

# No 17

Isle of Mull King Scallops  
Spiced Black Pudding Bonda, Crisp Apple, Celeriac, Kazhambu Sauce  
£13.50

Pheasant Breast  
Smoked Bacon, Heritage Beetroot, Endive, Bread Sauce  
£10.95

No17 House Prawn Cocktail  
Atlantic Prawns, Marie Rose, Tomato Crispbread, Tempura Tiger Prawn  
£10.95

Woodland Mushroom Tart  
Poached Egg, Wilted Spinach, Parmesan Crisp, Truffle Hollandaise  
£9.95

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Chargrilled Chicken Supreme  
Peas, Pancetta, Confit Leek, Chicory, Dauphinoise, Sauce Verte  
£17.95

Pan Roasted 7oz Lamb Rump  
Pistachio Dukkah, Heritage Carrot, Wilted Kale, Crispy Potato Terrine  
£24.95

Monkfish & Crab Massaman Curry  
Jasmine Rice, Malaysian Thai Crackers, Cashew Nuts  
£22.95

Grilled Sole Fillet  
Pangrattato, Cucumber, Dill Baby Potato's, Herb Oil, Parmesan Velouté  
£19.95

Handmade Chestnut Gnocchi  
Spinach, Sprouts, Blue Cheese Velouté, Walnuts, Vegetable Crisps  
£14.95

French Style Peas  
Tomato & Shallot Salad  
Market Vegetables  
Parmesan & Truffle Fries  
Dill Baby Potato's  
£4.50

Please note a discretionary 10% service charge will be added to your bill

# Nº 17

Oban Malt Whisky Crème Brulee  
Honeycomb, Raspberry's, Homemade Shortbread  
£8.95

Selection of Fine Scottish Cheese  
Autumn Chutney, Grapes, Sourdough Crispbreads  
£10.95

Dark Chocolate Cremeux  
Blackberry Sorbet, Pastille's, Heather Honey, Granola  
£8.95

Please speak with the Duty Manager for more information regarding allergen or ingredients of our dishes.

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