

Lunch

Served from 12:00 - 14:00



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 Puree, Crispy Pancetta, Caper & Chevril Cream (gf)	15.95
Beef Carpaccio , Parmesan Mayo, Smoked Salt, Rocket, Cornichons, Fig, Aged Balsamic (gf)	15.50
Spinach, Pine Nut & Feta Filo Rolls , Sun Dried Tomato, Olives, Honey Yoghurt Dressing (N)	12.50
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

Add: Small Soup of the Day for 5.50 or Small Chowder for 7.00

• Cucumber, Dill, Cream Cheese (veg)	9.00
• Kintyre Smoked Salmon & Cream Cheese	13.50
• Egg Mayonnaise	9.25
• Tuna Mayonnaise	10.50
• Chicken Caesar	11.50

Chargrilled Chicken Tortilla Rolls , Gem Lettuce, Mozzarella, Tomato Pesto Roasted Tomato Sauce, Salad, Hand Cut Chips	18.50
Fish Finger Sandwich , Tartare Sauce, Lettuce, Hand Cut Chips & Salad	17.95
Islay Crab & Prawn Brioche Roll , Marie Rose Sauce with Peppers, Salad, Hand Cut Chips	18.95

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

PORT CHARLOTTE CURRY

Channa Masala , Cumin Rice, Salad, Poppadom (veg)(gf)	22.50
Curry of the Day , Cumin Rice, Salad, Poppadom, <i>check with your server ***non vegetarian</i> (gf)	23.95
ADD Chapatti (1) or Naan (1)	3.00



Port Charlotte
hotel & restaurant

Lunch

Served from 12:00 - 14:00



MAINS

Braised Pork Cheeks in Red Wine , Mashed Potatoes, Thyme Roasted Parsnip & Carrot, Red Wine Reduction	28.50
Spaghetti Bolognese , Slow Cooked Mince Beef in a Rich Tomato Sauce, Parmesan	24.50
Octomore Farm Beef Burger , Brioche Bun, Mustard Mayo, Bacon, Cheese, Tomato, Salad, Hand Cut Chips	20.95
Grilled Salmon Fillet , Herb Crusted Celeriac, Fine Beans with Cherry Tomato, Mandarin Sauce	26.00
Traditional Fish & Chips , Haddock Fillet in Islay Ale Batter, Buttered Peas, Hand Cut Chips, Tartare Sauce	20.50
Vegetarian Wellington (Squash, Beetroot, Celeriac, Carrot, Spinach) Grilled Asparagus, Rosemary & Garlic Potatoes, Red Currant Jus(veg)	22.50

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

Port Charlotte Hotel Sticky Toffee Pudding , Arran Traditional Ice Cream, Butterscotch Sauce	11.50
Vanilla & Pistachio Cheesecake Served with a Berry Melange (N)	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

TEAS & COFFEE

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



Port Charlotte
hotel & restaurant