



# Port Charlotte

hotel & restaurant

## LUNCH MENU

Served from 12.00 – 14.00

Soup of the Day – Served with Freshly Baked Bread (V)		7.50
Port Charlotte Hotel Seafood Chowder – Salmon, Monkfish & Haddock (GF)		11.25
Carpaccio of Argyll Beef, Pickled Mushrooms, Rocket, Parmesan, Honey Dressing		11.75
Burrata Cheese, Tomato, Rocket, Black Olive Dust, Balsamic Dressing		9.50
Islay Scallops, Lemon Butter, Salad		15.50
Duo of Kintyre Smoked Salmon, Side Salad, Lemon		15.75
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (GF)	x 3	11.50
	x 6	22.00

### Sandwiches

Sandwiches, on Argyll Bakeries Brown or White Bread, Served with a Side Salad  
Gluten Free Bread available. **Add a Small Soup 4.00 or Chowder 6.00**

Scottish Cheddar Cheese & Arran Chutney	7.95
Egg Mayonnaise	7.95
Tuna Mayonnaise	8.25
Kintyre Smoked Salmon & Cream Cheese	11.75
Islay Crab, Lemon Mayonnaise, Brioche Roll, Hand Cut Chips	15.75
Fish Finger Sandwich, Tartare Sauce, Baby Gem Lettuce, Hand Cut Chips	15.25
Cajun Spiced Chicken, Mayonnaise, Tomato Salsa, Cheese, Hand Cut Chips, Side Salad Served in a Toasted Ciabatta Roll or Tortilla Wrap	16.50
Roast Octomore Beef, Horseradish, Onions & Peppers, Cheese, Hand Cut Chips, Side Salad Served in a Toasted Ciabatta Roll or Tortilla Wrap	18.75

### Salads

Roast Chicken Caesar Salad, Anchovies, Croutons, Parmesan, Baby Gem	18.50
Nicoise Salad, Potatoes, Baby Gem, Tuna, Onion, Tomato, Egg, Fine Beans, Anchovy, Olives	19.25

### Sides

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



# Port Charlotte

hotel & restaurant

## Larger Plates

Argyll Fillet Steak, Fondant Potato, Haggis Bon Bon, Mushroom Puree, Greens, Pink peppercorn Sauce	42.50
Islay Seafood Linguine, Creamy Tomato Sauce, Rocket	22.95
Octomore Farm Beef Burger, Brioche Bun, Bacon, Cheese, Hand Cut Chips	18.50
Traditional Fish & Chips - Haddock Fillet in Islay Ale Batter, Hand Cut Chips, Mushy Peas, Tartare Sauce	18.50
Posh Fish - Haddock, Salmon & Seabass in Islay Ale Batter, Hand Cut Chips, Mushy Peas, Tartar Sauce	19.95

## Port Charlotte Hotel Curries

Octomore Beef Madras	17.95
Butter Chicken	18.75
Chana Masala	17.95
All Served with Cumin Rice, Salad, Poppadum	17.95
Add a Naan Bread (1) or Chapattis (2)	3.00

## Hot Islay Seafood Platter (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

## Desserts

Port Charlotte Hotel Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce	9.00
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	8.75
Trio of Ice Creams or Sorbets (V)	7.75
Selection of Scottish Cheeses with Biscuits & Oatcakes	13.75

## Tea & Coffee

Tea	2.95	Herbal Tea	3.75
Cafetière Coffee	4.25	Liqueur Coffee	10.50
Hot Chocolate	4.50	Tea or Coffee and Cake	5.75

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

Please inform your host if you have any dietary requirements.

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