



Summer Menu

Freshly Baked Focaccia with Rosemary, Confit Garlic, Extra Virgin Olive Oil

Isle of Mull Scallops

Broad Bean Pesto, Taynult Bacon, Fennel, Garden Herbs

Goats Cheese Mousse

Marinated Tomato's, Basil Granita, Aged Balsamic, Sourdough Crisps

Wild Argyll Venison

Harissa Spiced Carrot, Garden Chimichurri, Summer Vegetables

Strawberry Mille Féuille

Malt Whisky, Argyll Honey, Crème Patisserie, Strawberry Sorbet

Qr Code Us & Follow!



@ARGYLL_CHEFS_TABLE