Lock Melfort Hotel
COUNTRY HOUSE BY THE SEA

DINNER MENU

STARTERS

HAND-DIVED SEARED WEST COAST SCALLOPS orange, coriander, black pepper, charred baby corn	£13.50
LOCH MELFORT SEAFOOD CHOWDER	£8.50
HOME-SMOKED DUCK SALAD Broad beans, caramelised pear, cassis dressing	£10.50
THINLY SLICED LOCH FYNE SMOKED SALMON Fine cucumber, celery, radish, shallots, salad cress, lemon emulsion, sourdough crisps	£11.50
ROAST BEETROOT & FIG SALAD (V, VE) lemon & ginger dressing	£8.50
MAINS	
ROAST FILLET OF HALIBUT WITH SMOOTH MUSHROOM DUXELLE truffle scented mash, wilted spinach, toasted pine nuts, thyme fondue	£24.50
PAN-FRIED 80Z SCOTCH FILLET STEAK Asian vegetables, crisp garlic potatoes, Teriyaki style sauce	£34.00
ROAST MONKFISH FILLET & CRISP PARMA HAM lemon, sage & potato mash, French style peas	£25.50
PAN-FRIED MEDALLIONS OF WILD ARGYLL VENISON Dauphinoise potatoes, root vegetables, Madeira glaze	£26.50
LOCALLY LANDED CATCH OF THE DAY	£POA
ROAST CAULIFLOWER & CHEESE CREPES (V, VE) green vegetables, caramelised onions, sauté potatoes	£15.50
DESSERTS	
FRESH CREAM & STRAWBERRY PAVLOVA	£7.50
STICKY TOFFEE PUDDING vanilla ice cream	£7.50
LOCH MELFORT HOTEL CHEESE PLATTER homemade chutney, apple, oatcakes	£10.50
WARM CHOCOLATE BROWNIE vanilla ice, whipped cream	£7.50
CHOOSE FROM OUR SELECTION OF ICE CREAMS AND SORBET in a crisp brandy snap shell	£8.50
BAKED FLOURLESS CHOCOLATE TORTE (GF) Baileys cream, white chocolate, almonds, clotted cream ice cream	£8.50
APPLE & BLACKBERRY DELICE biscuit, macerated black berries, vanilla ice cream	£8.50



BISTRO at Lock Melfort Hotel

BISTRO FAVOURITES

STARTERS

CRISP PRAWN & SPINACH FRITTERS sweet chilli sauce, salad	£8.50
TOASTED BRUSCHETTA WITH SAUTE WILD MUSHROOMS (V) spinach, garlic, roast hazelnuts	£8.50
PRAWN & APPLE MARIE ROSE SALAD gem lettuce, lemon	£8.50
DEEP FRIED SALT & PEPPER CRISPY SQUID garlic mayo, lemon, salad	£8.50
SOUP OF THE DAY WITH HOME-MADE BREAD	£5.50
MAINS	
ROAST BREAST OF CHICKEN AND CONFIT LEG green peppercorn gravy, braised cabbage, bacon mash	£16.50
LOCH MELFORT HOTEL ARGYLL VENISON BURGER red onion marmalade, brioche bun, salad, hand-cut chips	£12.50
GRILLED HOMEMADE HIGHLAND BEEF BURGER brioche bun, salad, hand-cut chips	£12.50
ADD CHEESE, BACON OR HAGGIS TO EITHER BURGER	£1.50 EACH
DEEP FRIED BATTERED NORTH SEA HADDOCK hand-cut chips, peas, tartare	£14.50
PAN-FRIED LIVER AND BACON caramelised onions, green vegetables, mashed potatoes	£15.50
TOSSED PENNE PASTA (V,VE) baby corn, cherry tomatoes, roast peppers, pine nuts, basil, Parmesan shavings	£14.50
BAKED STUFFED BUTTERNUT SQUASH WITH BEAN CASSEROLE Mozzarella topping, salad	£17.50
GRILLED 28 DAY 100Z SCOTCH SIRLOIN STEAK hand-cut chips, onion rings, tomato, mushrooms	£28.50
ADD PEPPER SAUCE	£2.50

KEEPING YOU SAFE

Menu has been condensed, laminated and is disinfected between every use. Nobody has touched it since it was sanitised, and your server has washed their hands before collecting it and Please advise a member of our team if you have any dietary requirements or food allergies.

Allergen information is available for all our dishes and some can be altered to suit – just ask!



