

# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## DINNER MENU

### TO START

<b>BRAISED RABBIT RAVIOLO</b> thyme scented game reduction, roasted carrot, mild mustard crumb	<b>£10.50</b>
<b>KILMELFORD SMOKED SEA TROUT</b> thinly sliced, celeriac & apple remoulade, crispy sourdough wafers	<b>£10.50</b>
<b>PAN-FRIED HAND DIVED SCALLOPS</b> creamed grain mustard leeks, spinach, black pudding crumb, crispy kale	<b>£13.50</b>
<b>SUPERSEED SALAD</b> pumpkin seeds, sunflower hearts, quinoa, slow roast beetroot, crisp apple & sesame dressing	<b>£9.50</b>
<b>LOCH MELFORT SEAFOOD CHOWDER</b> including mussels, prawns, white fish & salmon	<b>£9.50</b>

### TO FOLLOW

<b>ROAST LOIN OF HIGHLAND LAMB</b> spiced red cabbage, minted lamb Kofta, honey, glazed apples, hazelnut & potato bon bons, Madeira gravy	<b>£28.50</b>
<b>ROAST LOIN OF ARGYLL VENISON</b> heritage beetroot, broad beans, rosemary game reduction, dauphinoise potatoes, crispy onions	<b>£28.50</b>
<b>PAN-FRIED FILLET OF WILD HALIBUT</b> samphire, celeriac puree, garlic mashed potatoes, watercress oil, pancetta dust	<b>£29.50</b>
<b>SEARED FILLET OF LOCAL SEA TROUT</b> Jersey Royals, asparagus, snipped chives, mild horseradish fondue, lemon emulsion	<b>£24.50</b>
<b>GRILLED LOCHABER 35 DAY MATURED SIRLOIN STEAK</b> crispy garlic potatoes, onion rings, mushrooms, tomato	<b>£32.50</b>
<b>PEA &amp; LEEK RISOTTO</b> minted vegan haloumi & soya cream	<b>£14.50</b>
<b>CATCH OF THE DAY</b>	<b>POA</b>

### SIDES

Season salad with grain mustard house dressing	<b>£3.50</b>
Hand-cut chips	<b>£3.50</b>
Buttered Green Vegetables	<b>£3.50</b>
Homemade Bread with extra virgin olive oil & balsamic vinegar	<b>£3.50</b>
Pepper Sauce	<b>£2.50</b>
Garlic Butter	<b>£2.50</b>



# Loch Melfort Hotel

COUNTRY HOUSE BY THE SEA

## TO FINISH

<b>RHUBARD &amp; VANILLA CUSTARD MILLE FEUILLE</b>	<b>£8.50</b>
<b>WARM CHOCOLATE FONDANT</b> vanilla ice cream	<b>£8.50</b>
<b>FOREST BERRY PAVLOVA</b> whipped double cream	<b>£8.50</b>
<b>STICKY TOFFEE PUDDING</b> tablet ice cream	<b>£8.50</b>
<b>CHOOSE FROM OUR SELECTION OF ICE CREAM &amp; SORBET</b> In a crisp brandy snap shell	<b>£8.50</b>
<b>TEXTURES OF PASSION FRUIT &amp; WHITE CHOCOLATE</b>	<b>£8.50</b>
<b>4 SCOTTISH CHEESE SLATE</b> Hebridean blue, Mull cheddar, smoked Arran and Morangie Brie. Homemade oatcakes & chutney, apple, grapes	<b>£11.50</b>

*Why not add to your dessert with a delicious dessert wine or port?*

## DESSERT WINE

100ml Bottle

<b>SEMILLON/GEWURZTRAMINER   CASA SILVA 2016 COLCHAGUA</b> <b>CHILE 12.5% ABV</b> Pink Grapefruit, Marmalade, Orange Peel	<b>£7.15</b>	<b>£23.45</b>
<b>SAUTERNES   LIONS DE SUDUIRAUT 2013 BORDEAUX</b> <b>FRANCE 13.5% ABV</b> Rich Honey, Orange, Dense & Ripe	<b>£11.45</b>	<b>£37.45</b>

## DESSERT WINE

<b>RUBY PORT   SMITH WOODHOUSE NV DOURO</b> <b>PORTUGAL 19% ABV</b> Spicy Red fruit - Cherry - Youthful	<b>£4.85</b>	<b>£31.90</b>
<b>10 YEAR OLD TAWNY   SMITH WOODHOUSE NV DOURO</b> <b>PORTUGAL 20% ABV</b> Dried Fruit - Christmas Cake - Spicy Wood	<b>£7.85</b>	<b>£51.75</b>



### KEEPING YOU SAFE

Our menu has been condensed to incorporate both our restaurant and bistro favourite dishes. Each menu is cleaned before every use and your server has washed their hands before collecting it and bringing it to you.

