

Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

DINNER MENU

TO START

BEETROOT AND GOATS CHEESE beetroot panna cotta, whipped goats cheese, roasted wall nuts	£10.50
KILMELFORD SMOKED SEA TROUT apple, cauliflower, egg yolk, frisee, purple potato crisps	£10.50
PAN-FRIED SCALLOP AND CRAB white crab potato cake, asparagus, romesco, squid ink	£13.50
SCOTTISH PORK BELLY shredded salad, toasted sesame seeds, ginger and soy dressing	£10.50
LOCH MELFORD SEAFOOD CHOWDER including mussels, prawns, white fish and salmon	£10.50

TO FOLLOW

ROAST GRESSINGHAM DUCK BREAST sage and almond gnocchi, roast almond, cherry, spinach, jus	£28.50
ROAST LOIN OF ARGYLL VENISON buttery mash, carrot purée, cavolo nero, creamed cabbage, juniper and black berry jus	£29.50
BAKED MONKFISH AND PARMA HAM crisp truffle potato terrine, pea purée, charred gherkin, caper, lemon emulsion sauce	£27.50
SEARED FILLET OF KILMELFORD SEA TROUT sautéed purple potato, fennel, orange, beetroot and horseradish cream sauce	£25.50
RATATOUILLE STUFFED FILO TARTE wild garlic, almond couscous, roast red pepper coulis, balsamic	£17.50
PRESSED BRAISED BEEF beef shin, potato fondant, celeriac and parmesan puree, bone marrow butter, pickled onion, tender stem, rosemary jus	£28.50

SIDES

Seasonal salad with grain mustard house dressing	£3.50
Hand-cut chips	£3.50
Onion Rings	£3.50
Buttered Green Vegetables	£4.50
Homemade Bread with extra virgin olive oil & balsamic vinegar	£3.50
Pepper Sauce	£3.50
Garlic Butter	£3.50

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.



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TO FINISH

PANNA COTTA vanilla, baby apple, mango, apple sorbet	£10.50
CHOCOLATE BROWNIE peanut butter, whipped cream, brittle, candied peanuts	£10.50
CRANACHAN PAVLOVA raspberries, Chantilly cream, toasted oats, whisky syrup	£10.50
BANNOFFEE MILLE-FEUILLE puff pastry, creme patissiere, caramelised banana, shortbread crumb & condensed milk toffee	£10.50
STICKY TOFFEE PUDDING butter scotch sauce, tablet ice cream	£10.50
CHOOSE FROM OUR SELECTION OF ICE CREAMS & SORBETS in a crisp brandy snap shell	£9.50
OUR 4 SCOTTISH CHEESE SLATE homemade chutney, oatcakes, apple, celery, grapes	£12.50
ASSIETTE OF DESSERTS taster of 3 desserts mille-feuille, brownie and panna cotta	£13.50

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

DESSERT WINE

	100ml	Bottle
MONBAZILLAC DOMAINE KALIAN BERNASSE 2017 FRANCE 12.5% ABV Ripe Yellow Fruit, Marmalade, Orange Peel	£6.00	£30.00
SAUTERNES LIONS DE SUDUIRAUT 2013 BORDEAUX FRANCE 13.5% ABV Rich Honey, Orange, Dense & Ripe	£9.00	£45.00

PORT

RUBY PORT SMITH WOODHOUSE NV DOURO PORTUGAL 19% ABV Spicy Red fruit - Cherry - Youthful	£5.50	£39.00
10 YEAR OLD TAWNY SMITH WOODHOUSE NV DOURO PORTUGAL 20% ABV Dried Fruit - Christmas Cake - Spicy Wood	£8.50	£59.00

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