



# Port Charlotte

hotel & restaurant

## Dinner Menu

Served from 18.00 – 21.00

### Starters

Soup of the Day – Served with Homemade Bread (v)	7.25
Port Charlotte Hotel Seafood Chowder – Salmon, Monkfish & Haddock, Tomato (gf)	10.75
Islay Scallops, Butternut Squash, Chorizo and Sage (gf)	14.95
24hr Roast Pork Belly, Stornoway Black Pudding, Cider Jus	12.75
Carpaccio of Octomore Beef, Truffle, Parmesan, Rocket	11.50
Pan Fried Wild Mushrooms, Spinach and Pine Nut Salad (v, v, gf)	9.75
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (gf)	x 3 10.50 x 6 20.00

### Fish & Shellfish

Indian Spiced Monkfish, Saag Aloo, Langoustine & Tomato Sauce, Raita, Chutney	24.50
Argyll Salmon, Smoked Salmon Croquette, Green Vegetables, Creamed Leeks, Parsley Sauce	22.50
Traditional Fish & Chips – Haddock Fillet in Islay Ale Batter, Hand Cut Chips, Peas, Tartare Sauce	17.75
Posh Fish & Chips – Haddock, Salmon, Sea Bass in Islay Ale Batter, Hand Cut Chips, Peas, Tartare Sauce	19.75
Hot Islay Seafood Platter <b>(48hr notice, subject to availability)</b>	
Half Lobster per person, Islay Oyster, Grilled Langoustine, Crab Claws & Scallops	x 1 80.00
Served with Bread, Aioli & Roast Garlic Butter	x 2 150.00

### Meats

Octomore Sirloin Steak, Haggis, Neeps Dauphinoise, Seasonal Vegetables, Pink Peppercorn Jus	34.95
Argyll Venison, Potato Puree, Roast Carrot, Spinach Puree, Heather Honey Jus (gf)	29.50
Maize Fed Chicken Breast, Cumin Spiced Rice, Fried Greens Butter Sauce (gf) (N)	24.95
Octomore Farm Beef Burger, Brioche Bun, Bacon & Cheese, Hand Cut Chips	17.95

### Vegetarian

Chana Masala, Cumin Spiced Rice, Salad, Poppadum (v, gf)	17.50
Roast Goats Cheese and Beetroot Risotto (v,gf)	16.75



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## Sides

Freshly Baked Bread	4.50	Tomato & Red Onion Salad	4.50
Hand Cut Chips	5.00	Creamed Potatoes	5.00
Fresh Vegetables	5.50	Sauté Potatoes	5.50
House Salad	5.00		

## Desserts

Sticky Toffee Pudding, Vanilla Ice Cream, Butterscotch Sauce	8.50
Chocolate Fondant, Pistachio Ice Cream, Chocolate Brownie & Salted Caramel (Allow 15 mins)	10.95
Baked Rice Pudding with Cardamom, Saffron, Coconut & Cashew, Vanilla Ice Cream	9.50
Warm Apple Crumble, Cinnamon Ice Cream, Toasted Almonds	9.50
Trio of Ice Creams or Sorbets (v)	7.75
Highland & Island Cheese Selection, Iced Grapes, Chutney, Crackers	13.75

## Tea & Coffee

Tea	2.75
Herbal Tea	3.50
Cafetière Coffee	3.75
Liqueur Coffee	10.25
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.