

The Jura Hotel

Cullen Skink £10.00

Traditional Scottish smoked Haddock and potato soup, finished with cream, served with sourdough bread

Haggis Bon Bons £8.00

Crispy breaded haggis balls served with Jura Whisky Pepper Sauce and puréed turnip

King Prawns £10.00

Grilled King Prawns, baby fennel, garlic butter

Smoked Mackerel Parfait £7.50

Isle of Mull oatcakes, pickled cucumber, beetroot gel

Soup of the Day £6.50

Sourdough & butter

Goats Cheese Tart £8.00

Warm beetroot & caramelised onion tart, rocket, balsamic glaze

Fish & Chips £17.00

peas/mushy peas, chips, tartare sauce

Beef Burger £17.00

smoked bacon jam, Isle of Mull cheddar, brioche bun, chips

Highland Beef Ribeye £32.00

Triple cooked chips, onion rings and pepper sauce

Rump of Islay Lamb £24

Haggis mash, roasted heritage carrots, rosemary & Jura Whisky jus

Pan Seared Fillet of Salmon £20

Crushed new potatoes, buttered leeks and a dill caper crème fraîche

Wild Mushroom Pappardelle £16.50

Tarragon cream, toasted hazelnuts, parmesan

A 10% discretionary service charge will be added to all bills

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Sides & Extras

Triple Cooked Chips £4.50

Skinny Fries £4.00

Onion Rings £4.00

Isle of Mull Cheese Croquettes, Spring Onion Mayonnaise £5.50

Crispy Whitebait, Lemon Aioli £5.50

Spicy Chicken Bites, Sriracha Mayonnaise £6.00

Desserts

Rhubarb & Custard Tart £7.50

Set vanilla custard, poached rhubarb, ginger crumb

Cranachan £8.00

A classic Scottish dessert with Jura Whisky-infused cream, raspberries, heather honey and toasted oats

Dark Chocolate Delice £8.00

Served with an orange sorbet

Apple & Bramble Crumble £7.50

Served with vanilla custard

Iced Drambuie Parfait £8.00

Honeycomb shards, shortbread crumb

Scottish Cheese Plate £11.00

Selection of cheese with fig chutney, grapes & oatcakes

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