

While you wait.....

Olives

Bread & Oils

warm homemade rolls & flavoured oils

And the Journey Begins.....

Soup of the Day

served with a homemade roll & butter

Nettle & Onion Bhaji

with yoghurt dressing & salad

Coll Crab Rarebit

Served warm on a crumpet with dressed leaves

Lamb Kofta

with minted yoghurt dressing & salad

Baked Camembert

topped with garlic & rosemary, served with homemade rolls

Onwards.....

The Tigh na Mara Coll Seafood Platter

(Order at breakfast to ensure Creel to Table)

½ lobster, crab claws, langoustines (cold or in garlic butter), dressed salad & crushed potatoes

Roast Pepper, Tomato & Chilli Linguine

Feta & Beetroot Dressed Salad

with toasted pine nuts, fennel & orange segments

Homemade Rogan Josh

with chicken or sweet potato & mixed beans, served with basmati rice & poppadom

Homemade Pie

accompaniments will vary

Creamy Chicken, Mushroom & Tarragon Pasta

Argyll Venison Casserole

with potatoes, braised red cabbage & redcurrant jelly

Plus special guests

You've made it this far.....

Choux Buns

filled with cream, served with chocolate sauce & prosecco strawberries

Choc Chip Cookie Dough Pots

with cream or ice cream

Homemade Lemon Posset

with ginger biscuit

Cheese Board

An assortment of cheese, with Ma's homemade chutney & biscuits

Sorbet or Ice Cream

per scoop

All our food is freshly prepared & cooked to order (we don't do rushing & you're on Coll time remember), therefore many can be adapted to take in to account your personal taste, preference or allergen considerations, please do speak to us then we can do our best for you.