

Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

Starters

Duck Rilette, caperberries, plum and locally grown apple jelly £11.50

Confit plum vine tomato, watermelon, nasturtium soup, citrus oil £9.95

Cured Gigha Halibut, smoked salmon, pickled vegetables, dill and grain mustard £11.95

Herb baked Chestnut Maram Egg, vegetable linguine, truffle shavings £10.95

Roast Fig, heritage beetroot salad, Earl Grey dressing £10.95

Seared Mll diver scallops, smoked roe emulsion, spiced kale £11.95

Melfort smoked Venison loin, fennel seed oatcakes, bramble preserve £11.95

Monk cheek, Serrano, brown crab samphire oil £11.95



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Mains

Argyll Lamb, shoulder, crusted rack, sweetbread, walnut jus £23.50

Wild Boar tenderloin, rosehip sauce, braised cheek, celeriac mash £22.95

Roast Cod loin, Chorizo oil, leek, Puy lentils £21.95

Argyll Angus Beef, smoked bone marrow, roast roots, fondant potato £28.50

Spiced roast Squash, pecarrino, artichoke puree, confit potato £18.95

Brill, Mussel broth, braised fennel, saffron potato £21.95

Pheasant breast, Calvados, dry cured bacon, Flageot bean casserole £23.50

Local landed Catch of the day. P.o.a

Edamame soy Boudrain, spiced Puy lentils, courgette smoothie £18.95

Forestiere green vegetables, wild mushroom, praline, pomme purée £17.95

