

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

Chicken Liver Parfait £9 (Gfa)

mandarin, brioche, black cherry,
hazelnut

**Chorizo, Stornoway Black
Pudding and Apple Scotch Egg**

£10 (Dfa)

parsley mayonnaise

Beetroot Cured Salmon

£10 (Gfa,Df)

fennel seed granola, textures of
apple

Torched Line Caught Mackerel

£9 (Df/Gf)

potato, horseradish, blood orange

Whipped Coconut Feta

£9 (Ve/Gf)

compressed watermelon, kalamata
olive, balsamic, basil

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

House Salad £5 (Gf/Df)

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 Lamb Shank Ballotine £28 (Gf)

bubble and squeak potato cake, pea, broad bean and mint fricassee, redcurrant gravy

BBQ Monkfish Tail £26 (Gf/Df)

sweetcorn succotash, pak choi, pico de gallo

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

Fish and Chips £18 (Gf/Dfa)

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

Homemade Shortcrust Pastry Steak and Loch Fyne Ale Pie £18

parsley mash, seasonal greens and port wine gravy

Curried Cauliflower Steak £19

(Ve/Gf)

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

Chicken and Bacon Salad £17

(Gfa/Dfa)

baby gem lettuce, sourdough croutons, anchovies, parmesan and Caesar dressing

Seafood

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 Lobster and Kintyre Smoked Applewood Cheddar Macaroni

£22 (Gfa)

Parmesan herb crust, garlic sourdough baguette, house salad

Loch Fyne Langoustine and Squid Ink Tagliatelle

Small £15 Large £28

bisque, sea herbs, lemon gel

Loch Fyne King Scallops and Lemongrass Skewers

Small £18 Large £30

Asian dressing, cauliflower and coconut cous cous

Loch Fyne Mussels

Small £12 Large £25 (Gfa)

choice of cider and bacon or garlic and white wine cream sauce
homemade bread and whipped butter

OPEN FROM 1200 TO 2100

**TO BOOK CALL 01880 820 836
FOR MORE INFORMATION**



SCAN ME

A Little Something

Barmore Bistro Sticky Toffee Pudding £8 (Gf)

banana compote salted caramel ice-
cream, caramel sauce

White Chocolate, Raspberry, Whisky and Lavander Shortbread Trifle £9 (Gf)

Pistachio and Olive Oil Cake £9 bramble, lemon sorbet

Pineapple Carpaccio £8 (Ve/Gf) coconut ice cream, coriander sherbet

Cheesecake £9

strawberry, pink peppercorn and
basil cheesecake
strawberry sorbet

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

Selection of Three Scopes of 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