

# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## DINNER MENU

### TO START

<b>LOCH MELFORT SEAFOOD CHOWDER</b> including mussels, prawns, white fish and salmon	<b>£10.50</b>
<b>SCOTTISH PORK SHOULDER AND BLACK PUDDING</b> pork and stornoway bon bon, apple, celeriac remoulade, 5 spice jus	<b>£10.50</b>
<b>KILMELFORD SMOKED SEA TROUT</b> apple, cauliflower, egg yolk, frisee, potato crisps	<b>£10.50</b>
<b>MOZZARELLA AND BEETROOT</b> salt baked beetroot, buffalo mozzarella, pomegranate, rocket, lemon	<b>£10.50</b>
<b>PAN-FRIED SCALLOP AND MONKFISH SCAMPI</b> cauliflower, pickled Romanesco, curry oil crispy capers	<b>£14.50</b>

### TO FOLLOW

<b>ROAST LOIN OF ARGYLL VENISON</b> confit potato, parsnip, pear, red chicory, juniper and blackberry jus	<b>£29.50</b>
<b>SEARED FILLET OF KILMELFORD SEA TROUT</b> pearl barley risotto, beetroot, asparagus, squid ink, herb beurre blanc	<b>£26.50</b>
<b>ROAST GRESSINGHAM DUCK BREAST</b> fondant potato, caramelised onion, blood orange, kale, ginger jus	<b>£27.50</b>
<b>BAKED MONKFISH AND PARMA HAM</b> crisp truffle potato terrine, pea purée, charred gherkin, caper, lemon emulsion sauce	<b>£27.50</b>
<b>CATCH OF THE DAY</b>	<b>£POA</b>

### SIDES

Seasonal salad with grain mustard house dressing	<b>£3.50</b>
Hand-cut chips	<b>£3.50</b>
Onion rings	<b>£3.50</b>
Buttered green vegetables	<b>£4.50</b>
Homemade bread with extra virgin olive oil & balsamic vinegar	<b>£3.50</b>
Pepper sauce	<b>£3.50</b>
Garlic butter	<b>£3.50</b>

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

<b>PISTACHIO AND FIG MILLE-FEUILLE</b> puff pastry, creme patissiere, caramelised fig, pistachio crumb ice cream	<b>£10.50</b>
<b>MILLIONAIRE CHOCOLATE BROWNIE</b> salted caramel, shortbread, caramel ice cream	<b>£10.50</b>
<b>PANNA COTTA</b> raspberry, lychee, white chocolate	<b>£10.50</b>
<b>CHERRY ALMOND PAVLOVA</b> cherries, chantilly cream, toasted almonds, cherry coulis	<b>£10.50</b>
<b>STICKY TOFFEE PUDDING</b> butterscotch sauce, tablet ice cream	<b>£10.50</b>
<b>CHOOSE FROM OUR SELECTION OF ICE CREAMS &amp; SORBETS</b> in a crisp brandy snap shell	<b>£9.50</b>
<b>OUR 4 SCOTTISH CHEESE SLATE</b> homemade chutney, oatcakes, apple, celery, grapes	<b>£14.50</b>
<b>ASSIETTE OF DESSERTS</b> taster of 3 desserts mille-feuille, brownie and panna cotta	<b>£14.50</b>

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

## DESSERT WINE

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

## PORT

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

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