

Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

BISTRO FAVOURITES

STARTERS

CRISP PRAWN & SPINACH FRITTERS sweet chilli sauce, salad	£9.50
WILD MUSHROOM RAREBIT rarebit, wild mushrooms, spinach on toasted bruschetta	£9.50
SMOKED TOFU & TOMATO SALAD heritage tomatoes, jalapeno salsa, onion seed, sourdough crisps	£9.50
HOME-MADE SOUP OF THE DAY	£8.50

MAIN COURSE

CRISP BATTERED NORTH SEA HADDOCK tartar sauce, chips, lemon and peas	£18.50
CURRIED ROAST CHICKEN pan-fried chicken breast, tikka sauce, raisin purée, coriander and lime croquette, mini naan breads	£22.50
LEEK & PARMESAN RISOTTO parmesan and leek risotto with leek textures	£17.50
SIRLOIN STEAK 8oz 35 day matured on the bone, chips, vine tomato, mushrooms, onion rings	£33.50

BURGERS

HOME-MADE ARGYLL BEEF	£15.00
HOME-MADE ARGYLL VENISON	£15.00
Both in a brioche bun topped with lettuce, tomato and onion with hand cut-chips and slaw	
PLANT BURGER	£14.00
plant based burger, topped with lettuce, tomato and onion on a toasted bun, with hand-cut chips and slaw	

FOR OPTIONAL SIDE SALAD WITH BURGERS ASK SERVER

BURGER TOPPINGS

CHEDDAR CHEESE	£2.00
RED ONION MARMALADE	£2.50
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.