Monachyle MHOR

# BAR MENU

## CUMBRAE OYSTERS

### INDIVIDUAL

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|---|---|
| Natural | 4 |
| Pea shoot & Tom's Gin Granita | 4.5 |
| Six Cumbrae oysters | 22 |

## NIBBLES

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| Crisps | 2 |
| Smoked almonds | 3 |
| MHOR nuts | 4 |
| Signature sourdough & Mum's Multigrain & butter | 5 |
| Perello pitted green olives & chilli | 4.5 |

## SMALL PLATES

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| Haggis bon-bon & whisky BBQ Sauce | 5 |
| Balquhidder pickled chanterelles, Sourdough | 8 |
| Scottish buffalo mozzarella, beetroot, sourdough & crackers, garden herbs, sunflower seeds | 9 |
| Smoked mackerel pâté Pickled cucumber, horseradish, crème fraîche, sourdough | 9 |
| Roasted artichokes, lime, Pomegranate, hazelnuts, parsley | 8 |

## SHARING

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| Scottish & British cheeses, MHOR oatcakes, chutney, apple & multigrain bread | 25 |
| Great Glen charcuterie, house pickles, sourdough & crackers | 30 |
| MHOR Ploughman's, cured meats, Scottish & British cheeses, bread & Oatcakes | 35 |
| Salad of interest, grains, hazelnut dressing & seasonal leaves | 14 |

## LARGE PLATES

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|---|---|
| Balquhidder Venison Steak, Tomnah'a greens, red wine sauce and chips | 32 |
| Ancient grain risotto, local foraged mushrooms, walnut, baron bigot | 18 |
| Roasted cod, salt-baked celeriac, black cabbage, roasted hazelnuts, brown butter | 24 |

## SIDES

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| Salt 'n' cider vinegar fries | 5 |
| Blackthorn sea salt & aged balsamic fries | 6 |
| Salad of interest | 5 |

## SWEET DISHES

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| MHOR cake of the day | 4 |
| 'Smores', Chocolate Tree mousse, digestive, Italian meringue, olive oil ice cream | 9 |
| Homemade scones with Isabella preserves strawberry & pink Champagne jam & whipped cream | 7 |
| Rum and raisin ice-cream affogato | 12 |

## SOUP & SANDWICHES 1200-1800

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| Today's soup served with Mhor bread & butter | 8 |
| Soup & Sandwich | 18 |
| Sandwiches served on Mhor signature sourdough<br>• Honey Roasted ham, fresh apple, autumn slaw, date & sherry vinegar purée<br>• Cold smoked trout, radish, pickled cucumber, peppered mackerel pâte, horseradish & boiled egg<br>• Cauliflower tempura, romesco sauce, mushroom duxelles, rocket<br>• Isle of Mull cheddar, house kimchi, Tomnah'a leaves & spring onions | 12 |