



starters

homemade soup of the day **£4.00**

served with crusty bread and butter
(please ask a member of staff for today's soup)

goats cheese **£5.50**

grilled with a honey and thyme dressing

crowdie, garlic potato & spring onion salad **£5.50**

a light salad with one of scotland's finest cheeses

the galley's gravlax **£6.50**

dill cured salmon with horseradish cream

loch craignish mussels **£6.50**

loch craignish mussels steamed in white wine and garlic

venison pâté **£7.00**

chef's homemade pâté served with highland oatcakes and salad

sweet local scallops **£7.50**

fresh from the firth of lorne seared and served with lemon and butter

vegetarian main course

the dunsyre pastry **£10.00**

spinach and dunsyre blue cheese pastry served with a mixed leaf salad

roast aubergine **£12.00**

roasted aubergine stuffed with courgette, tomato and garlic served with salad

