

The Port Charlotte Hotel

Restaurant Menu

Starters

Soup of the day - v	£6.50
Langoustine bisque THAI SPICED PRAWN DUMPLING - P, G	£8.95
Botanist cured salmon SMOKED WATERMELON & LIME GEL - D, G	£8.25
Islay crab salad BLACK OLIVE BREAD CRACKER, GRANOLA - P	£9.75
Pan seared Lagavulin scallops CARAMELISED ONIONS, BLACK PUDDING CRUMB, PEA SHOOTS - P	£11.95
Chicken terrine PICKLED VEGETABLES, BRIOCHE, PICCALILLI - G*, D	£8.50
Tomato & basil terrine SMOKED AUBERGINE SALSA - V, D, G	£7.25
Loch Gruinart oysters PICKLED CUCUMBER, SHALLOT & RED VINEGAR - V, P, G	£2.50 each

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

8oz Scottish fillet steak
Peas a la Française, caramelised shallots,
rocket pesto, skirlie, fondant potatoes £31.00

Rump of lamb
Pea puree, asparagus, buttered potatoes, jus - G £18.50

Fillet of cod
Brioche, basil & lemon crust, tomato & basil
chorizo cassoulet, roast peppers & spinach - D*, G £16.50

Guinea fowl
Parsnip puree, pickled berries, haggis potato cake,
savoy cabbage - G £17.95

Wild garlic gnocchi
roasted cauliflower, walnut truffle cream - V £16.50

our seafood platter & lobster are accompanied by a choice
of:
thermidor, garlic butter or saffron & garlic mayonnaise

Hot Islay seafood platter
half lobster, langoustines, scallops, crab claws, served with
salad & new potatoes
- G, P, D* £39.00

Whole lobster
hot or cold £34.00

Sides

Heritage potatoes £3.95

Buttered savoy cabbage £3.95

Garlic buttered asparagus £3.95

Pea a la Française £3.95

Desserts

Hazelnut parfait CANDIED NUTS, COCOA REDUCTION - G, V	£7.50
Cappuccino crème brûlée CHANTILLY CREAM, CHOCOLATE CHIP SHORTBREAD - V	£6.95
Strawberry & elderflower jelly LEMON VERBENA CUSTARD, GIN & TONIC SORBET - G	£7.00
White chocolate & raspberry cheesecake RASPBERRY SORBET, RASPBERRY GEL - V	£7.50
Selection of Homemade Ice cream - G, V	£7.00
Assorted Scottish cheese platter - V	£10.95

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.