

## **Barmore Bistro at Stonefield Castle**

**Chefs' Selection of Homemade  
Bread £4 (Gfa/ Vea)**

### **Small Plates**

**Seasonal Soup of the Day**

£7 (Gfa)

homemade bread and whipped  
butter

**Barmore Bistro Cullen Skink**

£10 (Gfa)

homemade bread and whipped  
butter

**Tarbert Crab Cake**

£14 (Gfa)

lemon butter sauce, dill oil, crispy  
capers

**Beetroot Cured Salmon**

£10 (Gfa,Df)

fennel seed granola, textures of  
apple

**Chicken Liver Parfait £9 (Gfa)**

mandarin, brioche, black cherry,  
hazelnut

**Chorizo, Stornoway Black**

**Pudding Salad £10**

Arran mustard dressing, breaded  
poached egg

**Burratta**

£9 (V/Vea/Gf)

Raspberry vinegar, compressed  
peaches, roast pumpkin seeds,  
golden rapeseed oil, baby leaves

*\*Vegan option available with  
whipped Vegan Feta*

## **Oysters**

Individual £4 or Tasting Plater of 6  
for £23

**Natural** tabasco and lemon (Gf,Df)

**Traditional** shallot and sherry  
vinegar dressing (Gf)

**Asian** lemongrass, coriander, chilli  
and lime (Gf,Df)

**Citrus** dill, cucumber, and lemon  
zest salsa (Gf,Df)

**The Smoked One** Islay Whisky  
with smoked apple compote (Gf,Df)

**Bloody Mary** heritage tomato,  
celery salt, tabasco, Worcestershire,  
lemon and cracked black pepper  
(Gf,Df)

## **Sides**

**Kintyre Smoked Applewood**

**Cheddar Macaroni £8 (Gfa)**

Parmesan and herb crumb

**Charred Hispi Cabbage £5 (Ve/Gf)**

coriander mayo, black onion seeds

**Heritage Carrots**

maple and orange glaze, hazelnut  
crumb £5 (Gf, Dfa, Ve)

**Seasonal Greens £5 (Df, Gfa)**

fennel seed granola

**Loch Fyne Ale Battered Onion**

**Rings £5 (Gf/Df)**

**Truffle and Parmesan Triple**

**Cooked Chips, £7 (Gf/Dfa)**

pickled walnut ketchup

**Cooked Chips, £5 (Gf/Dfa)**

**House Salad £5 (Gf/Df)**

A 10% discretionary service charge will be added to your bill

V: Vegetarian Ve: Vegan Gf: Gluten Free Gfa; Gluten Free Available  
Dfa; Dairy Free Available

***Food allergens and intolerances, or coeliac disease?***

*Please speak to us about the ingredients in your food and drink before you order. Be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.*

## Large Plates

### **10oz Scotch Rib Eye Steak £32 (Gf)**

Rosemary triple cooked hand cut chips, pickled shallot and watercress salad

add a sauce – Béarnaise, Garlic Butter, Peppercorn, Red Wine Jus, Diane £4

### **Scotch Venison £30**

Stornoway Black Pudding, potato, spiced red cabbage, parsnip, bramble, Vahlrona sauce

### **Pheasant Breast Kiev £24 (Gfa)**

Chestnut and sage butter, pumpkin risotto, Katy Roders crowdie, crispy sage

### **Homemade Shortcrust Pastry Steak and Loch Fyne Ale Pie £18**

Roast garlic mash, seasonal vegetables and port wine gravy

### **Spiced Buttermilk Chicken Burger £17**

brioche bun, triple cooked hand cut chips, red cabbage slaw, Barmore Bistro burger sauce  
add Bacon £2 and Cheese £2

### **Chickpea, Sweet Potato and Spinach Pie £17 (V)**

Roast garlic mash, seasonal greens and Kintyre Applewood Sauce

### **Curried Cauliflower Steak £19 (Ve/Gf)**

red onion bhaji, cauliflower puree, golden raisins, fried cauliflower leaves, coriander oil

## From the Sea

### **Taste of Loch Fyne £45**

mussels and cockles in white wine and garlic cream sauce  
lobster claw, crab claw and langoustine tails with garlic butter  
oyster with shallot and sherry vinegar  
scallop and lemongrass skewer served with homemade bread and house salad

### **Loch Fyne King Scallops and Lemongrass Skewers**

Small £18 Large £30  
Asian dressing, cauliflower and coconut cous cous

### **Loch Fyne Langoustine and Squid Ink Tagliatelle**

Small £15 Large £28  
bisque, sea herbs, lemon gel

### **Loch Fyne Lobster and Kintyre Smoked Applewood Cheddar Macaroni**

£22 (Gfa)  
Parmesan herb crust, garlic sourdough baguette, house salad

### **Loch Fyne Mussels**

Small £12 Large £25 (Gfa)  
choice of cider and bacon (Df) or garlic and white wine cream sauce  
homemade bread and whipped butter

### **Fish and Chips £18 (Gf/Dfa)**

Loch Fyne ale battered cod, triple cooked hand cut chips, pea puree, tartare sauce, fresh lemon

### **BBQ Monkfish Tail £26 (Gf/Df)**

sweetcorn succotash, pak choi, pico de gallo

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## **A Little Something**

**Sticky Toffee Pudding** £9 (Gf)  
banana compote salted caramel ice-cream, caramel sauce

**70% Dark Chocolate and Orange Fondant** £12

Orange aero, blood orange sorbet  
*Please allow 15 minutes for the dessert to be prepared*

**Cranachan** £9 (Gf/Vea)  
Fresh raspberries, Springbank whisky, honey oats, Chantilly cream

**Spiced Poached Plums** £9  
Gingerbread, vanilla mascarpone

**Coconut Pannacotta** £8 (Ve/Gf)  
pineapple, lime

**Scottish Cheese Selection** £14  
biscuits, homemade chutney, grapes, celery, quince jelly

**Selection of Three Ice Creams and Sorbets** £9  
Ice Creams (Gf); strawberry, mint choc chip, chocolate, salted caramel, raspberry ripple, vanilla  
Sorbets (Df,Gf); blood orange, strawberry, raspberry, lemon, mango, coconut

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