

À LA CARTE

Fresh from Scotland's larder

STARTERS

Soup of the Day freshly made and served with baked sourdough bread	4.75
North Uist Landed Langoustines served grilled with garlic and parsley butter <i>(gf)</i>	8.95
Great Glen Venison Charcuterie Plate award winning cured venison from the foot of Ben Nevis, oatcakes and fig chutney	8.95
Tobermory Fish Co. Smoked Trout and Smoked Salmon served with red onion chutney, toasted wholemeal bread, rocket, celery and a caper salad	7.95
Handmade Roasted Pumpkin Ravioli stuffed with Knockraith Farm Crowdie and sage butter <i>(v)</i>	6.95
Rope Grown Shetland Mussels in an Arbikie chilli vodka Bloody Mary sauce with garlic bread	7.95
Breaded Deep Fried Pork Belly with a caramelised apple purée and mint, pomegranate and pea shoot salad	6.95
Whipped Goat's Cheese on a carpaccio of smoked beetroot with roasted squash, toasted pumpkin seeds and a citrus dressing <i>(gf, v)</i>	5.95
Ardnamurchan's Own Haggis, Neeps and Tatties with an Isle of Arran 10-year-old whisky sauce <i>(Also available with vegetarian haggis)</i>	6.95
Smoked Mackerel Pate pickled cucumber and a horseradish cream served with toasted brown sourdough	5.95
Isle of Mull Scallops with peas, pancetta and a smoked red pepper purée <i>(gf)</i>	9.95

SHARING BOARDS

Land: A selection of cured meats, potted wild Ardnamurchan venison, panko breadcrumb Stornoway black pudding and deep fried pork belly, served with a caramelised apple puree, fig chutney and sourdough bread	19.95
Sea: North Uist landed langoustines served cold with a lemon mayo dip, smoked mackerel pate and Tobermory Fish Co. smoked salmon and smoked trout with oatcakes and a red onion chutney	19.95

MAINS

Free Range Chicken Breast with a smoked chicken and haggis croquette, buttered mash, grilled asparagus and a thyme whisky jus	15.95
Roasted Winter Roots with Arran brie strudel, a parsnip puree and market salad <i>(v)</i>	13.95
Ardnamurchan Estate Braised Wild Venison Stew redcurrant and red wine reduction with mushrooms and sybies	14.95
Fillet of Hake with a caper and lemon butter, minted new potatoes, samphire and green beans <i>(gf)</i>	15.95
Oven Roasted Fillet of Scottish Halibut on a venison chorizo and butterbean cassoulet with braised chicory	22.95
Sustainable Scottish Seafood Stew in a tomato, chilli and citrus broth topped with a grilled langoustine, served with garlic rubbed sourdough	16.95
Beetroot and Tenderstem Broccoli Risotto with crushed almonds and minted evoo <i>(v)</i>	12.95
North Uist Landed Langoustines grilled with garlic & parsley butter with skinny fries and a rocket salad	20.95
Angus John's Portuairk Free Range Pork Sausages on mashed potato with a shallot gravy	12.95
Ardnamurchan Estate 8oz Venison Loin with a gin and blackberry jus, clapshot, grilled sprouts and honey glazed carrots <i>(gf)</i>	24.95
Ardnamurchan's own Haggis, Neeps & Tatties served with an Arran 10 year old whisky sauce <i>(Also available with vegetarian haggis)</i>	14.95

FROM THE GRILL

45 Day Dry-Hung Speyside 9oz Sirloin Steak	23.95
45 Day Dry-Hung Speyside 9oz Rump Steak	21.95
9oz Ardnamurchan Estate Rump of Lamb <i>Served with flat cap mushroom, hand cut chunky chips, confit tomato and a sauce of your choice; Hebridean Blue cheese sauce (v), peppercorn sauce, mint pesto (gf), whisky mustard jus (v)</i>	18.95

SIDE ORDERS

Mixed olives <i>(gf, v)</i>	3.00	Clapshot <i>(gf, v)</i>	4.00
Selection of fresh bread <i>(v)</i>	3.00	Fresh mixed green leaf salad <i>(gf, v)</i>	4.00
Skinny fries <i>(v)</i>	4.00	Tenderstem broccoli with honey glazed carrots <i>(gf, v)</i>	4.00
Hand cut chunky chips <i>(v)</i>	4.00		

Ardnamurchan
SCOTTISH RESTAURANT & BAR

If you have any dietary requirements please inform your server as dishes can be altered where possible.



WINE MENU

Fine wines from around the world

WHITE

	175ml	250ml	Btl
Solandia Grillo, Terre Siciliane, Italy <i>Straw-yellow in colour with vibrant green highlights, a nose of ripe peach and mango fruit and notes of almond and chamomile.</i>	4.60	6.20	18.00
Tekena Sauvignon Blanc, Central Valley, Chile <i>A crisp, refreshing Sauvignon Blanc with tropical fruit flavours including pineapple and grapefruit with a mouth-watering finish.</i>	5.50	7.00	20.00
Hazy View Chenin Blanc, South Africa <i>Fresh and aromatic, this easy drinking Chenin is beautifully balanced and deliciously fruity.</i>	5.50	7.00	20.00
Tierra Antica Chardonnay, Central Valley, Chile <i>A fine, elegant wine full of fresh, citrusy flavours and the natural fresh fruit characteristics of Chardonnay with an added touch of richness, balanced by a crisp finish.</i>	5.50	7.20	22.00
Il Cassone Pinot Grigio delle Venezie, Italy <i>Fresh, fine and delicate with a touch of spice and a hint of tropical fruit on the finish.</i>	5.50	7.50	22.00
Tournee du Sud, Picpoul de Pinet, Languedoc, France <i>A steely poised, dry wine with an aura of lemon peel and flora on the nose. Clean and exciting with a fresh zingy acidity this is the perfect accompaniment to fish and seafood.</i>	6.70	8.90	26.50
Chereau Carre, Muscadet de Sevre Et Main sur Lie, 'La Griffre', Loire, France <i>Another seafood classic from leading Muscadet producer Bernard Carre, combining apples and melons to deliver a beautiful fresh wine full of character.</i>	6.90	9.20	27.00
Fault Line, Sauvignon Blanc, Marlborough, New Zealand <i>Tropical notes of mango and passion fruit with a fresh and herbaceous flavour - a sensational Sauvignon.</i>	7.20	9.50	28.00
Pazo do Mar, Albariño, Rías Baixas, Spain <i>Zesty, fruit driven and aromatic this classic mineral Albarino is the perfect accompaniment to seafood.</i>			29.00
Larry Cherubino, Apostrophe Stones Throw White, Australia <i>Top grower and winemaker Larry Cherbino really has come up with a remarkable blend here. Riesling's cool minerality meshes with Gewürztraminer's exotic spice and rose water, in this delicious, refreshing blend. Recently named winery of the year.</i>			34.50
Basilisco, Sophia Bianco Fiano, Italy <i>Boasting a lovely perfume reminiscent of fresh flowers, nectarine and apricot over an opulent texture and an exciting bite, this wine comes from a high-altitude vineyard sitting on volcanic soils, surrounded by olive trees and bathed in Italian sunshine.</i>			35.00
Domaine de la Villaudiere, Sancerre, France <i>Lively mineral tones are complimented by fresh green fruits and black pepper - a classic Sancerre.</i>			39.50
Domaine Brigitte Cerveau, Chablis, France <i>Vibrant citrus fruit and salty minerality with a crisp, dry texture on the palate.</i>			45.00

RED

	175ml	250ml	Btl
Solandia Nero d'Avola, Terre Siciliane, Italy <i>Dark, ripe-berried fruit with a hint of liquorice and vanilla spice. A fantastic fruit driven wine with a smooth finish.</i>	4.60	6.20	18.00
Tekena Merlot, Central Valley, Chile <i>A fruity Merlot with raspberry and blueberry fruit leading to a soft, rounded finish.</i>	5.50	7.00	20.00
Hazy View, Pinotage, South Africa <i>Big, brambly and bursting with smoky fruit, this is the perfect wine to enjoy with our venison.</i>	5.50	7.00	20.00
Terre du Soleil, Grenache, Vin de Pays d'Oc, Languedoc, France <i>Alluring aromas of strawberry and raspberry with an easy drinking, smooth style Glorious Grenache nourished by the Mediterranean sun.</i>	5.50	7.30	21.00
Boundary Line, Shiraz, Australia <i>Pushing the boundaries with this medium bodied, fruit packed wine is bursting with fresh berry flavours and aromas of white pepper and gentle spice.</i>	5.50	7.30	21.50
San Marzano, Primitivo, 'Il Pumo', Italy <i>From an award winning vineyard this wine is full bodied, yet soft and balanced with plum, cherry and spice with hints of rosemary and vanilla.</i>	6.50	8.50	24.50
Cellier Des Princes, Cotes du Rhone Rouges Les Vignes du Prince, France <i>Craeted in the Provence Alpes Côte d'Azur region, this Chateaufneuf du Pape embodies the character of the land - a spicy, juicy Southern Rhone with the typical blend of Grenache, Syrah and Mourvedre.</i>			25.00
Hugonell, Rioja Crianza, Spain <i>A classic Rioja with rich strawberry fruit, beautifully integrated vanilla and savoury characters.</i>	7.00	9.50	28.00
Vina Echeverria, Gran Reserva Cabernet Sauvignon, Maipo Valley, Chile <i>Intense aromas of strawberries, blackberries and cherries smoothly blended with notes of coffee and tobacco. Round and silky on the palate, full bodied with a delicious and persistent finish.</i>			30.00
Dona Paula Estate Malbec, Uco Valley, Argentina <i>Lovely aromas of vanilla and cooked black plums, ripe and textured with a black peppery finish.</i>	7.80	10.40	31.00
Saint Clair 'Tuatara Bay', Pinot Noir, Marlborough, New Zealand <i>Juicy red fruits, plums and raspberries with intense depth of flavour and subtle toasty finish.</i>			35.00
San Silvestro 'Patres', Barolo, Italy <i>This Silver Medal Winner 2017 presents savoury, leather and earthy notes - a traditionally styled Barolo.</i>			45.00
Château Preuillac, Medoc Cru Bourgeois, France <i>A fine, elegant wine with plump berried fruits and delicate hints of oak spice with a smooth and silky finish.</i>			48.00

ROSÉ, SPARKLING & CHAMPAGNE

ROSÉ

	175ml	250ml	Btl
Cintilla Rose, Peninsula de Setubal, Portugal <i>A light, fruity rosé with enticing aromas of fresh strawberries and cream, complemented by a soft and rounded flavour.</i>	4.60	6.20	18.00
Zin Heaven Zinfandel Blush, Puglia, Italy <i>Classic red berry and pink grapefruit aromas augmented by hints of black pepper and wild herbs. The delicate berry flavours linger on the palate with a refreshing citrusy edge and light peppery spice.</i>	5.30	7.20	21.00
Gerard Bertrand, Gris Blanc, Languedoc Rousillon, France <i>The palest of salmon pinks, this is a wonderfully pure, fresh flavoured wine, with vibrant fruit aromatics. The fruity characters are echoed on the palate, which has a lovely minerality and a zesty finish.</i>			28.00

PROSECCO & CHAMPAGNE

		125ml	Btl
Favola, Prosecco, DOC, Italy <i>Fresh, fragrant and fruity, this is a well made Prosecco offering a sophisticated, soft style making it extremely easy to drink.</i>		6.00	27.00
Collet Brut, Champagne, France <i>An iconic Champagne from Ay dating back to 1921. Selected from only the finest growers and vineyards from Premiere and Grand Cru sites, this refreshing and complex drink comes with a snap of freshness on the finish.</i>		11.50	58.00

DESERT WINE

		50ml	Btl
Berton Vineyard Reserve, Riverina, Botrytis Semillon, Australia <i>Luscious honeyed flavours of peach and dried apricots are well balanced with a refreshing, natural freshness.</i>		5.50	27.00