

# À LA CARTE

*Fresh from Scotland's larder*

## STARTERS

<b>Soup of the Day</b> freshly made and served with crusty sourdough <i>(v)</i>	4.75
<b>Grilled North Uist landed Langoustines</b> with garlic and chive butter, rocket and lemon <i>(gf)</i>	9.95
<b>Ardnamurchan's Own Haggis, Neeps and Tatties</b> with Auchentoshan 12yr old whisky sauce <i>(also available with vegetarian haggis/vegan option)</i>	6.95
<b>Rope Grown Shetland Mussels</b> in an Arbikie chilli vodka bloody mary sauce with garlic bread	7.95
<b>Smoked Mackerel Pate</b> with tonic pickled cucumber, horseradish pesto and toasted wholemeal	5.95
<b>Whipped Goats Cheese</b> with almond thyme granola, smoked beetroot, mint & lime dressed peashoots <i>(v)</i>	5.95
<b>Vegetarian Haggis Falafel</b> with kohlrabi, shallot, pickled carrot and scotch bonnet jam <i>(v)</i>	6.95
<b>Crispy Isle Of Barra Squid</b> with lime and honey aioli, shaved fennel, red chilli and samphire	7.95
<b>Venison Bresaola Carpaccio</b> with confit cherry tomato, Hebridean blue cheese, pumpkin seeds, rocket and a lavender & lemon vinaigrette <i>(gf)</i>	8.95
<b>Tobermory Fish Co. Smoked Trout and Salmon</b> with fig chutney, pink grapefruit, capers, shallots and toasted wholemeal bread	7.95
<b>Stornoway Black Pudding Fritters</b> with whisky marmalade and a preserved carrot, rocket and sybie salad	6.95
<b>Isle of Mull Scallops</b> with black pudding puree, apple, radish, peashoots and peas	9.95

## MAINS

<b>Ardnamurchan's Own Haggis, Neeps and Tatties</b> with Auchentoshan 12yr old whisky sauce <i>(also available with vegetarian haggis/vegan option)</i>	14.95
<b>Breast of Free Range Chicken</b> with a truffle and honey mustard cream, mash and tender stem broccoli <i>(gf)</i>	15.95
<b>Ardnamurchan Estate Braised Wild Venison Stew</b> redcurrant and red wine reduction with mushrooms and sybies	14.95
<b>Red Onion, Leek and Smoked Arran Cheddar Quiche</b> with a confit tomato, shaved fennel and caper salad <i>(v)</i>	13.95
<b>Sustainable Scottish Seafood Chowder:</b> market fish, mussels and potatoes in a smoky cream and onion bisque	16.95
<b>Grilled North Uist landed Langoustines</b> with garlic and parsley butter, skinny fries and rocket salad <i>(gf)</i>	20.95
<b>Angus John's Portuairk Free Range Pork Sausages</b> on mashed potato with a shallot gravy	12.95
<b>Scottish Salmon Fillet</b> with tartare hollandaise, roast new potatoes and grilled tenderstem	15.95
<b>Wild Halibut 2 Ways:</b> house hot smoked & seaweed battered fillets with black pudding mash, pea & tarragon puree and samphire	22.95
<b>Rhubard and Green Lentil Curry</b> with basmati rice, toasted cashews and fresh coriander <i>(v,gf)</i>	13.95
<b>Ardnamurchan Estate 8oz Venison Pave</b> with pink peppercorn cream, roast carrots, pickled blackberries and clapshot	24.95
<b>45 Day Dry-Hung Speyside 9oz Sirloin Steak</b> with hand cut chunky chips, confit tomato, flat cap mushroom and peppercorn sauce	23.95

## TO SHARE

<b>Sea:</b> Roast Hebridean monkfish tail in lemon, Shetland mussels and caper butter, sautéed potatoes, samphire and green beans <i>(gf)</i>	39.95
<b>Land:</b> Ardnamurchan venison pave, Portuairk pork sausages, Ayrshire lamb chops and free-range chicken breast with hand cut chips, confit tomato, flatcap mushroom and an Arran mustard and whisky jus	39.95

## DESSERTS

<b>Sticky Toffee Pudding</b> with candied pecans and vanilla ice cream <i>(v)</i>	6.25
<b>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</b> <i>(v)</i>	<b>8.95</b>
<b>Milk Chocolate Panna Cotta</b> , dulce de leche, demerara shortbread and chocolate soil <i>(v)</i>	5.95
<b>Cranachan</b> with Glayva whisky liqueur, honey, fresh raspberries and caramelised oats <i>(v)</i>	5.50
<b>Ice cream</b> served with traditional shortbread <i>(v)</i>	4.50
<b>Chocolate and Walnut Brownie</b> with raspberry compote, butterscotch sauce and vanilla ice cream <i>(v, gf)</i>	5.95
<b>Home made Sorbet</b> with Fresh Scottish Berries <i>(v, gf)</i>	5.95

## SIDE ORDERS

Mixed olives <i>(gv)</i>	3.00	Clapshot <i>(v)</i>	4.00
Bread <i>(v)</i>	3.00	Fresh mixed green leaf salad <i>(v)</i>	4.00
Hand cut chunky chips <i>(v)</i>	4.00	Tenderstem broccoli and roast carrots <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. The nose shows ripe peach and mango fruit, with notes of almond and chamomile.</i>	4.70	6.20	18.50
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>	5.30	7	21
Hazy View Chenin Blanc, South Africa (V, VE) <i>Intense herbal and fruity flavours with hints of green apple and peach, with medium acidity this is a well balanced wine</i>	5.30	7	21
Novita Pinot Grigio, Venetie, Italy (V, VE) <i>A vibrant tangy freshness with aromas of pear, grapefruit zest and a hint of spiciness are the hallmarks of good Pinot Grigio and we're delighted that this wine exhibits those qualities. The quaffing drink par excellence.</i>	5.50	7.50	22
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>	5.70	7.50	22.50
Pulpo, Sauvignon Blanc, Marlborough, New Zealand <i>This wine has the classic aromas of juicy tropical fruit and zesty citrus, with intense flavours of passion fruit and zippy gooseberry</i>	6.70	9	27
Chereau Carre, Muscadet de Sevre Et Main sur Lie, 'La Griffie', Loire, France (V, VE) <i>Fine and fruity reminiscence of citrus tropical fruits and spring flower. Well balanced with a fresh, clean finish</i>	6.90	9.20	27.50
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>	7.30	9.70	29
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>			30
Saint Clair 'Origin' Viognier, Hawkes Bay, New Zealand (V, VE) <i>An elegant wine displaying prominent notes of peach, apricot kernel and fragrant orange blossom laced with impressions of spice. Rich and textured on the palate this complex Viognier delivers flavours of apricot, burnt orange, savoury pastry and French fruit tart. A weighty mid palate leads to a subtle spicy note on the finish.</i>			37
Riesling 'The Falcon', Marlborough, Lake Challice, New Zealand <i>A refreshing Riesling with enticing aromas of ripe lemon and citrus accompanied by distinctive mineral nuances. Harmoniously balanced with great structure and a long, lingering finish.</i>			38.50
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>			40
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>			47

### 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>	4.70	6.20	18.50
Tekena Merlot, Central Valley, Chile <i>A fruit driven merlot with raspberry and blueberry fruit leading to a soft, rounded finish.</i>	5.30	7	21
Hazy View, Pinotage, South Africa (V, VE) <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	7.40	22
Tournee du Sud, Grenache Pinot Noir, Languedoc, France (V, VE) <i>This is an unusual and beautiful blend of Grenache and Pinot Noir, the earthiness of the Grenache being balanced by the elegance of the Pinot.</i>	5.90	7.90	23.50
Boundary Line, Shiraz, Australia (V, VE) <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>	6	8	24
San Marzano, Primitivo, 'Il Pumo', Italy (V, VE) <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>	6.80	9	27
Cellier Des Princes, Cotes du Rhone Rouges Les Vignes du Prince, France (V, VE) <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>			27
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. A mature, graceful wine with a long, lingering, velvety style.</i>			28
Luis Felipe Edwards, Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile (V, VE) <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>			29
Los Intocables Black Malbec, San Juan, Argentina (V, VE) <i>Aged in North American bourbon barrel for 12 months. On the palate, soft tannins give creaminess, volume and meatiness. The flavours of ripe caramelized fruit are perfectly amalgamated with the notes of smoke provided by the toasting of the wood, leaving a pleasant and persistent finish.</i>	7.50	10	30
Gerard Bertrand, Pinot Noir 'Reserve Speciale', Languedoc, France <i>A fruity wine offering notes of ripe cherry and wild raspberry combined with a hint of spice. Smooth and silky on the palate with an elegant and balanced finish.</i>	8	10.70	32
San Silvestro 'Brumo' Nebbiolo d'Alba, Italy (V, VE) <i>Intense garnet red, with a typical violet and rose-scented aroma. Aged for three years in large oak barrels, it has smooth tannins and concentrated, well-developed savoury fruit flavours.</i>			39
Château Pontet Bayard, Montagne-Saint Emillion, France <i>A blend of Merlot and Cabernet Franc. The wines are aged for about a year: 60% in tank, 20% new oak barrels and 20% is second-use oak barrels. The wine is concentrated, with firm, cheny tannins, plump fruit and shows a typical right-bank profile.</i>			45

### ROSÉ, SPARKLING & CHAMPAGNE

#### ROSÉ

	175ml	250ml	Btl
Panuelo, Tempranillo Rosé, Spain (V, VE) <i>A soft and fruity rosé made from predominantly Tempranillo, plus a little Garnacha. Shows subtle strawberry fruit flavours alongside ripe lemon.</i>	4.70	6.20	18.50
Vita Zinfandel Rosé, Puglia, Italy (V) <i>Deliciously fruity, medium-dry Zinfandel with red berry flavours.</i>	5.50	7.40	22
Coteaux Varois en Provence Rosé, Reflet, Estandon, France (V, VE) <i>Bright, shiny pale pink hue. Great finesse on the nose, with notes of citrus, and pink grapefruit flesh. Silky and smooth on the palate with a lovely balance between the wine's freshness and its silky body.</i>			32

#### SPARKLING WINE & CHAMPAGNE

		125ml	Btl
Favola Prosecco, Italy (V, VE) <i>A fresh, fragrant and fruit Prosecco with aromas of pear and apple. On the palate it is off-dry and lively with an attractively crisp finish.</i>		6	29
Collet Brut, Champagne, France (V, VE) <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

#### 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

(V) – Vegetarian (VE) – Vegan