

Bar Menu

Served 12 - 4 pm daily

TODAY'S SOUP | £6.5

with homemade bread

SANDWICHES | £8.5

with soup | £14

Open or closed, on our own sourdough or Jean Lewis' multigrain loaf, both baked here daily.

White cheddar cheese and chutney
cheddar style vegan cheese available

Ham & three mustard

Smoked chicken and aioli

Smoked trout and cream cheese

Beetroot & cachew spread, rocket

Salted beef, pickle and mustard

Gluten Free sandwiches available

OYSTERS & CHAMPAGNE

Charles Heidsieck, Brut Reserve, Reims NV
& Isle of Gigha oysters (x6)

Bottle | £85 1/2 Bottle | £49

Isle of Gigha oysters (x6) | £10

PLATTERS

Selection of Great Glen Charcuterie platter,
homemade bread and pickles | £20

A selection of British Isles farmhouse cheese
platter, homemade oatcakes and chutney | £20

May contain unpasteurised and raw milk cheese



bar menu continued

SIDES

Garden leaf salad | **£5.50**

Crispy potatoes | **£5.50**

Jersey Royal Potatoes | **£5.50**

Tomnaha wilted garden greens | **£5.50**

NIBBLES

Mixed Olives | **£3.5**

Mhor Nuts | **£3.5**

Pipers Crisps | **£2.5**

- Anglesey Sea Salt -

- Lye Cross Cheddar -

- Burrow Hill Cider Vinegar & Sea Salt -

SOMETHING SWEET

Icecream Sundae | **£8.50**

Seasonal Pavlova | **£8.50**

Mhor cake of the day | **£5.5**

Homemade Scones

with strawberry jam and cream | **£5.5**

*Made fresh to order – please allow 15-20 minutes
for preparation*

*Service not included. Food allergies and intolerances:
please speak to a member of staff for more information*