, shallots,
asparagus, balsamic glaze 18

BALMORAL CHICKEN
Haggis, whisky sauce, creamy
mash, seasonal vegetables 22

FROM THE GRILL

HOMEMADE GRILLED SHORT RIB BURGER
Smoked cheese, gherkin & chilli relish,
brioche bun 19

**250° 28 DAY DRY AGED
SCOTTISH SIRLOIN STEAK**
Homemade chips, cherry vine tomato, portobello mushroom,
a choice of whisky or peppercorn sauce 34

GRILLED LANGOUSTINES
Garlic Butter, side salad, sourdough bread 34

DESSERTS

CHEESECAKE OF THE WEEK 8

STICKY TOFFEE PUDDING
Served with vanilla ice cream 8

PASSION FRUIT CRÈME BRULÉE
Shortbread 8

RHUBARB MERINGUE
Crème Ecosse, rhubarb & raspberry compote 8

CRANACHAN
Whisky cream, strawberries, honey toasted oats 6

TRIO OF LUVIANS ICE CREAM
Chocolate, strawberry, vanilla 5

SELECTION OF FINE HIGHLAND CHEESES 12
Oatcakes, onion chutney 12