



# Port Charlotte

hotel & restaurant

## LUNCH MENU

Served from 12.00 – 14.00

### Small Plates

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, 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, Pine Nut Salad (v, v)	9.75
Islay's Loch Gruinart Oysters – Shallot Vinaigrette (gf)	x 3 10.50 x 6 20.00

### Sandwiches

Sandwiches on Argyll Bakery Brown or White Bread.  
Gluten Free Bread available. Choose From:

Egg Mayonnaise	7.95
Cheese Savoury	7.95
Smoked Loch Fyne Salmon & Cream Cheese	11.25
Add a Small Soup	4.00
Add a Small Chowder	6.00
Fish Finger Sandwich, Tartare Sauce, Baby Gem Lettuce, Hand Cut Chips	14.75
Spicy Chicken Tortilla Wrap, Salsa, Cheese, Salad, Hand Cut Chips	15.75
Bacon, Lettuce and Tomato, Salad, Hand Cut Chips	9.75

### Sides

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



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## Larger Plates

Octomore Sirloin Steak, Haggis & Neeps Dauphinoise, Vegetables, Pink Peppercorn Jus (gf)	34.95
Islay Venison Casserole, Creamed Potatoes (gf)	19.50
Port Charlotte "Mac and Cheese", House Salad, Spicy Hand Cut Chips (v)	16.50
Octomore Beef Burger, Brioche Bun, Bacon, Cheese, Hand Cut Chips	17.95
Argyll Salmon Fillet, Smoked Salmon Croquette, Creamed Leeks, Vegetables, Parsley Sauce	22.50
Posh Fish & Chips – Haddock, Salmon & Sea Bass in Islay Ale Batter, Hand Cut Chips, Peas, Tartare Sauce	19.75
Traditional Fish & Chips – Haddock Fillet in Islay Ale Batter, Hand Cut Chips, Peas, Tartare Sauce	17.75
Octomore Beef Madras Curry, Rice, Salad, Poppadum	17.95
Butter Chicken Curry, Spiced Rice, Salad, Poppadum (N)	18.50
Chana Masala, Cumin Spiced Rice, Salad (v, v, gf)	17.50

## Hot Islay Seafood Platter (48hrs notice, subject to availability)

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

## Desserts

Port Charlotte Hotel Sticky Toffee Pudding, Vanilla Pod 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 Pod Ice Cream (gf)	9.50
Warm Apple Crumble, Cinnamon Ice Cream, Toasted Almonds	8.75
Trio 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
Tea or Coffee and Cake	4.95

We cannot guarantee the absence of any allergens in our dishes due to them being prepared in a kitchen containing allergens.

Please inform your host if you have any dietary requirements.

Our menu changes with the seasons, focussing on showcasing the best of produce from local suppliers and producers, all of whom specialise in quality.