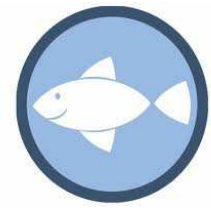


argyll hotel

highland seafood bar & restaurant



evening menu

starters & small plates

soup of the day £3.75
artisan bread & butter

ullapool smoked salmon £6
ullapool maple cured hot smoked salmon
capers, artisan bread

orkney herring £4.50
sweet cured herring fillets in
luxury marinade, salad

cullen skink £6
traditional soup with locally sourced smoked
haddock, potatoes, onion & cream

homemade crabcakes £6
homemade with orkney crab, spring onions, chilli,
parsley & lemon with sweet chilli sauce

vine tomato & mozzarella stack £5
basil oil, rocket

**warm salad of scallops, black pudding
& pea & mint puree** £6
with famous stornoway black pudding

haggis in drambuie cream £5
munro's haggis, ullapool bakery oatcakes

classic prawn cocktail £6
north atlantic prawns in a classic marie rose sauce
with shredded lettuce and cherry tomatoes

west coast langoustines

highly prized local delicacy. served with lemon & basil dipping butter, lime & coriander mayonnaise & salad as a starter £7.50 as a main course with chips, & bread £17

salads

chicken caesar salad £8
baby gem lettuce with caesar dressing,
croutons, shaved parmesan
& slices of grilled scottish
chicken breast

**wester ross salmon, rocket
& black olive salad** £8
local salmon fillet, grilled & flaked over rocket with
black olives, crème fraiche herbed potato salad

bacon & black pudding salad £7
stornoway black pudding slices on a bed of
mixed leaves with tomato, red onion & crispy
bacon with balsamic dressing

seafood mains

pan fried lemon sole £12
caper & herb butter,
baby potatoes & green beans

**creamy prawn, mussels
& saffron linguini** £12
north atlantic prawns, scottish mussels, white
wine, crème fraiche, lemon & fresh parsley

oven roasted hake £15
with shrimp & brandy sauce, spring
onion mash & samphire *(when available)*

grilled whole fresh sea trout £14
stuffed with lemon & parsley, served with
sauté potatoes & salad

**smoked haddock &
spring onion risotto** £13
wilted spinach & ullapool smokehouse
smoked cheese

lemon butter baked scottish salmon £12
local hand reared wester ross salmon fillet with
parsley, fresh tagliatelle & broccoli

**west coast mussels
marinière** £9
in a cream, white wine & garlic sauce,
served with chips
or
thai green curry £10
with chillis, spices, coconut milk &
coriander, served with chips

scampi & chips £9.50
whole tail scampi made with a
single langoustine tail

other mains

casserole of local venison £15
slow cooked in a rich red wine gravy, creamed
potatoes, green beans

rabbie burns chicken £12
scottish chicken breast stuffed with munro's haggis,
whisky & mustard sauce, mashed potato,
seasonal vegetables
please allow at least 30 minutes for this dish

prime scotch ribeye steak £15
with roasted vine cherry tomatoes,
mushrooms, onion rings & chips

*topped with local haggis in
drambuie cream sauce £2*

*or add a sauce:
pepper £1.50 - red wine £1.50
whisky & mustard £2*

oven roasted rack of highland lamb £16
green beans, creamy mash, rosemary & red wine gravy
please allow at least 30 minutes for this dish

argyll burger £10
homemade from highland beef steak mince with
gruyere cheese, herbs, a toasted bun, balsamic
red peppers & onions, sundried aioli, chips

traditional pub favourites

haddock & chips £10
in our own beer batter with chips & pea puree

cheeseburger £10
homemade with gruyere cheese & herbs
served in a toasted bun with melted cheese
& crispy bacon with chips & salad

venison sausages & mash £8
local venison sausages served with creamy mash
& onion gravy in a large yorkshire pudding

grilled chicken burger £10
whole grilled chicken breast in our cross-hatch
burger bun with garlic mayonnaise
& served with potato salad

**spinach & mascarpone
cheese lasagne** £9
served with chips & salad

falafel burger £8
served in our large burger bun with
melted cheddar, chips & salad

spaghetti pesto £9
with cherry tomatoes, toasted pine
nuts & (optional) cheese.

pea & mint risotto £8
creamy risotto topped with smoked
cheese & wilted spinach

mushroom risotto £8.50
with forest mushrooms

cheese, leek & potato pie £8
homemade with shortcrust pastry

sweet things

**dark chocolate & drambuie
cheesecake** £5
with vanilla ice cream

pear & walnut tart £5
with cream

sticky toffee cake £5
with macphies toffee sauce & cream

banoffee sundae £4.50
layers of banana, vanilla ice cream &
macphies toffee sauce

warm chocolate brownie £5
with cream o'galloway
'chocolate to die for' ice cream

elderflower frozen yogurt £3.50
scottish, organic and low fat

coffee & liqueurs

tea/coffee £1.80
espresso £1.80 double £2.20
cafe latte £2.50
hot chocolate £1.90
+ cream/marshmallows 30p
twinings herbal & fruit teas £1.70
peppermint - camomile - green tea
various fruit flavours please ask

liqueur coffees: £4.50
gaelic coffee with drambuie
highland coffee with macallan 10yo
irish coffee with baileys irish cream
calypso coffee with tia maria
french coffee with courvoisier brandy
we have a full bar and good range of
malt whisky - see separate malts list

Our food is all cooked freshly to order so please bear with us at busy times. If you are in a hurry please let us know *before* you order. We cook dishes with nuts in our kitchen so cannot guarantee the absence of nuts in any of our dishes. Most dishes are available as gluten-free versions, please feel free to discuss your dietary requirements with our team

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