

# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## VEGETARIAN MENU

### STARTER

<b>HOME MADE SOUP OF THE DAY</b> crusty bread	<b>£6.50</b>
<b>CRISPY GEM LETTUCE SALAD</b> avocado, warm roast aubergine, cherry tomatoes, croutons, garden herb vinaigrette	<b>£8.50</b>
<b>SAUTE CAMPBELTOWN OYSTER MUSHROOMS</b> toasted bruschetta, spinach, pine nuts, extra virgin olive oil	<b>£8.50</b>
<b>SUPERSEED SALAD</b> pumpkin seeds, sunflower hearts, quinoa, slow roast beetroot, crisp apple, sesame dressing	<b>£9.50</b>

### MAIN

<b>PEA &amp; LEEK RISOTTO</b> minted vegan haloumi & soya cream	<b>£14.50</b>
<b>SEASONAL VEGETABLE KEBABS</b> aromatic quinoa, red pepper coulis	<b>£13.50</b>
<b>MIXED BEAN BURGER</b> flavoured with coriander, in a toasted bun, tomato salsa, salad, hand cut chips add cheese or red onion marmalade for £1.25 each	<b>£10.50</b>

### SIDES

Season salad with grain mustard house dressing	<b>£3.50</b>
Hand-cut chips	<b>£3.50</b>
Buttered green vegetables	<b>£3.50</b>
Home-made bread with extra virgin olive oil, balsamic vinegar, garlic butter	<b>£2.50</b>

### DESSERTS

<b>RHUBARD &amp; VANILLA CUSTARD MILLE FEUILLE</b>	<b>£8.50</b>
<b>WARM CHOCOLATE FONDANT</b> vanilla ice cream	<b>£8.50</b>
<b>FOREST BERRY PAVLOVA</b> whipped double cream	<b>£8.50</b>
<b>STICKY TOFFEE PUDDING</b> tablet ice cream	<b>£8.50</b>
<b>CHOOSE FROM OUR SELECTION OF ICE CREAM &amp; SORBET</b> In a crisp brandy snap shell	<b>£8.50</b>
<b>TEXTURES OF PASSION FRUIT &amp; WHITE CHOCOLATE</b>	<b>£8.50</b>
<b>4 SCOTTISH CHEESE SLATE</b> Hebridean blue, Mull cheddar, smoked Arran and Morangie Brie. Homemade oatcakes & chutney, apple, grapes	<b>£11.50</b>

