



## Cosy Winter Lunches

### First/Small Course

Chicken liver pate,  
our own chutney  
melba toast  
£10

Fish cakes, tomato, chilli  
& orange dressing  
£10

French onion soup,  
cider, gratinated crouton  
£8

Warm west coast 'crab melt',  
with Mull cheddar  
£12

Marcello's 'Croque  
Monsieur', rich mustard  
and cheese, parma ham  
£11

### Main Course

Ultimate fish pie, locally  
smoked & non-smoked fish,  
rich parsley cream sauce,  
with Mull cheddar mashed  
potato  
£20

Aubergine Parmigiana,  
rich tomato sauce  
& pine nuts  
£16

Marcello's fish & chips,  
Mallaig monkfish, lightly  
battered with perfect chips,  
lemon & caper mayonnaise  
£22

Slow-roast Moray pork  
belly, sesame prawn toasts,  
oriental sauce  
£19

Very slow-cooked Aberdeen  
Angus beef bourguignon,  
rich red wine gravy,  
pancetta lardons,  
buttery mashed potato  
£20

### Extra Treats

Strathdon blue cheese,  
toasted walnuts & salad  
leaves, balsamic dressing  
£7

Tender stem broccoli, garlic  
& toasted pumpkin seeds  
£6

Simple leaf salad, honey,  
mustard & chilli dressing  
£5

Our perfect chips, caper  
& lemon mayonnaise  
£7

### Desserts

Marcello's bread & butter  
pudding, rum-soaked raisins,  
caramel sauce  
£8

Warm dark chocolate  
brownie, orange ice cream  
£8

Very lemony chiboust,  
raspberry and blackcurrant  
sauce  
£8

A selection of Scottish  
& French cheeses, our  
own chutney, Hebridean  
oatcakes  
Choose 3 - £8  
Choose 5 - £10