Lunch

Served from 12:00 - 14:00

STARTERS

Soup of the Day – Served with Homemade Bread (veg)(gf)		8.50
Port Charlotte Hotel Seafood Chowder – Salmon, Shrimps & Haddock, Tomato, Cream, Served with Homemade Bread (gf)		11.50
Islay Scallops, Carrot & Ginger Puree, Coconut & Lemongrass Velouté (gf) (df)		15.95
Islay Venison Carpaccio, Dried Apple, Parmesan Shavings, Redcurrant Gel, Herb Oil (gf)		13.75
Courgette Carpaccio, Feta cheese, Pine Nuts, Tomato, Pomegranate Dressing, Rocket Leaves (gf)		11.50
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (gf)	x 3	12.00
	x 6	23.00

SANDWICHES, ROLLS & WRAPS

Sandwiches, on Argyll Bakeries Brown or White Bread, Ciabatta *(£3 supplement),* Served with a Side Salad. Gluten Free Bread Available

<u>Add:</u> Small Soup of the Day for 4.25 or Small Chowder for 6.25

- Herb Roasted Beetroot, Sundried Tomato, Garlic Mayo (veg) 8.50
- Kintyre Smoked Salmon & Cream Cheese 12.95
- Mature Cheddar, Caramelised Onion, Raisins 8.95
- Coronation Chicken & Apricot 10.50

Pizza Baguette – Roasted Vegetables, Hand Cut Chips, Salad(veg)	15.50
Prawn, Mango & Dill Mayonnaise on Brioche Roll, Hand Cut Chips, Salad	16.50
Fish Finger Sandwich, Tartare Sauce, Lettuce, Hand Cut Chips & Salad	17.95
Curried Chicken Tortilla Wrap, Mint Chutney, Sauteed Onion, Tomato, Cheddar Cheese Hand Cut Chips, Salad	18.25

Hot Islay Seafood Platter - *12 hours' notice required, subject to availability*

	1 Person	**2 Person**
Half Lobster per person, Islay Oyster, Langoustine, Crab Claws & Scallops, served with Bread, Garlic Mayonnaise & Roasted Garlic Butter	80.00	150.00

PORT CHARLOTTE CURRY

Aloo Gobi Masala, Cumin Rice, Salad, Poppadom (veg)(gf)	19.95
Curry of the Day, Cumin Rice, Salad, Poppadom, *check with your server* ****non vegetarian* (gf)	23.95

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MAINS

Pork Loin, Mashed Potato, Honey Glazed Carrot, Roasted Shallots, Seasonal Vegetables, Jus (gf)	29.50
Octomore Farm Beef Burger, Brioche Bun, Mustard Mayo, Bacon, Cheese, Tomato, Hand Cut Chips, Salad	19.95
Islay Venison Burger, Brioche Bun, Mustard Mayo, Bacon, Cheese, Grilled Pineapple, Hand Cut Chips, Salad	18.50
Seafood Spaghetti, Prawns, Calamari, Scallops, Salmon, Creamy White Wine Sauce, Sweet Bell Peppers	23.50
Oven Roasted Cod, Wild Mushroom Ragu, Grilled Asparagus, Pickled Onion, Herbed Chilli Butter	26.50
Crispy Panko-Crusted Haddock Fillet, Buttered Peas, Hand Cut Chips, Tartare Sauce	18.75
Moussaka, Aubergine, Courgette, Tomato Concasse, Potatoes, Nutmeg Bechamel (veg)	21.50

SIDES

Freshly Baked Bread	4.50	Creamy Mashed Potatoes	5.00
Hand Cut Chips	5.00	House Salad	5.00
Mixed Vegetables	5.50	Extra Sauce	2.00

DESSERTS

Strawberry & Mango Panna Cotta, Pineapple Mint Crush	10.95
Port Charlotte Hotel Sticky Toffee Pudding, Arran Traditional Ice Cream, Butterscotch Sauce	10.50
Umm Ali, Egyptian Bread Pudding, Served warm with Traditional Ice Cream	9.50
Trio of Ice Creams (veg)(gf) or Sorbets (V) (gf)	8.50
Trio of Scottish Cheeses, Arran Fruit Chutney, Dried Fruit & Biscuits	13.95

TEAS & COFFEE

Tea 2.95 Herbal Tea 3.95 Cafetière Coffee 4.25 Liqueur Coffee10.50 Hot Chocolate 4.50

(veg) vegetarian **(V) vegan** **(df) dairy free** **(gf) gluten free** **(N) contains nuts**

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.

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