

# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## GLUTEN FREE MENU

### TO START

<b>KILMELFORD SMOKED SEA TROUT</b> thinly sliced, celeriac & apple remoulade, crispy gluten free toast	<b>£10.50</b>
<b>PAN-FRIED HAND DIVED SCALLOPS</b> creamed grain mustard leeks, spinach, crispy kale	<b>£13.50</b>
<b>SUPERSEED SALAD</b> pumpkin seeds, sunflower hearts, quinoa, slow roast beetroot, crisp apple, sesame dressing	<b>£9.50</b>
<b>HOME-MADE SOUP OF THE DAY</b> with gluten free bread	<b>£6.50</b>
<b>CAESAR SALAD</b> crispy lettuce, Parmesan, crispy bacon, chicken slices, Caesar style dressing	<b>£8.50</b>

### TO FOLLOW

<b>ROAST LOIN OF HIGHLAND LAMB</b> spiced red cabbage, minted lamb Kofta, honey, glazed apples, new potatoes, Madeira gravy	<b>£28.50</b>
<b>ROAST LOIN OF ARGYLL VENISON</b> heritage beetroot, broad beans, rosemary game reduction, dauphinoise potatoes,	<b>£28.50</b>
<b>PAN-FRIED FILLET OF WILD HALIBUT</b> celeriac purée, garlic mashed potatoes, watercress oil, pancetta dust	<b>£29.50</b>
<b>SEARED FILLET OF LOCAL SEA TROUT</b> Jersey Royals, asparagus, snipped chives, mild horseradish fondue, lemon emulsion	<b>£24.50</b>
<b>GRILLED LOCHABER 35 DAY MATURED SIRLOIN STEAK</b> hand-cut chips, caramelised onions, mushrooms, tomato	<b>£32.50</b>
<b>PEA &amp; LEEK RISOTTO</b> minted vegan haloumi, soya cream	<b>£14.50</b>
<b>CATCH OF THE DAY</b>	<b>POA</b>

### SIDES

Season salad with vinaigrette	<b>£3.50</b>
Hand-cut chips	<b>£3.50</b>
Buttered Green Vegetables	<b>£3.50</b>
Pepper Sauce	<b>£2.50</b>
Garlic Butter	<b>£2.50</b>



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## TO FINISH

<b>RHUBARB AND CUSTARD MILLE FEUILLE</b> rhubarb sorbet	<b>£8.50</b>
<b>FOREST BERRY PAVLOVA</b> whipped double cream	<b>£8.50</b>
<b>CHOOSE FROM OUR SELECTION OF ICE CREAM &amp; SORBET</b>	<b>£8.50</b>
<b>VANILLA AND MARMALADE CHEESECAKE</b> with vanilla ice cream	<b>£8.50</b>
<b>4 SCOTTISH CHEESE SLATE</b> Hebridean blue, Mull cheddar, smoked Arran and Morangie Brie. GF Oatcakes & chutney, apple, grapes	<b>£11.50</b>

*Why not add to your dessert with a delicious dessert wine or port?*

## DESSERT WINE

100ml Bottle

<b>SEMILLON/GEWURZTRAMINER   CASA SILVA 2016 COLCHAGUA</b> <b>CHILE 12.5% ABV</b> Pink Grapefruit, Marmalade, Orange Peel	<b>£7.15</b>	<b>£23.45</b>
<b>SAUTERNES   LIONS DE SUDUIRAUT 2013 BORDEAUX</b> <b>FRANCE 13.5% ABV</b> Rich Honey, Orange, Dense & Ripe	<b>£11.45</b>	<b>£37.45</b>

## DESSERT WINE

<b>RUBY PORT   SMITH WOODHOUSE NV DOURO</b> <b>PORTUGAL 19% ABV</b> Spicy Red fruit - Cherry - Youthful	<b>£4.85</b>	<b>£31.90</b>
<b>10 YEAR OLD TAWNY   SMITH WOODHOUSE NV DOURO</b> <b>PORTUGAL 20% ABV</b> Dried Fruit - Christmas Cake - Spicy Wood	<b>£7.85</b>	<b>£51.75</b>



### KEEPING YOU SAFE

Our menu has been condensed to incorporate both our restaurant and bistro favourite dishes. Each menu is cleaned before every use and your server has washed their hands before collecting it and bringing it to you.

