

# À LA CARTE

*Fresh from Scotland's larder*

## TO SHARE

- Land:** a selection of cured meats, panko breaded Stornoway black pudding, devilled buttermilk chicken and confit duck leg. Served with whisky marmalade, date Ketchup and sourdough bread. 19.95
- Sea:** North Uist langoustines served cold with lime mayo dip, smoked mackerel pate and Tobermory fish co smoked salmon and smoked trout with oat cakes and red onion chutney. 19.95

## STARTERS

- Soup of the Day** freshly made and served with crusty sourdough bread 4.75
- Grilled North Uist landed Langoustines** with garlic and parsley butter and rocket salad (gf) 9.95
- Ardnamurchans Own Haggis, Neeps and Tatties** with an Isle of Arran 10-year old whisky sauce (also available with vegetarian haggis) 6.95
- Rope Grown Shetland Mussels** in an Arbikie chilli vodka Bloody Mary sauce with garlic bread 7.95
- Smoked Mackerel Pate** pickled cucumber and horseradish cream, served with toasted brown sourdough 5.95
- Whipped Goat's Cheese** with caramelised fennel, rocket, blueberry and orange salad with a citrus fennel vinaigrette (gf, v) 5.95
- Vegetarian Haggis Scotch Egg** served on a bed of leaves with date ketchup (v) 6.95
- Charcuterie Plate** featuring award winning cured meats from Great Glen, oatcakes, fig chutney and pickles 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
- Stornoway Black Pudding Fritter** with whisky marmalade, peashoots, sybies and carrot crisps 6.95
- Isle of Mull Scallops** with curried cauliflower puree, black pudding crumble and peashoots 9.95

## MAINS

- Ardnamurchan's Own Haggis, Neeps and Tatties** with an Isle of Arran 10-year old whisky sauce (also available with vegetarian haggis) 14.95
- Ardnamurchan Estate Braised Wild Venison Stew** redcurrant and red wine reduction with mushrooms and sybies 14.95
- Breast of Free Range Chicken** with a truffle and honey mustard cream, mash and tender stem broccoli 15.95
- Caramelised Red Onion, Chicory and Goat's Cheese Tart** with rocket, capers and smoked tomato dressing (v) 13.95
- Sustainable Scottish Seafood Stew** in a tomato, chilli and citrus broth topped with a grilled langoustine, served with garlic rubbed sourdough 16.95
- Grilled North Uist landed Langoustines** with garlic and parsley butter, skinny fries and rocket salad (gf) 20.95
- Angus John's Portuairk Free Range Pork Sausages** on mashed potato with a shallot gravy 12.95
- Darne of Scottish Salmon** with chimichurri, rooster chips, smoked red peppers and green beans 15.95
- Oven Roasted Fillet of Scottish Halibut** with brown crab, white wine and dill cream, thyme butter barley and tenderstem broccoli 22.95
- Harissa and Cherry Tomato Risotto** with chickpeas, green beans and coriander (gf, v) 12.95
- Ardnamurchan Estate 8oz Venison Loin** with port juniper jus, braised savoy cabbage, cocoa roasted parsnips and a potato pave 24.95
- 45 Day Dry-Hung Speyside 9oz Sirloin Steak** with hand cut chunky chips, confit tomato, flat cap mushroom and peppercorn sauce 23.95

## DESSERTS

- Sticky Toffee Pudding** with candied pecans and vanilla ice cream (v) 6.25
- Scottish Cheese Board** of Isle of Mull cheddar, Hebridean Blue cheese, Isle of Arran brie and whipped Goats cheese served with fig chutney and oatcakes (v) 8.95
- White Chocolate and Vanilla Cremeux** with blackberry and cinnamon compote and pistachio crumb (v) 6.25
- Milk Chocolate Panna Cotta**, dulce de leche, demerara shortbread and chocolate soil (v) 5.95
- Cranachan** with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats (gf, v) 5.50
- Ice cream** served with traditional shortbread (v) 4.50
- Bramble Almond Blondie** with vanilla ice cream and a raspberry gin coulis (v) 5.95

## SIDE ORDERS

- |                              |      |   |      |
|------------------------------|------|---|------|
| Mixed olives (gf, v)         | 3.00 | Clapshot (gf, v)                                      | 4.00 |
| Selection of fresh bread (v) | 3.00 | Fresh mixed green leaf salad (gf, v)                  | 4.00 |
| Skinny fries (v)             | 4.00 | Tenderstem broccoli with honey glazed carrots (gf, v) | 4.00 |
| Hand cut chunky chips (v)    | 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. The nose shows ripe peach and mango fruit, with notes of almond and chamomile.</i>	4.60	6.20	18
Tekena Sauvignon Blanc, Central Valley, Chile <i>A crisp, refreshing Sauvignon Blanc with tropical fruit flavours such as pineapple and grapefruit, and a mouth-watering finish.</i>	5.50	7	20
Hazy View Chenin Blanc, South Africa <i>Intense herbal and fruity flavours with hints of green apple and peach, with medium acidity this is a well balanced wine</i>	5.50	7	£20
Tierra Unoaked Chardonnay, Central Valley, Chile <i>A fine, elegant Chardonnay that is full of fresh citrus fruit flavours. This unoaked wine allows the natural fresh fruit characteristics of Chardonnay to shine through, with a touch of richness balanced by a crisp finish.</i>	5.50	7.20	22
San Floriano Pinot Grigio delle Venezie, Italy <i>Light-bodied and elegant on the palate, with a touch of citrus fruit, pear and a hint of melon.</i>	5.50	7.5	22
Tournee du Sud, Picpoul de Pinet, Languedoc, France <i>Intense herbal and fruity flavours with hints of green apple and peach, with medium acidity this is a well balanced wine</i>	6.70	8.90	26.50
Chereau Carre, Muscadet de Sevre Et Main sur Lie, 'La Griffre', Loire, France <i>Fine and fruity reminiscence of citrus tropical fruits and spring flower. Well balanced with a fresh, clean finish</i>	6.90	9.20	27
Fault Line, Sauvignon Blanc, Marlborough, New Zealand <i>Really fresh and invigorating with intense and elegant aromas of green apple, citrus fruits and some floral hints</i>	7.20	9.50	28
Lolo Albariño, Rías Baixas, Spain <i>The grapes for Lolo come from the Val do Salnés sub-region of Rías Baixas. Fresh, with notes of stone fruit, green apple and lemon zest. Amazing with seafood!</i>			29
Larry Cherubino, Apostrophe Stones Throw White, Australia <i>A fresh and complex wine offering aromas of white peach, ripe apricot, citrus and delicate floral notes. Rich and textured on the palate with ripe apricots and a hint of tannin. The finish is fine and elegant</i>			34.50
Basilisco, Sophia Bianco Fiano, Italy <i>Fresh and elegant with delicious hints of white flowers and citrus scents. Harmonious and well-rounded on the palate this is a wine of remarkable elegance, a lightness of touch and magnificent balance of flavour</i>			35
Sancerre, Les Collinettes, Joseph Mellot, France <i>Stylish and racy, with classic flint, blackcurrant leaf and gooseberry character, finishing with the mineral elegance that the best Sancerre is renowned for.</i>			39.50
Chablis 1er Cru, Vignerons de Chablis, France <i>This Chablis is a blend of the best Chardonnay grapes from a selection of Premier Cru vineyards. It shows typical mineral-laced citrus and stone-fruit flavours, and finishes crisp and fresh.</i>			48

### 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
Tekena Merlot, Central Valley, Chile <i>A fruit driven merlot with raspberry and blueberry fruit leading to a soft, rounded finish.</i>	5.50	7	20
Hazy View, Pinotage, South Africa <i>Aromas of gentle spice and white pepper. On the palate, soft berry fruit with hints of aromatic spices. Medium bodied, with a persistent finish</i>	5.50	7	20
Terre du Soleil, Grenache, Vin de Pays d'Oc, Languedoc, France <i>Aged in small oak barrels for two years before a further year in the bottle. A mature, graceful wine with a long, lingering, velvety style</i>	5.50	7.30	21
Boundary Line, Shiraz, Australia <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>	5.50	7.30	21.50
San Marzano, Primitivo, 'Il Pumo', Italy <i>Aromas and flavours of jammy red fruits, summer herbs and prunes. On the palate this wine is rich of refreshing acidity with a surprisingly lengthy finish</i>	6.50	8.50	24.50
Cellier Des Princes, Cotes du Rhone Rouges Les Vignes du Prince, France <i>Garnet red in colour, the nose shows aromas of red fruits, mainly morello cherry, and spice such as liquorice and white pepper. The palate is well structured with silky tannins</i>			25
Marqués de Morano, Rioja Reserva, Spain <i>A blend of Tempranillo, Mazuelo and Graciano grapes from the Rioja Alta area. Aged in small oak barrels for two years before a further year in bottle.</i>	7	9.50	28
Luis Felipe Edwards, Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile <i>This wine demonstrates why Chilean Cabernet should be as popular as Chilean Merlot! Cassis, black cherry, mocha, cedar and a touch of mint and eucalyptus. Very dense, dark and brooding, aged in French oak barrels for about a year.</i>			30
Malbrontes, Malbec-Torrontés, Mendoza, Argentina <i>An intriguing blend, which takes inspiration from the trend of adding a touch of Viognier to Syrah-based reds. Dark berries on the nose combine with floral aromatics. Rich, velvety and fun on the palate.</i>	7.80	10.40	31
Te Kairanga, Pinot Noir, Martinborough, New Zealand <i>Soft and juicy, with wild strawberry, toasted oak and spice aromas. Matured in French oak, this wine has a smooth, silky palate of red fruit and a refreshing finish.</i>			35
Barolo, Torlasco, Italy <i>This is a wine of exceptional harmony and richness, with spicy notes of cinnamon, pink vanilla and liquorice.</i>			45
Château Lamothe-Bouscaut, Pessac-Léognan Rouge, France <i>A blend of Merlot predominantly, with the balance of the blend composed of Malbec, Cabernet Sauvignon and Cabernet Franc. Shows good typicity with spicy, mineral notes, some smoke and ripe cherry fruit on the smooth palate. Barrel aged for over a year.</i>			48

### ROSÉ, SPARKLING & CHAMPAGNE

#### ROSÉ

	175ml	250ml	Btl
Panuelo, Tempranillo Rosé, Spain <i>A soft and fruity rosé made from predominantly Tempranillo, plus a little Garnacha. Shows subtle strawberry fruit flavours alongside ripe lemon.</i>	4.60	6.20	18
Vita Zinfandel Rosé, Puglia, Italy <i>Deliciously fruity, medium-dry Zinfandel with red berry flavours.</i>	5.30	7.20	£21
Coteaux Varois en Provence Rosé, Lumière, Estandon, 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

#### SPARKLING WINE & CHAMPAGNE

		125ml	Btl
Imperativo Prosecco, Italy <i>A refreshing Prosecco from the Veneto region of Italy. Pale light-yellow colour, with fine bubbles and delicately fruity aromas; the palate is light bodied with a crisp, lively finish</i>		6	27.00
Collet Brut, Champagne, France <i>A classic Pinot Noir dominated Brut Champagne: plenty of freshness with citrus notes, such as grapefruit, followed by Granny Smith green apple, and crunchy, juicy pear: ample and intense.</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