

Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

DINNER MENU

STARTERS

SEARED WEST COAST SCALLOPS roast cauliflower, light curry glaze, sweet red apple	£12.50
LOCH MELFORT SEAFOOD CHOWDER	£8.50
ROAST BREAST OF ARGYLL PIGEON SALAD puy lentils, salad leaves, walnut oil, pickled carrot, rye bread crumb	£10.50
THINLY SLICED LOCH FYNE SMOKED SALMON fine cucumber, celery, radish, shallots, cress, lemon emulsion, sourdough crisps	£11.50
SHREDDED HIGHLAND LAMB & CABBAGE SPRING ROLLS Asian salad, mint yogurt	£8.50

MAINS

ROAST FILLET OF GIGHA HALIBUT smooth mushroom duxelle, truffle scented mash, wilted spinach, toasted pine nuts, thyme fondue	£24.50
SURF & TURF PAN-FRIED TORNADO OF SCOTTISH BEEF FILLET Bearnaise sauce, crisp garlic potatoes, king prawn tempura	£36.00
ROAST MONKFISH FILLET crisp Parma ham, lemon, sage & potato mash, French style peas	£25.50
PAN-FRIED MEDALLIONS OF WILD ARGYLL VENISON vegetable gateau, charred leek, roast pear, Madeira gravy	£26.50
LOCALLY LANDED CATCH OF THE DAY	£POA
ROAST CAULIFLOWER AND 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
SHARP LEMON CUSTARD WITH SABLE BISCUIT crème fraîche sorbet, marshmallow fluff	£8.50
HOMEMADE CARAMELISED PROFITEROLES vanilla pastry cream, pecan ice cream, nut crumb	£8.50

