



## Port Charlotte Hotel Menu

### STARTERS

Soup of the Day with fresh homemade bread (v)		5.50
Seafood Chowder (haddock, salmon, prawns) (gf)		8.50
Islay Scallops, roasted beetroot, squash and vanilla puree (gf)		10.50
Islay's Loch Gruinart Oysters, shallot dressing, lemon (gf)	x 3	8.50
	x 6	16.00
Carpaccio of Beef, rocket, parmesan, aged balsamic dressing (gf)		9.00
Warm Highland Goats' Cheese, Bloody Mary dressing (v)		8.00
Wild Mushroom, spinach, pine nut salad, truffle oil (vegan)		7.50

### MAINS

Islay Seafood Platter: <b>48hrs notice and subject to local fishermen</b>		
Half lobster, oyster, langoustine, crab claws, mussels & scallops	x 1	50.00
Served with bread, aioli, garlic butter (gf)	x 2	95.00
Scottish Halibut Fillet, saffron cream, petit pois, sautéed greens, sweet potato puree (gf)		24.00
West Coast Salmon Fillet, slow cooked chorizo, roast tomato & haricot blanc casserole, saffron aioli (gf)		18.50
Posh Fish & Chips – haddock, salmon, sea bass, Islay Ale batter, peas, hand cut chips, tartare sauce		16.00
Traditional Fish & Chips – haddock, Islay Ale batter, peas, hand cut chips, tartare sauce		14.50
Argyll Fillet Steak, carrot crisp, stir fry greens, fondant potato, teriyaki jus (gf)		32.00
Argyll Venison, haggis bon bon, potato puree, blueberry jus (gf)		22.00
Cajun Spiced Chicken Burger, brioche bun, smoked paprika mayo, hand cut chips		14.50
Port Charlotte Hotel Mac & Cheese, hand cut chips, salad, garlic bread		13.50
Cumin Spiced Chick Pea & Aubergine Casserole, basmati rice, house salad (vegan) (gf)		14.00

*Our beef and venison come from Argyll Farmers and Estates and is sourced by our butcher, Archie Ferguson on the mainland at Lochgilphead. In winter we get our venison from the island.*

*All our shellfish comes from Islay waters daily (weather permitting) except the mussels which come from further up the West Coast in summer months and from the North East waters spring and autumn. Our oysters are from Loch Gruinart on Islay and are delivered daily. Halibut is fresh from the West Coast of Scotland.*

## **SIDES**

Bread Basket	2.50	Tomato & Red Onion Salad	3.50
Hand Cut Chips	4.00	House Salad	3.50
Mixed Vegetables	4.00	Creamy Mashed Potatoes	3.50

## **DESSERTS**

Port Charlotte Hotel Sticky Toffee Pudding, vanilla pod ice cream, butterscotch sauce	7.00
Traditional Cranachan, Drambuie, heather honey, raspberries, pistachio shortbread	7.50
Chocolate Fondant, pistachio ice cream, dark chocolate sauce (cooking time 10 minutes)	7.50
Carpaccio of Pineapple, raspberry sorbet, chilli glaze (vegan, gf)	6.50
Selection of Ice Creams or fruit sorbets (v)	6.00
Scottish Cheese Selection, biscuits, grapes, celery, chutney	10.50

*Please inform your host if you are allergic to any food items you order. We cannot guarantee the absence of any allergens in our dishes due to being prepared in a kitchen that contains allergens. Our kitchens prepare virtually everything in-house, something we are very proud of. Our seasonal menus focus on showcasing best local produce from the sea and land. We source much of the food on our menu from local producers and suppliers, all of whom specialise in quality. It's this ethos combined with our friendly service that makes The Port Charlotte Hotel.*

*We hope you enjoy your visit with us.*

*Thank you*