



Welcome, we are a fairly-traded establishment driven by a friendly and enthusiastic team. Your custom is directly supporting Kilmartin Museum, so after your lunch you can tuck into your pudding with a clear conscience.

We serve fresh, delicious food and your meal is cooked to order. We source local ingredients and we use flowers and herbs from the museum garden in our salads.

Don't miss our daily specials board with tempting cakes and puddings, all made on the premises with absolutely no regard whatsoever for calories. You're here to relax, so sit back and treat yourself.

If you have any food preferences, intolerance or allergy issues please let us know, we are happy to help wherever we can. We offer gluten free alternatives for many of our dishes.

We look forward to seeing you again very soon.

Summer Opening Hours: Mar to Oct 10am – 5pm

Winter Opening Hours: Nov and Dec 11am – 4pm

Starters

Soup of the day with homemade bread (v) (ve on request)	£4.25
Salmon marinated in dill with crème fraiche dip and homemade bread	£5.25
Red pepper and walnut pate served with pitta bread (ve)	£4.95
Antipasto platter served with cherry tomato focaccia	£5.95

All starters are served with a salad garnish

Focaccias

Toasted rosemary focaccia with side salad and topped with:	All at
• Creamy garlic mushrooms (v)(ve on request)	£6.95
• Goats cheese with caramelised onion chutney (v)	

Sandwiches

Gluten-free roll or crusty baguette filled with a choice of:	All at
• Home made hummus with grated carrot, beetroot and rocket (ve)	£5.95
• Smoked salmon and cream cheese	or
• Cheese and red onion	With
	Soup
	£7.25

Salads

A generous fresh mixed salad topped with:

Hot smoked flaky salmon £9.50

Warmed goat's cheese with homemade pesto dressing (v) £7.95

Mains

Beef madras curry served with rice and naan bread £9.95

Argyll wild venison burger with crisps and salad £8.95

Falafel and spinach burger with crisps and salad (ve) £7.50

Tart of the day – See specials board From £6.95

Puddings

Please see our specials board or choose from our selection of cakes from the counter

Children's Menu

Suitable for children aged 8 and under

Small bowl of soup and bread	£2.95
Fusilli pasta with ham and peas	£2.95
Toast and beans	£2.50
Pitta bread, pizza of the day	£2.50
Half portions of standard menu items or larger children's portions are also available.	

Children's Puddings

Vanilla ice-cream with a choice of:	£2.50
• Chocolate sauce	
• Raspberry sauce	
• Sprinkles	
Hot chocolate brownie served with ice-cream	
Choice of cake served with ice-cream	£2.50

Children's Drinks

	All at
• Milk	£1.00
• Apple juice	
• Orange juice	
• Cranberry juice	

Coffee

Pure single-origin Central American coffee with 100% Fair trade, Organic and Rainforest Alliance certification.

	Single Shot	Double Shot
Americano	£2.10	£2.60
Black with cold milk on the side		
Espresso	£2.10	£2.60
Café latte	£2.50	£2.80
Cappuccino	£2.50	£2.80
Fair trade hot chocolate	£2.50	£2.80
With cream	£0.30	
With marshmallows	£0.30	

Teas

Pot of tea (per person)	£1.90
Selection of fruit teas	£1.95
Green tea	£1.95
Earl grey tea	£1.95

Soft Drinks

Elderflower presse	£2.95
Raspberry and pomegranate presse	£2.95
Raspberry lemonade	£2.50
Lime and lemongrass presse	£2.50
Fentimans shandy	
Coca Cola	£1.50
Diet Coke	£1.50
Diet Irn-Bru	£1.50
Irn-Bru	£1.50
Sprite	£1.50
Sparkling mineral water	£1.60
Still mineral water	£1.60

Wine

By the bottle (187ml)	£3.75
By the bottle (750ml)	£13.00

Red

Shiraz

Dry, dark and delicious with a fruity tannic finish

Cabernet Sauvignon

Juicy cherry aromas with a ripe blackcurrant finish

Rose

Californian White Zinfandel

Bursting with sweet fruit flavour, a soft finish and medium body

Chilean Touchstone Rose – Organic

Ripe red berry flavour with a light and floral finish

White

Kumala Cape Classic

Fresh, light and floral with hints of pear, apple and tropical fruit.

Australian Chardonnay

Golden and elegant with hints of honey, tropical fruit and vanilla

Beers

Becks Blue (non-alcoholic) £3.75

Ales £4.50

Oban Bay Brewery - Scallywagger (4.0%)

A classic continentally hopped lager with a twist of citrus giving a subtle and smooth yet crisp and refreshing finish

Oban Bay Brewery - Kiltlifter (3.9%)

A true Indian Pale Ale with a hoppy bitter bite and a surprisingly malty caramel finish

Heather Ales - Fraoch (5.0%)

Light and malty amber ale with a floral peaty aroma and spicy herbal finish.

Heather Ales – Grozet (5.0%)

A pale golden beer with a fruity aroma and refreshing crisp finish.

Williams Bros Brewing Co – Caesar Augustus (4.1%)

A full bodied and hoppy IPA hybrid, fermented using lager yeast

Isle of Mull Brewing Co – The Red Monk of Iona (4.2%)

Deep amber, red beer with a hoppy aroma and hints of rhubarb and apple