



SAMPLE DINNER MENU

Starters

Soup of the day	£ 4.95
Tomato and Mozzarella Salad, Balsamic Vinegar and Chilli Dressing	£ 6.95
Cullen Skink	£ 6.95
Chicken Liver Parfait, Apple Saffron Chutney, Toast	£6.95
Duo of Argyll Smokehouse and Home-cured Salmon, Rocket, Cucumber and Chive Salad, Honey Dressing	£ 7.95
Rannoch Smoked Venison, Rocket, Tomato, Baby Potato and Smoked Bacon Salad, Wholegrain Mayonnaise	£ 7.95

Main Courses

Angus Og Beer Batter Haddock, Chips, Mushy Peas	£ 11.95
Char-grilled Vegetables, Goat's Cheese, Tomato and Balsamic Vinegar Dressing	£ 12.95
Baked Fillet of Salmon, Parsley and Apple Mash, Broccoli, Dill Cream Sauce	£ 13.95
Islay Estate Venison Casserole, Rosemary Dumplings, Sautéed Potatoes	£ 14.95
Pan-fried Local Sirloin Steak, Tomato, Mushrooms, Home Cut Chips	£ 19.95
Duo of Monkfish and Scallops, Mange Tout, Carrot, Lemon and Ginger Syrup, Jasmine Rice	£ 19.95
Duo of Local Beef (Slow Cooked Brisket & Pan Fried Fillet), Rösti Potato, Cauliflower and Dunsyre Blue Purée	£19.50
Breast of Chicken, Sautéed Potatoes, Savoy Cabbage, Chorizo, Chilli, Tomato, Rosemary Dressing	£ 12.95

Desserts

Lemon Posset, Vanilla and Pear Compote, Cinnamon Shortbread	£ 5.50
Dark Chocolate Tart, Vanilla Cream, Raspberry Coulis	£ 5.50
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream	£ 5.50
Trio of Mackie's Ice-Creams (Vanilla, Strawberry, Mint Choc Chip, Honeycomb)	£ 5.50
Selection of Scottish Cheeses, Homemade Chutney and Oatcakes	£7.00

All dishes are inclusive of VAT at 20%.

All of our produce is sourced locally wherever possible.

For any Guest staying at the Hotel on a Dinner, Bed and Breakfast rate,

Please note that you have a £25.00 per person allowance towards the cost of your meal towards food only.
Any supplement over this amount will be added to your room account.