

FISH & CHIPS



SERVED FROM 12 NOON – 9

	Single	Supper	Tea
HADDOCK NE Atlantic	6. ⁰	9. ⁰	10. ⁰
COD NE Atlantic	8. ⁰	11. ⁰	12. ⁰
PLAICE North Sea	6. ⁵	9. ⁵	10. ⁵
HAKE NE Atlantic	5. ⁵	8. ⁵	9. ⁵
WESTER ROSS SALMON organically farmed from NW Scotland	8. ⁰	11. ⁰	12. ⁰
SALT & PEPPER SQUID garlic & lemon mayonnaise	6. ⁵	9. ⁵	10. ⁵
WHITBY SCAMPI	7. ⁵	10. ⁵	11. ⁵
SKINNER'S OF KIPPEN SAUSAGE	4. ⁵	7. ⁵	8. ⁵
SMOKED SAUSAGE	3. ⁶	6. ⁶	7. ⁵
STORNOWAY BLACK PUDDING	4. ⁵	7. ⁵	8. ⁵
STORNOWAY WHITE PUDDING	4. ⁵	7. ⁵	8. ⁵
MACSWEEN HAGGIS PUDDING	4. ⁵	7. ⁵	8. ⁵
REAL CHICKEN FILLET BITES	5. ⁵	8. ⁵	9. ⁵
KIDS MEAL of the above	—	5. ⁶	6. ⁶
SENIOR CITIZENS MEAL of the above	—	5. ⁶	6. ⁶

Single = without chips

Supper = with chips

Tea = with chips, bread & a mug of tea

All of the above fish dishes include one portion of homemade tartare sauce
There is a £1.⁰ surcharge for breaded fish



FISH

At Mhor Fish we try to source our fish from sustainable sources. Using suppliers we trust, we know we are always buying the freshest catch.

All fish is wild unless stated as farmed.

LOCH CRERAN OYSTER	2. ⁰
lemon & tabasco	
MHOR FISH CHOWDER	7. ⁰
salmon, cod, haddock & smoked haddock Mhor bread	

OUR CHIPS

Our potatoes are supplied by John Callum Potato Merchants, Stirling. Our chips are double fried in traditional beef dripping, as this can be heated to a higher temperature than sunflower oil. This seals them adding to their crispness and flavour.

FRESH DOUBLE FRIED CHIPS	3. ³
CHIPS WITH A TWIST	4. ³
white truffle oil & parmesan	
GARLIC CHIPS	4. ³
homemade garlic butter & fresh parsley	

BURGERS

Homemade beef burger made from the best cuts of Scottish beef.

GARETH'S BEEF BURGER	9. ⁵
beetroot, gherkin, leaves, tomato and mayo in a freshly baked bun & a side of chips	
ADD A TOPPING	1. ⁰
cheddar cheese, bacon	



LITE BITES

SOUP OF THE DAY	4. ⁰
Mhor bread	
MACARONI CHEESE	8. ⁰
garlic bread	
ISLE OF LEWIS MUSSELS	6. ⁵
mariniere sauce, Mhor bread	

SIDES

GREEN LEAVES SALAD	2. ⁰
HOMEMADE COLESLAW	2. ⁰
CLASSIC MUSHY PEAS	1. ⁰
HEINZ BAKED BEANS	1. ⁰
REAL ONION RINGS	2. ⁰
PICKLED ONION OR GHERKIN	0. ⁴
CURRY SAUCE OR GRAVY	2. ⁰

DESSERT

HOMEMADE VANILLA CRÈME BRÛLÉE, MHOR SHORTBREAD	4. ⁹
made from free-range eggs	
MHOR DARK BELGIAN CHOCOLATE & HAZELNUT BROWNIE	5. ²
Graham's Vanilla Ice Cream	

GRAHAM'S VANILLA ICE CREAM	3. ²
1 scoop, served with a shot of Baileys or Tia Maria Liqueur	
GRAHAM'S VANILLA ICE CREAM	1. ⁵
1 scoop	
ICE CREAM TOPPINGS:	0. ³⁰
99 Flake or homemade chocolate sauce	

DRINKS

ILLY COFFEE

	cup	mug
SINGLE ESPRESSO.....	1. ⁷	
DOUBLE ESPRESSO.....	2. ¹	
MACCHIATO.....	1. ⁸	
DOUBLE MACCHIATO.....	2. ²	3. ⁶
BLACK COFFEE / AMERICANO.....	1. ⁸	2. ²
FLAT WHITE.....	2. ²	2. ⁵
CAPPUCCINO.....	2. ²	2. ⁵
CAFÉ LATTÉ.....	2. ²	2. ⁵
MOCHA.....	2. ³	2. ⁶
HOT CHOCOLATE.....	2. ²	2. ⁵

SOFT DRINKS

RIBENA - BLACKCURRANT	1. ⁰
COCA COLA, DIET COKE	2. ⁰
IRN BRU, DIET IRN BRU	2. ²
STRATHMORE STILL / SPK WATER	1. ⁸ / 3. ⁶
PURE SQUEEZED ORANGE JUICE	2. ²
BUNDABERG GINGER BEER	2. ⁵
ORGANIC APPLE	2. ²
ORGANIC WILD ELDERFLOWER	2. ⁵
ORGANIC RASPBERRY CRUSH	2. ⁵
ORGANIC SICILIAN LEMONADE	2. ⁵
ORGANIC LIME CRUSH	2. ⁵

TEA

MUG OF TETLEY TEA	1. ²
TEA PIGS:	1. ⁷
– Earl Grey	
– Green Tea	
– Peppermint	
– Chamomile	
– Wild berry	

WINE

WHITE WINE

	75cl Btl	175ml Gls	250ml Gls
TERRES DES OLIVETTES BLANC LANGUENDOC 2013 A delicious blend of Sauvignon, Ugni Blanc, Terret and Chardonnay, fresh and clean with juicy yellow fruit characters. (12.5%ABV)	14. ⁵	3. ⁷	5. ³
SAUVIGNON BLANC, TIERRA DEL REY CENTRAL VALLEY, CHILE 2014 Vibrant and aromatic Sauvignon Blanc with layers of grapefruit, lemon and nectarine. (12.5%ABV)	15. ⁰	3. ⁹	5. ⁵
TRE FILI PINOT GRIGIO 2014, VENETO, ITALY Fresh, dry white wine gentle floral and citrus aromas. Crisp and delicate on the palate with lightly honeyed fruit and a lemony acidity and a fresh, dry finish. (12%ABV)	16. ⁰	4. ¹	5. ⁹

RED WINE

	75cl Btl	175ml Gls	250ml Gls
ALBIZU, TEMPRANILLO SPAIN 2014 Easy-drinking bursting with sweet damson and soft palm fruit, red berries, tobacco flavours. (13%ABV)	14. ⁸	3. ⁸	5. ⁴
CABERNET SAUVIGNON 2013 FAIRTRADE CANNONBERG, WESTERN CAPE, S.A. Another excellent example of the potential of the Cape's Vineyards with notes of cherry, cassis and plum. (14%ABV)	18. ⁰	4. ⁶	6. ⁶

BEER / WHISKY



BOTTLED BEERS

ST MUNGO (WEST)

WEST BREWERY,
GLASGOW, SCOTLAND

Refreshing Munich style lager, brewed with imported Bavarian malt, noble perle & spalt hops, giving a smooth finish and a crisp after taste.

330ML, (4.9%ABV)

|3.⁹

LADE BACK ALE

LADE INN, KILMAHOG, SCOTLAND

A rounded, slightly sweet, refreshing amber ale that is well balanced with a hop dominated dry finish.

500ML, (4.5%ABV)

|4.³

**Alcohol served to over 18s only.
Proof of ID may be required.*

INNIS & GUNN OAK AGED BEER

INNIS & GUNN BREWERY
EDINBURGH, SCOTLAND

The only beer aged in oak barrels. The result is a refreshing honey-hued beer with aromas of vanilla and toffee, and a malty, lightly oaked finish.

330ML, (6.6%ABV)

|3.⁹

FRAOCH HEATHER ALE

WILLIAMS BROS BREWING CO,
ALLOA BREWERY, SCOTLAND

Scottish malted amber ale with a floral peaty aroma, full of malt character, and spicy herbal flavours and a dry wine-like finish.

500ML, (5%ABV)

|4.³

ALCOHOL FREE BEER

TENNENT'S'S HEE HAW
LAGER 330ML

|3.⁰

WHISKY

35ml
measure

GLENGOYNE SINGLE MALT WHISKY 10 YRS OLD
GLENGOYNE DISTILLERY, DUMGOYNE, GLASGOW

Sweet, with toffee and popcorn aromas. Slightly nutty, with fresh green apples coming through.

(40%ABV)

|4.⁰

GLENGOYNE SINGLE MALT WHISKY 15 YRS OLD
GLENGOYNE DISTILLERY, DUMGOYNE, GLASGOW

Complex, sweet and rounded – with a spicy oak finish.

From sherry cask with light vanilla notes.

(43%ABV)

|7.⁵

BENROMACH SINGLE MALT WHISKY 10 YRS OLD
BENROMACH DISTILLRY, FORRES, SCOTLAND

Delicious forest fruits and creamy malt. A wisp of smoke and lingering luscious sherry notes.

(43%ABV)

|4.⁵

MHOR THAN A CHIP SHOP...



The Lewis family moved to Monachyle Mhor in 1983 where it was run as a family farm with Scotch black-face sheep and cattle. A vibrant splash of pink against the surrounding mountains, this 18th-century farmhouse and steadings is now a cosy boutique hotel and restaurant with fourteen individually designed rooms. The reason for the pink colour is that the building was originally a Jacobite safe house. The colour was achieved by grinding up the local red pudding stone, which was mixed with the paint to make it so vibrant.

Monachyle Mhor Hotel was originally founded by Tom's parents Rob and Jean Lewis. When Jean wanted to buy a bicycle for Tom's brother Dick, she put a sign on the side of the road advertising soup and sandwiches to pay for the bike. Monachyle Mhor has since evolved into becoming a fully licensed hotel and restaurant, which is situated 6 miles down a single-track road in Balquhidder. The farm supplies as much beef, lamb, pork and game as they can produce. The kitchen garden produces as much vegetables, salads, soft fruit, apples and pears as they can.

Tom took over all of the day-to-day cooking at Monachyle Mhor in 1996 and the business started to expand with the help of his brother. His sister Melanie initially worked in the business full time and now provides all of the photography for the businesses.

Tom and Dick together purchased Mhor Fish in 2005 and this was quickly followed by the purchase of Mhor Bread a year later. Both of these businesses are based in Callander.

Mhor Fish has been established for 10 years but the site has been operating for 100 years. Since the Lewis's changed the name the business has gone full circle from providing just fish and chips to becoming a fresh fish retailer as you were not able to buy fresh fish in Callander at that time. Mhor Fish has now gone back to its roots and concentrates on great quality fish and chips. We pride ourselves by knowing the boat, what type of net and when it was landed.

Mhor Bread has been operating for 9 years although the bakery has been baking bread in Callander for over 100 years. We provide fresh bread to the community only ever closing Christmas and New Year. We pride ourselves that the only ingredients in our breads are just flour, water and salt. All the meat for the pies are sourced from local cattle and in our traditional Scotch pie we use mutton when available. Mhor 84 motel opened in 2013. Tom and Lisa Lewis, his brother Dick Lewis Mhairi Taylor (of Delizique, Glasgow's west end) joined forces for the first time to create the perfect pit stop on the A84 at the head of Balquhidder glen. They have created an affordable motel and restaurant serving food from 8am-9pm every day. The same principals as Monachyle Mhor are followed through in the restaurant using seasonal and local products but in a more informal environment.

The Lewis family believe that Scotland's greatest asset is that there are four distinct seasons, each one

WI-FI PASSWORD : EATMHORFISH

ALLERGEN MENU

Available on request

-  Vegetarian
-  Vegan
-  Gluten Free

PRODUCE ORIGIN

Bread: Mhor Bread Callander

Shell Fish: West coast of Scotland

Fish: Peterhead/Fish in Crieff

Meat: Monachyle Mhor Farm & Blairgowrie

Free range eggs: Corrie Mains Farm,

