



Dinner Menu

Served from 18:00 - 21:00



Starters

Soup of the Day – Served with Homemade Bread (veg)	7.95
Port Charlotte Hotel Seafood Chowder – Salmon, Shrimps & Haddock, Tomato, Cream (gf)	11.50
Islay Scallops, Orange & Fennel Slaw, Citrus Beurre Blanc (gf)	15.50
Carpaccio of Argyll Beef, Pickled Onions, Caper Berries, Rocket, Parmesan, Tarragon & Rosemary Oil (gf)	11.95
Waldorf Seafood Salad, Tomato, Olives, Walnuts, Peach, Lemon Shallot Dressing (N) (gf)	15.75
Grilled Asparagus, Palm Heart, Blue Cheese Sauce, Sage, Toasted Pine Nuts (N) (gf)	11.50
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (gf) x 3	12.00
x 6	23.00

Fish & Shellfish

Pan Fried Seabass, Ratatouille Vegetables, Mussels, Saffron Cream, Crispy Fried Onion (gf)	24.50
Maple Glazed Salmon, Celeriac & Potato Mash, Roast Balsamic Brussel Sprouts, Wild Mushroom, Seaweed (contains soys sauce)	24.75
Traditional Fish & Chips – Haddock Fillet in Islay Ale Batter, Hand Cut Chips, Buttered Peas, Tartar Sauce	18.50
Posh Fish - Haddock, Salmon, Sea Bass in Islay Ale Batter, Hand Cut Chips, Buttered Peas, Tartar Sauce	19.95

Hot Islay Seafood Platter **48 hour notice, subject to availability**

Half Lobster per person, Islay Oyster, Langostine, Crab Claws & Scallops, served with Bread, Garlic Mayonnaise & Roasted Garlic Butter	One Person 80.00	Two Person 150.00
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Meats

Sirloin Steak, Hasselback Potato, Heritage Carrots, Vegetables, Caramelised Onion, Port & Red Wine Jus (gf)	38.50
Mustard Chicken Breast, Creamed Potato, Corn on the Cob, Asparagus, Creamy Mustard Sauce (gf)	25.50
Herb Crust Pork Tenderloin, Mash Potato, Roast Beetroot, Carrot, Broccoli, Apple & Prune Chutney, Pork Jus	28.50
Octomore Farm Beef Burger, Brioche Bun, Bacon, Cheese, Tomato, Hand Cut Chips, Salad	19.50
Venison Burger, Brioche Bun, Cheese, Bacon, Gherkin, Tomato, Hand Cut Chips, Salad	19.75

Vegetarian

Mushroom Mutter Masala, Cumin Rice, Salad, Papadum (V) (gf)	18.75
Puy Lentil & Rice Stuffed Peppers, Mozzarella, Tomato & Pepper Coulis, Rocket (veg) (gf)	18.25



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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, Arran Traditional Ice Cream, Butterscotch Sauce	9.50
Warm Chocolate Fondant, Chocolate Sauce, Vanilla Crumble, Scottish Tablet Ice Cream, Toasted Nuts (N) (Allow 15 mins)	11.50
French Orange Tart, Orange Segments, Mixed Berries, Blood Orange Sorbet	9.50
Classic Saffron Rice Pudding, Cinnamon Sugar, Arran Traditional Ice Cream (gf)	9.50
Trio of Ice Creams or Sorbets (v) (gf)	8.25
Trio of Scottish Cheeses, Arran Fruit Chutney, Dried Fruits, with Biscuits	13.50

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	4.50		

(veg) vegetarian

(V) vegan

(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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