



**SEA VIEW HOTEL BEDROOMS, SWIMMING POOL, HOT TUB
AND LUXURY SELF CATERING**

Kentallen Pier, Argyll, PA38 4BY

LUNCH MENU

Served daily from 12 pm

STARTERS & LIGHT BITES

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| SMOKED HADDOCK CHOWDER 9.50
(NGCI*)
Creamy homemade smoked haddock soup, with leek, potato, and chives, served with crusty bread & butter. | CHEF'S SEASONAL SOUP (NGCI*) 6.95
(VG)
Homemade soup of the day served with crusty bread and butter. |
| DEEP FRIED FRENCH BRIE 8.25
Fresh brie coated in breadcrumbs, deep fried and served with dressed salad leaves and redcurrant jelly. | HOMEMADE HAGGIS BON BONS 7.95
MacSween's haggis rolled in breadcrumbs, served drizzled with peppercorn sauce. |
| DUO OF SMOKED SEAFOOD 8.25
(NGCI*)
Delicious parcels of smoked salmon stuffed with smoked trout, spinach and a dash of lemon juice, accompanied by seasonal salad, capers and lemon. | LOCH LEVEN ROPE GROWN MUSSELS (NGCI*) 11.95
Fresh local mussels steamed with garlic, white wine and fresh herbs, finished with cream. |
| TIGER PRAWNS (NGCI*) 11.95
Sautéed in a garlic and herb butter, served hot in their shells with lemon wedges. | FETA, WALNUT & GRAPE SALAD (VG) (DF*) (NGCI*) 8.50
Feta cheese served with walnuts, olives, grapes, salad leaves, cherry tomatoes and cucumber. |

MAINS

SIRLOIN STEAK (NGCI*)

31.95

Perfectly chargrilled and cooked to your liking, accompanied by chips and dressed salad. Served with your choice of garlic & herb butter, peppercorn sauce, or red wine jus.

CHEESEBURGER

15.95

Letterfinlay butcher's finest Angus beefburger (6 oz) chargrilled and served on a toasted brioche bun accompanied with chips, a dressed salad and relish.

MOVING MOUNTAINS® BURGER (VG)

16.95

Plant-based burger served on a toasted bun with vegan cheese, chips, dressed salad and relish.

GNOCCHI (V)

16.50

Served on a bed of spinach with a homemade tomato and vegetable sauce finished with glazed parmesan shavings.

BALMORAL CHICKEN AND HAGGIS (NGCI*)

19.95

Prime chicken breast wrapped in bacon, accompanied with haggis bon bons and a peppercorn sauce, and served with potatoes and seasonal vegetables.

SEAFOOD

FISH & CHIPS (NGCI*)

17.95

Beer-battered sustainable fresh haddock fillet accompanied by chips, homemade tartare sauce and dressed seasonal salad.

SEA BASS (NGCI*)

22.95

Fillet of sea bass finished with creamed leeks served resting on a bed of spinach with seasonal vegetables and potatoes.

MOULES FRITES (NGCI*)

20.95

Fresh local mussels steamed with garlic, white wine and fresh herbs, finished with cream and served with chips.

SIDE ORDERS

MIXED SALAD (VG) (DF*) (NGCI*)

4.25

THERMIDOR SAUCE

3.50

SEASONAL VEG (VG) (NGCI*)

4.25

GARLIC BUTTER SAUCE (NGCI*)

3.50

CHIPS (VG) (DF*) (NGCI*)

4.25

PEPPERCORN SAUCE (NGCI*)

3.50

BASKET OF CRUSTY BREAD

3.00

CREAMED LEEKS

3.50

DESSERTS

HOLLY TREE STICKY TOFFEE PUDDING (NGCI*) 7.95

Homemade warm sticky toffee pudding topped with a delicious butterscotch sauce and a scoop of Mackie's vanilla ice cream.

CHOCOLATE BROWNIE (NGCI*) 7.95

Homemade chocolate brownie served warm with chocolate sauce and vanilla ice cream.

MACKIE'S ICE CREAM (NGCI*) 4.95

Traditional Scottish vanilla ice cream. Dairy free is available.

1 for 2.20 | 2 for 3.95 | 3 for 4.95

WHITE CHOCOLATE CHEESECAKE (NGCI*) 7.95

Homemade and served with raspberry coulis and pouring cream.

CHEESE PLATE 8.95

Scottish mature cheddar, Hebridean Blue, and Brie served with biscuits, celery, onion marmalade and grapes.

FOOD ALLERGENS & INTOLERANCES

V VEGETARIAN | VG VEGAN | DF* CAN BE MADE DAIRY FREE | NGCI* CAN BE MADE WITH NON GLUTEN CONTAINING INGREDIENTS

Please inform your server of any allergies or dietary requirements when ordering. Not all ingredients are listed on the menu. Although every effort is made to provide allergen free meals, we cannot guarantee that there will not be traces of other products due to the nature of our production area. We do have a more comprehensive list of menu allergens if required. Our dishes may contain nuts or nut traces. Please note that we cannot test that our food has less than 20 PPM of gluten to meet gluten-free labelling criteria – we can only label our dishes as being made with non-gluten containing ingredients.