

# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## VEGETARIAN MENU

### STARTER

<b>HOME MADE SOUP OF THE DAY</b>	<b>£6.50</b>
<b>NICOISE SALAD</b> mixed leaves , Ratte potato, green beans, tomato, olives, soft boiled egg and lemon dressing	<b>£10.50</b>
<b>TOMATO AND MOZZARELLA BRUSCHETTA</b> toasted bruschetta, pico de gallo, buffalo mozzarella, balsamic glaze	<b>£8.50</b>
<b>PUY LENTIL SALAD</b> crisp baby gem lettuce, roast butternut squash, spiced pumpkin seeds, crispy leeks, orange and coriander dressing	<b>£8.50</b>

### MAIN

<b>WILD MUSHROOM RISOTTO</b> pan-fried crispy wild mushrooms, truffle oil and parmesan crisp	<b>£15.50</b>
<b>RATATOUILLE STUFFED AUBERGINE</b> served with wild garlic and almond cous cous and roast red pepper coulis	<b>£15.50</b>
<b>MIXED BEAN BURGER</b> flavoured with coriander in a toasted bun, with tomato salsa, salad, hand cut chips add cheese or red onion marmalade for £1.50 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>VANILLA PANNA COTTA</b> apple, toffee, popcorn	<b>£9.50</b>
<b>WARM CHOCOLATE BROWNIE</b> raspberry textures, sorbet	<b>£9.50</b>
<b>STRAWBERRY PAVLOVA</b> whipped cream, macerated strawberry, basil syrup	<b>£8.50</b>
<b>STICKY TOFFEE PUDDING</b> tablet ice cream	<b>£9.50</b>
<b>CHOOSE FROM OUR SELECTION OF ICE CREAM &amp; SORBET</b> in a crisp brandy snap shell	<b>£8.50</b>
<b>EXOTIC FRUIT MILLE-FEUILLE</b> pastry, mango creme patissiere, fresh passionfruit, prosecco gel and vanilla pod ice cream	<b>£9.50</b>
<b>OUR 4 SCOTTISH CHEESE SLATE</b> homemade chutney, oatcakes, apple, grapes	<b>£10.50</b>

