



Lochardil

HOUSE HOTEL

The Scottish larder is celebrated all over the world for its fresh top quality produce from land, sea and sky.

Here at the Lochardil House Hotel we know how lucky we are to have such amazing ingredients to hand.

Our team of chefs work closely with local suppliers to create dishes which have a fresh organic look to celebrate Scotland on each plate.

NIBBLES

HUMMUS

OLIVES

BREAD, GARLIC AND HERB OIL

SPICED NUTS

£2 EACH

STARTERS

SOUP OF THE DAY

Homemade and served with fresh Cromarty bread

£5.00

CRISPY DUCK

Honey, sesame, cucumber, radish, chilli & salad leaves

£7.00

upgrade to a main dish - £13.50

SCOTTISH LANGOUSTINES

Herb & dulse butter

£9.00

HOT SMOKED SALMON

Roasted beetroot, horseradish, crème fraiche, lentils & salad leaves

£7.00

upgrade to a main dish - £13.50

MUSSELS

White wine, cream, garlic & samphire

£6.50

SPICED BLACK EYED PEA & BEETROOT FRITTERS

Spelt & ale batter, cashew nuts & carrot puree

£6.50

upgrade to a main dish - £11.75

WHIPPED GOATS CHEESE

Savoury granola, peach & raspberry salad

£6.25

upgrade to a main dish - £11.50

Please let our servers know if you have any dietary requirements

MAIN

CHICKEN SUPREME

Pressed chicken thigh, roast garlic croquette, onion puree, red cabbage, tenderstem broccoli & toasted barley sauce

£14.95

BRAISED LAMB SHOULDER

Balsamic and barley malt reduction, tenderstem broccoli, spring onion, dulce, mint & anchovy buttered potatoes

£16.95

BEEF RUMP STEAK SALAD

Pistachio pesto, rocket, cherry tomatoes, butternut squash & seeds

£14.95

COD FILLET

Crispy polenta, peas, pea shoots, silver skin onions & tartar sauce

£14.95

WHOLE BAKED PLAICE

Clams, samphire, herb & dulse butter

£15.95

MUSSELS

White wine, cream, garlic, samphire & chips

£13.95

SPINACH AND RICOTTA GNUDI

Asparagus, sugar snap beans, courgette, tenderstem broccoli, spinach & sage butter

£11.95

8OZ BEEF RUMP STEAK

Chips, tomato, mushroom & salad leaves

£16.95

- Pepper corn sauce £2
- Blue cheese sauce £2
- Garlic butter £2

BAR FAVOURITES

STEAK AND ALE PIE

Puff pastry, seasonal vegetables & chips **or** baby potatoes

£13.95

6OZ BEEF BURGER

Brioche bun, cheese, salad, chips & coleslaw

£11.50

CAESAR SALAD

Lettuce, croutons & parmesan

£8.95

add grilled chicken **or** baked salmon

£3.50

BATTERED HADDOCK

Chips, tarter sauce, lemon & peas

£12.95

SALMON FILLET

Tenderstem broccoli, baby potatoes, samphire & butter sauce

£13.95

- SIDES -

CHIPS	£3
BOILED POTATOES	£3
SEASONAL VEGETABLES	£3
DRESSED MIXED LETTUCE	£2
MUSHROOMS	£3
COLESLAW	£2

DESSERTS

STICKY TOFFEE PUDDING

Butterscotch sauce & Arran ice cream

£6.50

SCOTTISH CRANACHAN PARFAIT

Raspberries, honey, whisky, oats & filo pastry

£6.50

CARAMELISED PINEAPPLE

Fresh pineapple, rosemary, coconut snow & bee pollen

£6.50

CHEESECAKE

Changes daily with fresh ideas - please ask our servers

£6.50

ARRAN ICE CREAM SELECTION

Please see our servers for flavours

£1.60 per scoop

CHEESE PLATE

Oatcakes & accompaniments

£9.00

LIQUEUR COFFEE

Please see our servers for selection

£7.95

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