

CUAN · MÓR ·

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**BREAKFAST SERVED
8AM TILL 10.30AM**

**COFFEE AND CAKE
10.30AM TILL 12 NOON**

**MAIN MENU
SERVED ALL DAY**

**LUNCH MENU
12NOON TILL 4PM**



SCAN
TO
VIEW
OUR
WIFI
INFORMATION



SCAN
TO
VIEW
OUR
ALLERGENS
INFORMATION

STARTERS

CRISPY FRIED BUFFALO MOZZARELLA (V) £9.95

Golden Scottish buffalo mozzarella, crunchy rosemary crumb, served with a fresh orzo salad and a drizzle of hot honey.

SEAFOOD CHOWDER (GFA) £9.75

Creamy chowder with local fish, shellfish, potatoes, leeks, and fresh herbs.

LOCAL MUSSELS (GFA) £10.50 / £15.50

Fresh local mussels gently sautéed in white wine, garlic and cream, served with crusty bread.

SOUP OF THE DAY £7.00

Today's seasonal creation, served with crusty bread & butter.

HAGGIS AND CLAPSHOT £9.00

Award-winning haggis with buttered neeps and tatties, finished with a whisky peppercorn sauce.
(Can also be prepared with vegetarian haggis)

DUO OF SALMON (GFA) £10.75

Locally sourced cold and hot smoked salmon with lemon and dill mayonnaise.

CRISPY COD TACOS £10.00

Soft tortillas with crispy slaw, pineapple salsa, and jalapeño relish.

SALT & CHILLI CHICKEN OR KING PRAWN SATAY (GFA) £9.00 / £10.25

Crispy chicken or king prawns tossed in garlic, ginger, and our special salt & chilli mix, served with satay sauce.

PRAWN COCKTAIL (GFA) £9.50

North Atlantic prawns on crisp iceberg lettuce, with classic Marie Rose sauce and a wedge of lemon.

CORN RIBS (VG) (GFA) £8.00

Roasted corn ribs with smoky chipotle dressing.

CREAMY BLACK PUDDING & MUSHROOMS ON TOAST £9.50

Sautéed mushrooms in thyme, garlic and Dijon cream with traditional Scottish black pudding on toasted sourdough.
Available without black pudding (V).

SMOKED DUCK BREAST SALAD (GFA) £10.95

Smoked duck breast on a bulgur wheat and feta salad, finished with a soy, sesame and ginger dressing.

MAINS

FISH AND CHIPS (GFA) £18.00

Fresh West Coast haddock in our golden house batter, house chips, tartare sauce, and pickled onion coleslaw.

STEAK FRITES (GFA) £20.00

21-day aged rump steak, peppercorn sauce, skinny fries, and crispy fried onion rings. Served medium rare or well done only.

SALMON & PRAWN GRATIN (GFA) £22.50

Local salmon fillet with a prawn and cheese glaze, buttered mash, and tenderstem broccoli.

VENISON LASAGNE £16.50

Scottish venison ragù layered with Arran cheddar béchamel, served with house chips and garlic sourdough.

CHICKEN KIEV (GFA) £19.00

Crispy breadcrumbed garlic butter chicken with potato gratin, tenderstem broccoli, and a creamy garlic sauce.

CHEF'S CHICKEN CURRY OF THE DAY (GFA) £17.50

Freshly prepared using whole spices, traditional recipes and homestyle techniques, served with rice, flatbread & chaat masala chips.

BEETROOT & BRIE TART (V) £16.00

Roasted beetroot and creamy brie tart, served with corn ribs, bulgar wheat and feta salad, and seasoned wedges.

HOMEMADE STEAK PIE £17.50

Slow-braised Scottish beef in rich gravy, topped with golden puff pastry, served with mash or chips, roasted carrots, and peas.

FOUR CHEESE MAC & CHEESE (V) £14.50

Creamy four-cheese sauce, parmesan brioche crumb, skinny fries. Add pulled pork £3.50.

CUAN MOR FISH PIE £16.50

Chunks of smoked and fresh West Coast fish with king prawns in white wine and dill sauce, topped with cheesy mashed potato, baked until golden. Served with tenderstem broccoli.

PANKO SEABASS FILLET £20.50

Crispy panko seabass on a warm garlic new potato and red onion salad with green beans and tomato salsa.

TODAY'S FRESH VEGETABLES CURRY (VG) (GFA) £16.50

Freshly prepared using whole spices, traditional recipes and homestyle techniques, served with rice, flatbread and chaat masala chips.

DUO OF SALMON SALAD (GFA) £21.50

Locally sourced cold and hot smoked salmon with new potatoes, asparagus, tossed salad, lemon and dill mayonnaise.

V = VEGETARIAN VG = VEGAN GFA = GLUTEN FREE AVAILABLE

If you have any allergies or special dietary requirements, please ask your server for our allergen grid. Please note that we use vegetable oil produced from GM soya. A discretionary optional service charge of 10% will be added to your bill.

BURGERS & RIBS

CHICAGO-STYLE SMOKED BABY BACK RIBS (GFA)

Rubbed in our special spice mix, slow-smoked for 4 hours, glazed in BBQ sauce, and finished in the oven. Served with corn ribs, pit beans, slaw, pickles, skinny fries, and BBQ gravy.

HALF RACK / FULL RACK £14.95 / £24.00

WILD ARGYLL VENISON BURGER £16.50

Double venison patties with traditional Scottish black pudding, blue cheese and chutney on a gourmet bun, served with house chips and slaw.

HANDMADE DOUBLE BACON & CHEDDAR RUSTIC BURGER (GFA) £17.50

Two 4oz local beef patties with Virginia smoked bacon and cheddar, gourmet bun, house chips and slaw.

THE BIG PIG SLIDER (GFA) £16.50

Pulled smoked pork on a 4oz beef patty, topped with chipotle mayo, pickled gherkins, smoked bacon, and American cheese. Served with house chips, pit beans, slaw and BBQ gravy.

SALT & CHILLI CHICKEN BURGER £16.75

Crispy panko chicken with our house salt & chilli seasoning, Emmental cheese, lettuce, and mayo on a gourmet bun. Served with house chips and char grill mango curry sauce.

THE ULTIMATE VEGAN BURGER (VG) (GFA) £16.50

Plant-based patty with vegan mozzarella, chipotle mayo and tomato salsa on a vegan bun, served with skinny fries and vegan slaw.

SIDES

HOUSE CHIPS £3.25 | SKINNY FRIES £3.25 | CRUSTY BREAD £1.75 | ONION RINGS £3.25

MIXED LEAF SALAD £3.25 | MASH £3.25 | COLESLAW £2.50 | FLATBREAD £2.50

TENDERSTEM BROCCOLI £3.50 | CHARGRILL SAUCE £2.75 | GARLIC SOURDOUGH £3.00

SATAY SAUCE £2.75 | PEPPERCORN SAUCE £2.75 | PIT BEANS £2.50

PUDDINGS

SPECULOOS CHEESECAKE (VG) £8.75

Biscoff cheesecake with biscoff sauce and cream.

STICKY TOFFEE PUDDING (GFA) £8.00

Warm sticky toffee sponge with rich toffee sauce and cream. Add scoop of vanilla ice cream £1.00.

AFFOGATO (GFA) £8.75

Vanilla ice cream with Disaronno and a shot of freshly brewed espresso.

DESSERT OF THE DAY

Today's seasonal dessert – please ask your server.

SIX-LAYER CHOCOLATE FUDGE CAKE £8.75

Rich chocolate cake with salted caramel sauce and cream.

SELECTION OF DAIRY ICE CREAM

Vanilla, Scottish tablet, Irn Bru, or strawberry, topped with a Rossini curl wafer. Dairy-free vanilla available.

One Scoop: £2.25 Two Scoops: £3.45 Three Scoops: £4.80

Why not try this with frangelico..? A smooth hazelnut liqueur

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WINES

WHITE

175ML | 250ML | CARAFE | BOTTLE

LAS CONDES SAUVIGNON BLANC, CHILE
£7.95 | £10.50 | £20.75 | £29.99

LAS CONDES CHARDONNAY, CHILE
£7.95 | £10.50 | £20.75 | £29.99

LES GRÈS VIOGNIER, FRANCE
£9.00 | £12.00 | £24.00 | £35.99

PERINITZA PINOT GRIGIO, ROMANIA
£9.00 | £12.00 | £24.00 | £35.99

BOUNDARY HUT SAUVIGNON BLANC,
NEW ZEALAND
£10.25 | £13.95 | £27.50 | £39.99

RED

175ML | 250ML | CARAFE | BOTTLE

LAS CONDES MERLOT, CHILE
£7.95 | £10.50 | £20.75 | £29.99

LAS CONDES CABERNET SAUVIGNON, CHILE
£7.95 | £10.50 | £20.75 | £29.99

PERINITZA PINOT NOIR, ROMANIA
£9.00 | £12.00 | £24.00 | £35.99

LA PODEROSA MALBEC, CHILE
£9.00 | £12.00 | £24.00 | £35.99

ROSÉ

175ML | 250ML | CARAFE | BOTTLE

ALMORANO PINOT GRIGIO BLUSH, SPAIN
£9.00 | £12.00 | £24.00 | £35.99

VIA ROSELLA ZINFANDEL ROSE, ITALY
£7.95 | £10.50 | £20.75 | £29.99

SPUMANTE

125ML | BOTTLE

CRUSE BRUT WHITE SPARKLING, FRANCE
£6.00 | £34.99



SCAN FOR OUR WHISKY MENU

COCKTAILS

NEGRONI £10.00
Dry gin, campari & sweet vermouth served over ice with fresh orange

OLD FASHIONED £11.00
Makers mark, sugar & angostura bitters served over ice with fresh orange

FRENCH MARTINI £10.00
Absolut wildberry vodka, creme de cassis & fresh pineapple

ESPRESSO MARTINI £10.00
Absolut vanilla vodka, kahlua, espresso & sugar

MARGARITA £11.00
Jose cuervo tequila blanco, triple sec, lime & agave served over ice with a salt rim

SPICY MARGARITA £11.00
Jose cuervo tequila blanco, triple sec, lime, agave & tabasco served over ice with a salt rim

PALOMA £11.50
Jose cuervo tequila blanco, fresh grapefruit, lime, topped with soda served over ice with a salt rim - Add tabasco to try a staff favourite!

BERRY DAIQUIRI £11.00
Bacardi raspberry, blueberry & lime served over ice

APEROL SPRITZ £11.00
Aperol, sparkling wine, topped with soda & served with fresh orange

HUGO SPRITZ £11.00
St-Germain, sparkling wine topped with soda & served with fresh lime & mint

STRAWBERRY SPRITZ £11.00
Dry gin, st-germain, sparkling wine, fresh strawberry topped with tonic water & served with fresh lime & mint

SOFT DRINKS & MIXERS

CANS & BOTTLES 330ML

Pepsi / Pepsi Max / Irn Bru / Diet Irn Bru £2.95
San Pellegrino Orange / Lemon / Blood Orange £3.25
Appletiser 250ml £3.50

FEVER TREE TONICS 200ML

Tonic / Refreshingly Light Tonic / Ginger Ale £2.95

WATER

Still / Sparkling Water 330ml/ 750ml £2.25 / £4.50

DRAUGHT SODA

Vimto / Ginger Beer / Cola / Diet Cola ½ Pint / Pint
Irn Bru / Tonic / Lemonade £2.35 / £3.95
Soda Water £1.50 / £2.00

JUICES 330ML

Kids Simply Fruit Orange / Apple & Blackcurrant £2.00

FRUIT JUICE

Orange / Apple / Cranberry / Pineapple £2.35 / £3.95

CORDIALS

Lime / Blackcurrant / Orange / Elderflower £0.90

LOW & ALCOHOL FREE

BOTTLES & CANS

MENABREA ZERO - LAGER 0% 330ML	£4.30
MAGNERS ZERO - CIDER (GF) 0% 330ML	£4.30
GUINNESS ZERO - STOUT 0% 440ML	£4.80

SPIRITS 25ML

TANQUERAY 0%	£3.00
TANQUERAY FLOR DE SEVILLA 0%	£3.00
LYRE'S ITALIAN ORANGE 0%	£3.00
MORGANS GOLD 0%	£3.00
CLEANCO TEQUILA 0%	£3.50

FIZZ GLASS | BOTTLE

SEA CHANGE 0% PROSECCO	£5.30/£26.99
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MOCKTAILS

ITALIAN SPRITZ	£7.50
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Lyre's italian orange, 0% prosecco topped with soda served with fresh orange

GRAPEFRUIT MARGARITA

Cleanco 0% tequila, fresh grapefruit, lime & agave served on ice with a salt rim	£7.50
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STRAWBERRY & ELDERFLOWER HI-BALL

Fresh strawberry, elderflower, lemon topped with lemonade served with fresh mint	£7.00
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BLUEBERRY FIZZ

Blueberry, tanqueray 0%, lime topped with lemonade served with fresh lime & mint	£6.50
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WATERMELON & LIME SPRITZ

Watermelon, lime, 0% prosecco topped with lemonade served with fresh lime	£6.50
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LIQUEURS

Malibu 21%	£3.10
Cointreau 40%	£3.60
Glavya 35%	£4.30
Frangelico 38%	£3.60
Aperol 11%	£3.50
Tia Maria 20%	£3.60
Disaronno 28%	£3.60
St-Germain - elderflower 20%	£3.60
Limoncello 50ML 30%	£5.00
Kahlua 20%	£3.60
Creme de cassis 15%	£3.10
Peach Schnapps 18%	£3.30
Baileys 50ML 17%	£5.00
Martini rosso/dry 15%	£2.85
Lychee liqueur 20%	£3.60
Campari 25%	£3.60

TEA/ COFFEE

Espresso / Americano	£2.95
Double espresso	£3.35
Machiato	£3.15
Double Machiato	£3.55
Flat white / Cappuccino	£3.95
Latte / Iced Latte	£3.95
Mocha	£4.65
Hot chocolate / White hot chocolate	£4.15
Liqueur coffee - Jamesons/Drambuie/Tia Maria	£7.99
Tea: Breakfast, earl grey, green tea & lemon, mint	£2.95

Decaf available

Oat milk extra - (GF)	£0.50
Add syrups - hazelnut, caramel, vanilla	£0.50

DRAUGHT BEERS

	½ pt	Pint
56° NORTH 4%	£3.00	£5.99
MADRI 4.6%	£3.50	£6.99
STAROPRAMEN 5%	£3.50	£6.99
SEVEN PEAKS IPA 4.5%	£3.50	£6.50
ASPALL CIDER 4.5%	£3.00	£5.99
CALEDONIAN BEST 3.2%	£2.75	£5.50
OSSIAN STOUT 4.2%	£3.50	£6.99

BOTTLES & CANS

STELLA ARTOIS (GF) 330ML 4.6%	£4.99
PERONI 330ML 5%	£4.70
BIRRA MORETTI 330ML 4.6%	£4.99
STEWART BREWING GOLD 330ML 4.8%	£4.99
THISTLY CROSS TRADITIONAL (GF) 330ML 4.4%	£5.99
THISTLY CROSS STRAWBERRY (GF) 330ML 4.4%	£5.99
THISTLY CROSS ELDERFLOWER (GF) 330ML 4.4%	£5.99
INNIS & GUNN ORIGINAL - single malt cask matured 6.6%	£4.70

SPIRITS 25ML

GINS

Malfy Blood orange 41%	£4.10
Edinburgh Raspberry 40%	£4.10
Edinburgh Rhubarb & Ginger 40%	£4.10
Gordon's London Dry 37.5%	£3.30
Gordon's Pink 37.5%	£3.50
Tiree 40%	£4.60
Iona 40%	£4.60
Tobermory 43.3%	£4.60
The Botanist Islay 46%	£4.85
Colonsay Wild Island 43.7%	£4.85
Barra 46%	£4.85
The Botanist Cask Aged 46%	£8.00
Edinburgh Seaside 43%	£4.60
Caorunn 41.8%	£4.60
Tobermory Hebridean Mountain 43.3%	£4.75

RUM

Bacardi Carta Blanca 37.5%	£3.50
Captain Morgan Spiced Gold 35%	£3.50
The Kraken Black Spiced 40%	£3.70
Havana club 7 40%	£3.80
Captain Morgan Tiki Pineapple & Mango 25%	£3.50
Dead Man's Fingers Passion Fruit 37.5%	£3.60

OTHER SPIRITS

Whyte & Mackay Whisky 40%	£3.20
Jack Daniels Old No 7 40%	£4.20
Martell Brandy 40%	£4.20
Smirnoff vodka 37.5%	£3.30
Absolut Wild Berry vodka 40%	£3.20
Absolut Citron vodka 40%	£3.20
Jose Cuervo Especial Silver 35%	£3.50
Cazcabel Honey Tequila 34%	£4.00
Southern Comfort 35%	£3.30
Jack Daniels Tennessee Apple 35%	£3.80
Grey Goose 40%	£6.00

LUNCH MENU £12.00

SALT N CHILLI CHICKEN WRAP

Tender chicken breast pieces, lightly battered and fried, wrapped with homemade coleslaw, crisp iceberg, cucumber, and sweet chilli sauce. Served with skinny fries.
*Can be made with chick*n fillet (V).*

FISH AND CHIPS (GFA)

Fresh cod fillet in crispy golden batter, served with tartare sauce and house chips.

SEAFOOD CHOWDER (GFA)

Creamy chowder with local fish and shellfish, potatoes, leeks, and soft herbs. Served with crusty bread and skinny fries

TODAY'S VEGETABLE CURRY (V) (GFA)

Made from scratch with whole spices and traditional recipes, served with rice and flatbread. Vegan flatbread available.

MACARONI CHEESE (V)

Creamy baked macaroni with melted cheese, served with house chips and garlic sourdough.

MUSSELS AND FRIES (GFA)

Fresh local mussels in a garlic and herb cream sauce, served with fries.

PANKO CHICKEN

Crispy panko chicken served with chargrill sauce, rice, and flatbread.

TODAY'S CHICKEN CURRY (GFA)

Made from scratch with whole spices and traditional recipes, served with rice and flatbread. Vegan flatbread available.

CREAMY BLACK PUDDING & MUSHROOMS ON TOAST

Sautéed mushrooms in thyme, garlic and Dijon cream with Stornoway black pudding, toasted sourdough and skinny fries.

LOCAL CHEESEBURGER

Choose beef, chicken, or vegan ultimate vegan burger, gourmet bun, house chips, and homemade coleslaw.

ENCHILADAS

£12.00 | ALL SERVED WITH SEASONED POTATO WEDGES

CHICKEN FAJITA | BARBECUE CHICKEN | SWEET CHILLI CHICKEN | PULLED PORK
SEAFOOD SPECIAL | GARLIC AND MUSHROOM

CIABATTA SANDWICHES

ALL SERVED WITH COLESLAW AND SEASONED POTATO WEDGES

(CAN BE MADE WITH GF CIABATTA)

BACON AVOCADO £9.75

Smoked back bacon, smashed avocado, feta and maple drizzle.

PHILLY CHEESE STEAK £12

Minute steak strips, red onion, emmental, lettuce, deli mustard and creamy mayonnaise.

SALMON CREAM CHEESE £10.75

Black pepper and lemon cream cheese with local smoked salmon

POSH PASTRAMI £11.25

Pastrami, emmental, lettuce, sauerkraut, gherkins, deli mustard and creamy mayonnaise.

BAGUETTES £8.50

FRESHLY BAKED, SERVED HOT

CHEESE AND HAM

12-HOUR COOKED HAM WITH FARMHOUSE CHEDDAR

TUNA MELT

TUNA MAYO WITH MELTED EMMENTAL CHEESE

CAJUN CHICKEN

CAJUN CHICKEN BREAST, CHIPOTLE MAYO, ROASTED PEPPERS, AND MOZZARELLA

BARBECUED PULLED PORK

OUR SPECIAL RECIPE PULLED PORK TOPPED WITH MOZZARELLA

TRADITIONAL SANDWICHES £7.90

ON MALTED BLOOMER, WITH COLESLAW

TUNA MAYONNAISE

PRAWN MARIE ROSE

CHEESE & HAM

CAJUN CHICKEN MAYO

ADD CHIPS OR CUP OF SOUP £3.25

ADD A CUP OF SEAFOOD CHOWDER £4.00