



Sample Casual Dining Menu

Starters

Creamy seafood chowder with herb crème fraîche and gruyere

Tian of baby prawns with smoked salmon, cucumber salad and citrus dressing

Glazed goats' cheese salad with caramelised whisky pears, toasted kennels and honey mustard dressing

Main Courses

Seared Islay scallops, home dried tomatoes, sweet olives, basil aioli and asparagus

Roast local chicken with summer mushroom ragout, buttered vegetables and café au lait sauce

Roast confit leg of duck, bacon and apple salad, crispy potato and truffle dressing

Desserts

Hot sticky toffee pudding with butterscotch sauce and vanilla ice cream

Islay House honey and whisky parfait with berry compote, mascarpone cream and pistachio

Chefs selection of cheeses with homemade chutney and rustic biscuits

2 courses £25

3 courses £30