

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

WHIPPED CHICKEN LIVER PATE

Brioche, onion marmalade 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

Berry and red wine jus, potato rosti, tenderstem broccoli 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, balsamic glaze 18

BALMORAL CHICKEN

Haggis, whisky sauce, creamy mash, tenderstem broccoli 22

FROM THE GRILL

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

250° 28 DAY DRY AGED SCOTTISH RIBEYE STEAK

Homemade chips, cherry vine tomato, portobello mushroom, a choice of whisky or peppercorn sauce 34

DESSERTS

CHEESECAKE OF THE WEEK 8

STICKY TOFFEE PUDDING

Served with vanilla ice cream 8

PASSION FRUIT CRÈME BRULEE

Sweet leaf tuille 8

RHUBARB MERINGUE

Crème Ecosse, rhubarb & raspberry compote 8

CRANACHAN

Chantilly, strawberries, honey toasted oats 6

TRIO OF LUVIANS ICE CREAM

Chocolate, strawberry, vanilla 5

SELECTION OF FINE HIGHLAND CHEESES

Oatcakes, onion chutney 12