

Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

VEGAN MENU

STARTERS

HOME MADE SOUP OF THE DAY	£8.50
BRUSCHETTA pea, mint, halloumi	£9.50
TOMATO & WATERMELON compressed watermelon, heritage tomato consommé, coriander oil	£8.50

MAINS

RATATOUILLE STUFFED FILO TART served with wild garlic and almond cous cous, roast red pepper coulis and balsamic	£17.50
PEA CHERVIL & HALLOUMI RISOTTO pea and chervil risotto with grilled halloumi	£17.50
MUSHROOM BURGER breaded flat cap mushrooms stuffed with duxell, topped with mozzarella, tomato and lettuce on a toasted bun, with hand-cut chips and slaw	£12.00

OPTIONAL SIDE SALAD FOR BURGER ASK SERVER

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

TO FINISH

FLOURLESS CAKE almond, orange	£10.50
CHOOSE FROM OUR SELECTION OF SORBET OR VANILLA VEGAN ICE CREAM choose up to three scoops	£8.50
PANNA COTTA vanilla, baby apple, mango, apple sorbet	£10.50

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.

