



Port Charlotte

hotel & restaurant

Dinner Menu

Served from 18.00 – 21.00

Starters

Soup of the Day – Served with Homemade Bread (v)		7.50
Port Charlotte Hotel Seafood Chowder – Salmon, Monkfish & Haddock, Tomato, Cream (gf)		11.25
Islay Scallops, Mango & Tomato Salsa, Coriander Oil (gf)		15.50
Islay Crab & Langoustine, Guacamole, Lemon Cream, Mixed Leaves		14.75
Carpaccio of Argyll Beef, Pickled Mushrooms, Rocket, Parmesan, Honey Dressing		11.75
Burrata Cheese, Tomato, Rocket, Black Olive Dust, Balsamic Dressing		9.50
Beetroot Carpaccio, Goats Cheese, Toasted Walnuts, Rocket, Balsamic Dressing		10.25
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (gf)	x 3	11.50
	x 6	22.00

Fish & Shellfish

Indian Spiced Monkfish Medallions, Creamed Potato, Sun blush Tomato, Crispy Carrot, Coconut Curry Sauce		24.75
West Coast Salmon Fillet, Cinnamon Roasted Sweet Potato, Cauliflower Puree, Braised Fennel, Mornay Sauce		24.50
Cumin Crusted Halibut, Braised Potato, Leek Fondue, Dressed Vegetable Noodles, Lemon Butter		23.50
Traditional Fish & Chips – Haddock Fillet in Islay Ale Batter, Hand Cut Chips, Mushy Peas, Tartare Sauce		18.50
Posh Fish - Haddock, Salmon, Sea Bass in Islay Ale Batter, Hand Cut Chips, Mushy Peas, Tartare Sauce		19.95

Hot Islay Seafood Platter (48hr notice, subject to availability)

Half Lobster per person, Islay Oyster, Grilled Langoustine, Crab Claws & Scallops	One Person	80.00
Served with Bread, Aioli & Roast Garlic Butter	Two Person	150.00

Meats

Argyll Beef Fillet, Fondant Potato, Haggis Bon Bon, Mushroom Puree, Greens, Peppercorn Jus		42.50
Argyll Venison Loin, Creamed Potato, Beetroot Puree, Roast Root Vegetables, Mixed Berry Jus		31.00
Herbed Roast Chicken Breast, Creamed Potato, Sautéed Spinach, Pickled Celery, Piccata Sauce		25.50
Octomore Farm Beef Burger, Brioche Bun, Bacon, Cheese, Tomato, Hand Cut Chips, Salad		18.50

Vegetarian

Chana Masala, Cumin Rice, Salad, Poppadum (v, gf)		17.95
Aubergine Parmigiana with Basil Pesto and Tomato Sauce (v)		16.75



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Sides

Freshly Baked Bread	4.50	Tomato & Red Onion Salad	5.00
Hand Cut Chips	5.00	Creamy Mashed Potatoes	5.00
Mixed Vegetables	5.50	House Salad	5.00

Desserts

Port Charlotte Hotel Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce	9.50
Warm Chocolate Fondant, Dark Chocolate Sauce, Candied Pistachio, Pistachio Ice Cream (Allow 15 mins)	10.95
Strawberry & White Chocolate Cheesecake, Raspberry Sauce	9.50
Mango Panna Cotta, Mango & Mint Compote, Lemon Sorbet	9.50
Trio of Ice Creams or Sorbets (v)	8.25
Selection of Scottish Cheeses with Biscuits and Oatcakes	13.75

Dessert Wine & Port

	50ml Glass	Half Bottle
65. Monbizillac, Chateau Septy Dorgogne, France 2017	6.25	32.00
66. Elysium Black Muscat, Quady Winery, USA 2018	7.25	36.00
67. Graham's Port LBV, Douro, Portugal 2017	6.50	
68. Smith Woodhouse 10Year Old Tawny, Douro, Portugal	9.00	

Tea & Coffee

Tea	2.95	Herbal Tea	3.75
Cafetière Coffee	4.25	Liqueur Coffee	10.50
Hot Chocolate	4.25		

Please inform your host if you have any dietary requirements.

We cannot guarantee the absence of any allergens in our dishes due to them being prepared in a kitchen containing allergens.

Our menu changes with the seasons, focussing on showcasing the best of produce from local suppliers and producers, all of whom specialise in quality.