# ÒRAN MÓR — FOOD MENU —



### **NIBBLES**

Cherry Tomato, Fior di Latte, Red Chilli (v)	5
Olives (vg)	4
<b>Hummus</b> (vg) Grostini, Grispy Chickpeas, Herb Oil	6

Charcuterie Board
Serrano Ham, Salami, Chorizo, Buffalo Mozzarella,
Sundried Tomatoes, Salsa Verde, Toasted Sourdough

### **STARTERS**

Y	
Soup of the Day (v) (vg available) Sourdough Bread, Butter	6
Smoked Ham Hough Press Taggrad Pringle Pad Onion Manmalada Harb Oil Cross	8
Roasted Brioche, Red Onion Marmalade, Herb Oil, Gress  Roasted Aubergine (vg)  Vegan Feta Gheese, Beetroot, Gherry Tomato, Salsa Verde	8
Haggis & Cheddar Croquettes Spicy Tomato Relish	8
<b>Gullen Skink</b> Smoked Haddock Ghowder, Potato, Leek, Grusty Bread	9
Oak Smoked Salmon & Prawn Pâté Soft Herbs, Pink Onion, Sourdough, Capers	9.5
Roasted Beets & Granola Salad Oak Leaf, Pink Peppercorn Gream Cheese, Burnt Orange, Shaved Hazelnut	8

#### **MAINS**

Classic Steak Pie Served With Chunky Chips, Mashed Potato or Boiled Potatoes & Seasonal Vegetables	8
Pie of the Week Ask Your Server For Today's Selection	8
Thai Green Curry (vg)  Sweet Potato, Squash, Snap Peas, Fragrant Rice, Spring Onion, Fresh Goriander, Lime  Add Prawns +6   Add Ghicken +4	4
Spiced Duck Salad Pickled Quail's Egg, Chilli & Goriander Slaw, Beansprouts, Pink Grapefruit, Soy & Sesame Dressing, Toasted Almonds	8
Grilled Salmon Steak Grushed Potatoes, Kale, Salsa Verde	2
Classic Chicken Gaesar Salad (vg available)  Shredded Roast Chicken Fillet, Crispy Unsmoked Bacon, Hand Picked Gem lettuce, Herbed croutons, Anchovies & Aged Parmesan Dressed in Rich Gaesar Dressing, Topped with Soft-Boiled Free-Range Egg	6
Roast Chicken Breast Grispy Roasted Chicken, Grushed Potato, Sweetheart Gabbage, Greamy Lemon & Thyme Sauce	8
Stout Braised Beef Featherblade Haggis, Potato Fondant, Mustard Jus	9
Fish & Chips  Grispy Battered Haddock Fillet, Hand Gut Ghunky Ghips, Traditional Mushy Peas, Tartar Sauce, Fresh lemon	5
Ras El Hanout Geleriae Steak (v) (vg available)  Spiced Bulgar Wheat, Glementine, Pommegranate, Mint	4
Mac 'n' Cheese Mull Cheddar Cheese Sauce, Topped With Swiss Cheese, Parmesan & Crispy Onion Crumble. Choose from:-	

Gajun Blackened Chicken | 14 Smoked Ham Hough | 14 Glassic Cheesy Mac (v) | 11

#### **BURGERS**

All Served With Seasoned Skinny Fries

Oran Mór Burger	16.5
Chargrilled Prime Steak Burger, Isle of Mull Cheddar,	
Caramelised Onion Chutney, Grispy Gem Lettuce & Plum	
Tomatoes, Served In Our All Butter Sesame Grusted	
Brioche Bun	
Blackened Cajun Chicken Burger	15
Smokey Mango Mayo, Green Chilli, Goriander Slaw,	
Served on Toasted Brioche Bun	
Spinach Falafel Burger (vg)	13
Smokey Mango Mayo, Tomato, Green Chilli, Goriander Slaw,	
Somed on Togsted Bricohe Bun	

## MÓR THAN A ROAST



Join Us Every Week For Our Carefully Crafted Perfect Sunday Roast.

Ghoose From Roast Beef, Glazed Gammon, Skin On Ghicken Or Homemade Nut Roast. Gomplete With All The Trimmings And Lashings Of Gravy.

#### **SIDES**

all 4



- Chunky or Skinny Chips with Rosemary Seasoning (vg)
- Seasonal Vegetables & Potatoes (vg)
- Summer Salad, Mixed Leaves, Cherry Tomato, Red Onion, Pickled Radish (vg)
- Beer Battered Onion Rings (vg)
- Hasselback Potatoes (v)

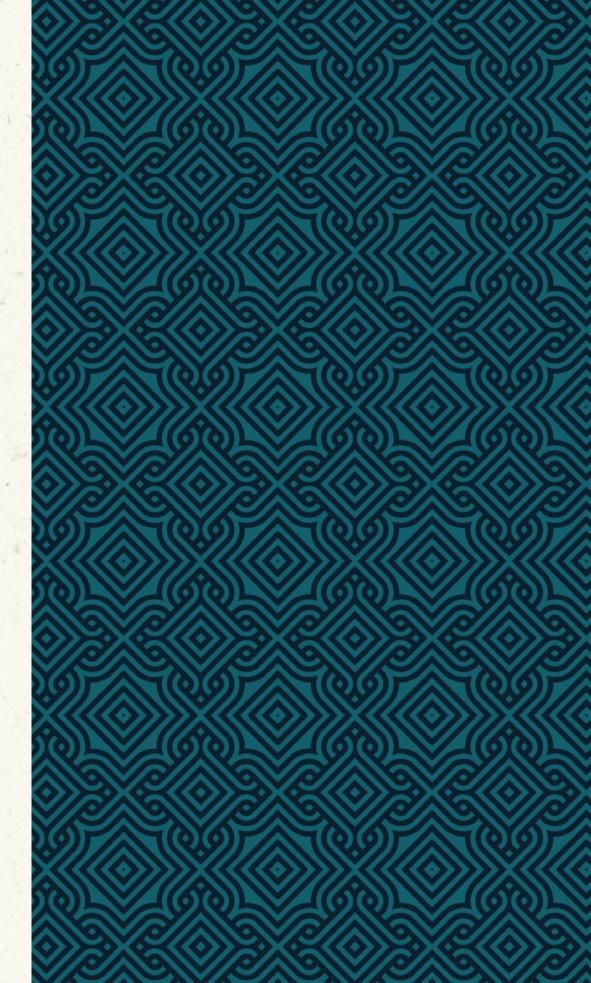
#### **DESSERTS**



# PRIVATE GELEBRATIONS & EVENTS

We have a variety of spaces available, including our atmospheric private dining room and the John Muir room, named after the famed Scottish mountaineer and author. Fonn Mór, which comes complete with its own private bar and grand piano, can also be hired on an exclusive use basis.

Please ask for a showround or for more information.



ÒRAN MÓR, GAELIC FOR 'GREAT MELODY OF LIFE' OR 'BIG SONG'.

> Byres Road, Glasgow, G12 8QX 0141 357 6200 | info@oran-mor.co.uk