

DAYTIME MENU (11am - 3pm)

Soup of the day, homemade bread (vg)	5
Pint of local langoustine, aioli, homemade bread, salad	19
On toast - homemade bread, homemade potato salad, salad	
• Smoked mackerel, fennel, apple and crushed pea	9
• Connage goats cheese and caramelized onion	9
Sandwiches - homemade bread, homemade potato salad	
• Local peat smoked salmon and cream cheese	8
• Roast Canna-reared Belted Galloway beef, garlic mayo, pickles	8
• Mull of Kintyre cheddar, tomato, Arran plum and apple chutney (v)	7
• Canna-reared Belted Galloway beef sausage, roast apple, caramelized onions	8
Ploughman's platter - Isle of Mull cheddar, pickled onions, salad, Arran plum and apple chutney, homemade bread	10
Mallaig peat smoked salmon and scrambled local eggs on toast	9
Selection of homemade cakes and pastries (varies daily)	3

MAINS - available to pre-order (we land them just before you sit down)

Freshly landed whole Canna lobster, homemade bread, garden salad, aioli	32
Freshly landed whole Canna brown crab, homemade bread, garden salad, aioli	24
To share: Canna bay platter - whole lobster, whole crab, langoustine (or as per today's catch) - served with salad, homemade bread, aioli (min 2 people - price per person)	30