

BISTRO at *Loch Melfort Hotel*

BISTRO FAVOURITES

STARTERS

CRISP PRAWN & SPINACH FRITTERS sweet chilli sauce, salad	£9.50
BRUSCHETTA pea, mint, ricotta	£9.50
FETA, TOMATO & WATERMELON compressed watermelon, feta cheese, heritage tomato consommé, coriander oil	£8.50
CHICKEN & HAGGIS Haggis bon bon, boneless chicken wing, celariac purée, green peppercorn sauce	£9.50
SOUP OF THE DAY	£8.50

MAIN COURSE

CRISP BATTERED NORTH SEA HADDOCK tartare sauce, chips, lemon and peas	£17.50
ROAST CHICKEN & SWEETCORN pan-fried chicken breast, sweetcorn purée, wild mushrooms, chive croquette and soy chicken jus	£19.50
PEA, CHERVIL & HALLOUMI RISOTTO pea and chervil risotto with grilled halloumi	£17.50
CATCH OF THE DAY	POA

BURGERS

HOME-MADE ARGYLL BEEF	£15.00
HOME-MADE ARGYLL VENISON	£15.50
Both in a brioche bun topped with lettuce, tomato and onion with hand cut chips and slaw	
MUSHROOM & MOZZARELLA	£12.00
breaded flat cap mushrooms stuffed with duxell, topped with mozzarella, tomato and lettuce on a toasted bun, with hand-cut chips and slaw	
OPTIONAL SIDE SALAD FOR BURGERS ASK SERVER	

BURGER TOPPINGS

CHEDDAR CHEESE	£2.00
RED ONION MARMALADE	£2.00
BACON	£2.00
HAGGIS	£2.50
STORNOWAY BLACK PUDDING	£2.50
ONION RINGS	£3.50

Allergen information is available for all of our dishes and some can be altered to suit your dietary needs - just ask!

A 10% discretionary service charge is added to all food and drink bills, this is shared evenly among all staff. This can be removed/added to upon request. Thank you.