

The Port Charlotte Hotel

Restaurant Menu

Starters

Soup of the day £5.95

Seafood Soup £8.25

Loch Gruinart oysters

Tabasco, shallot & red vinegar £2.50
Each

Hay smoked golden beetroot, quenelle of Islay crab meat

Lime crème fraiche, micro greens £9.75

Pan seared Islay scallops

Curried cauliflower, pomegranate cous cous,
Carrot puree, curry oil, coriander cress £10.95

Confit of duck leg

Ardbeg soaked prunes & pistachio ballotine
Raisin puree, buttered croutes £8.75

Carrot 2 ways

Sumac & orange glazed Chantenay carrots, anise infused puree, lemon & thyme ganache,
pickled vegetables - £7.50

Please inform your host if you are allergic to any food items you order. We cannot guarantee the absence of any allergens in our dishes due to being prepared in a kitchen that contains allergens.

Our kitchens prepare virtually everything in-house, something we are very proud of. We also source much of the food on our menu from local producers and suppliers, all of whom specialise in quality. It's this ethos combined with our friendly service that makes the Port Charlotte Hotel.

We hope you enjoy your visit with us. Thank you.

Mains

Fillet of Scottish beef

Haggis frittata, tender stem broccoli,
Burnt shallot shells, Drambuie jus £26.50

Pan seared breast of duck

Confit leg ballotine, buttered kale, kale crisps, potato fondant £18.50

Gigha Halibut

Basil crust, tomato & chickpea fondue, roast potato cubes £20.50

Slow cooked pork belly

Carrot puree, buttery mashed potatoes, watercress & apple salad
Finely spiced jus £16.50

3 bean tomato & Raz al hanout

Creamed goats cheese, garlic croutes £15.25

Seafood platter

Half lobster, langoustines, scallops, served with salad & baby potatoes
(Choice of garlic butter, thermidor sauce or saffron & chive mayonnaise) £37.50

Half Islay lobster

With salad & new potatoes
(Choice of garlic butter or saffron & chive Mayonnaise) £21.50

Desserts

Dark chocolate & Amaretto tart

Toasted almond crumble, raspberry sorbet £6.95

Steamed lemon sponge

Lavender tuile, lemon sauce, crème anglaise £6.50

Peanut butter parfait

Candied banana, chocolate syrup, nut brittle £6.95

Caramel panacotta

Orange jelly, cinnamon meringue, chocolate shard £6.50

Trio of ice cream

Nut crumble, short bread crumbs £6.25

Assorted Scottish cheese platter

Cheddar, blue, brie, soft cheeses £10.50

Or Include a glass LBV port £15.00

Tea or coffee served with homemade whisky tablet £3.75

If you have any food allergies or intolerances, please speak to staff when ordering.

G – Gluten free

G*-Gluten free option available

V – Vegetarian

P-Pescatarian

D – Dairy free

D*-Dairy free option available

Thank you for dining with us at The Port Charlotte Hotel,

We hope you enjoy your meal and will return again soon.