

Dinner

Served from 18:00 - 21:00



STARTERS

Soup of the Day – Served with Homemade Bread (veg)(gf)	9.00
Port Charlotte Hotel Seafood Chowder – Salmon, Shrimps & Haddock, Tomato, Cream, Served with Homemade Bread (gf)	12.50
Islay Scallops , Salsify Purée, Crispy Pancetta, Caper & Chervil Cream (gf)	15.95
Beef Carpaccio , Parmesan Mayo, Smoked Salt, Rocket, Cornichons, Fig, Aged Balsamic (gf)	15.50
Beetroot Cured Salmon Gravlax , Fresh Dill, Citron Cream Cheese, Garden Cucumber Salad (gf)	15.50
Spinach, Pine Nut & Feta Filo Rolls , Sundried Tomato, Olives, Honey Yoghurt Dressing (N)	12.50
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (gf) x 3	12.00
x 6	23.00

FISH & SHELLFISH

Oven Roasted Hake Fillet , Crisp Risotto Rice Cake, Provençal Vegetables, Roasted Pepper Sauce (gf)	26.50
Grilled Salmon Fillet , Herb Crusted Celeriac, Green Beans with Cherry Tomato, Mandarin Sauce	26.00
Traditional Fish & Chips - Haddock fillet in Islay Ale Batter, Hand Cut Chips, Buttered Peas, Tartare Sauce	20.50
Posh Fish - Haddock, Salmon & Seabass in Islay Ale Batter, Hand Cut Chips, Buttered Peas, Tartare Sauce	22.50

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

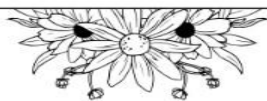
Half Lobster per person, Islay Oyster, Langoustine, Crab Claws & Scallops, served with Bread, Garlic Mayonnaise & Roasted Garlic Butter	1 Person	2 Person
	85.00	155.00

MEATS

Beef Fillet Steak(8-9oz) , Creamed Barley Risotto, Dauphinoise Potatoes, Asparagus, Baby Carrots, Bordelaise Sauce (gf)	46.50
Chicken Citron , Crushed Purple Potatoes, Grilled Chicory & Carrot, Chestnut Mushroom Bisque (gf)	26.00
Braised Pork Cheeks in Red Wine , Mash Potatoes, Thyme Roasted Parsnip & Carrot, Red Wine Reduction (gf)	28.50
Islay Venison Fillet , Beetroot Puree, Fondant Potato, Roasted Pear, Seasonal Vegetables, Blackberry Jus (gf)	32.00
Octomore Farm Beef Burger , Brioche Bun, Mustard Mayo, Bacon, Cheese, Tomato, Hand Cut Chips, Salad	21.95

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PORT CHARLOTTE CURRY

Channa Masala , Cumin Rice, Salad, Poppadom (veg) (gf) (V)	22.50
Curry of the Day , Cumin Rice, Salad, Poppadom, <i>Check with your server</i> (gf)	23.95
Add Chapati (1) or Naan (1)	3.00

VEGETARIAN

Vegetarian Wellington (Squash, Beetroot, Celeriac, Carrot & Spinach) Grilled Asparagus, Rosemary & Garlic Potatoes, Redcurrant Jus (veg)	22.50
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SIDES

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

DESSERTS

Classic French Opera Gateau , Coffee Ice Cream	12.50
Vanilla & Pistachio Cheesecake , Berry Melange	11.50
Warm Chocolate Fondant , Chocolate Sauce, Honeycomb Delight Ice Cream (Allow 15 mins)	12.95
Port Charlotte Hotel Sticky Toffee Pudding , Arran Traditional Ice Cream, Butterscotch Sauce	11.50
Trio of Ice Creams (veg)(gf) or Sorbets (V)(gf)	9.95
Trio of Scottish Cheeses , Arran Fruit Chutney, Grapes & Biscuits	13.95

DESSERT WINES & PORT

	50ml Glass	Bottle
65. Sauternes, Corney & Barrow, France, 2016	6.80	34.00
66. Elysium Black Muscat, Quady Winery, USA 2018	7.95	39.00
67. Graham's Port LBV, Douro, Portugal 2017	7.95	
68. Manoella 10 yr old Tawny, Wine & Soul, Douro, Portugal	9.00	

TEAS & COFFEE

Tea 3.25	Herbal Tea 4.25	Cafetière Coffee 4.75	Liqueur Coffee 10.95	Hot Chocolate 4.75
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(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.