

## Appetisers

The Inveraray Inn Ltd

Choice of black pitted Kalamata olives or  
Green pitted Kalamata olives in Herbs de Provence **£3.50**

Bread, olive oil and balsamic vinegar *g sd* **£3.25**

Marinated anchovies, smoked mussels and smoked prawns *g Mo Cr f* **£4.95**

Assiette de Charcuterie, a selection of cured meats with crusty bread *g* **£4.95**

## Starters

Homemade soup of the day served with crusty bread *g l* **£4.25**

Crayfish Bisque, crayfish soup flambéed with cognac and served with garlic bread *Cr g l Sd* **£6.95**

Loch Fyne Gravdax served with toasted brown bread, chives sour cream  
and mixed leaves salad *f g mu sd* **£8.95**

Dressed Crab with coriander and lime mayonnaise served with toasted mini brioche  
bun and sweet chilli sauce *g Cr e l mu sd* **£8.50**

Loch Fyne seafood platter, Bradan Rost pâté, smoked salmon, smoked mussels  
and a Morecombe Bay oyster served with toasted brown bread *f Cr Mo g lu s so e mu sd* **£9.95**

Pan fried Isle of Mull Scallops served with a smoked fish risotto, crayfish veloute,  
rosemary and parmesan tuiles and rocket leaves *Mo l g Sd f* **£10.50**

Homemade chicken liver parfait with toasted bread and onion marmalade *l g mu sd* **£6.75**

Slowly braised pork flank in Ale served with pickled cabbage and  
an Arran mustard sauce *g Mu Ce* **£7.25**

Asparagus, cherry tomato and mozzarella quiche served on a bed of mixed leaves and  
with a balsamic vinegar reduction *l e g mu sd* **£6.25**

Trio of Crostini: black olive tapenade, wild mushroom pate and grilled red pepper crostini  
served on a bed of mixed leaves *g l sd (Vegan)* **£6.25**

## Side Orders

Mixed leaves salad *Sd Mu* **£2.50**

Garlic bread/cheese *l g Sd Mu* **£2.95**

Homemade chips **£2.75**

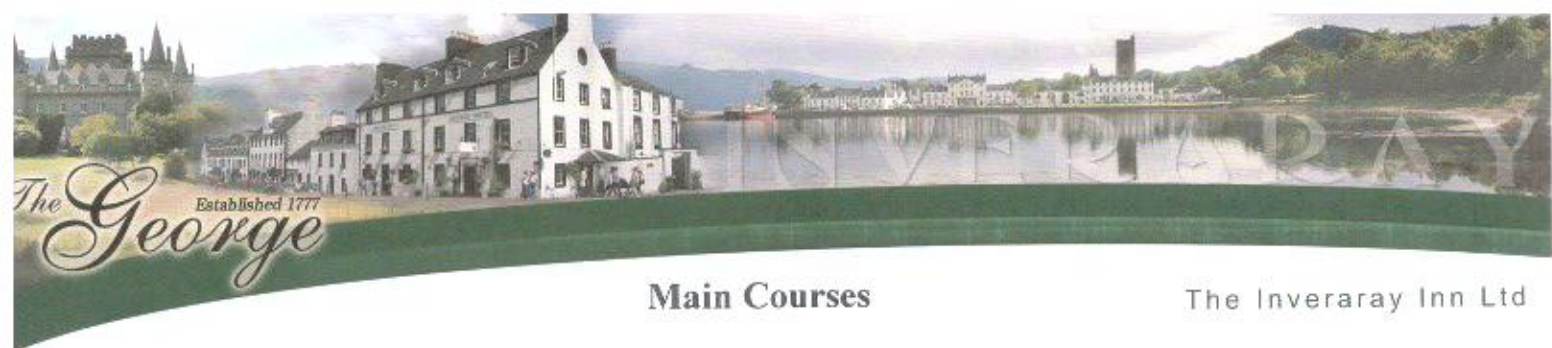
Bowl of vegetables *l* **£2.50**

Fried baby potatoes **£2.75**

## Allergen Advice Key

Gluten - *g* Eggs - *e* Fish - *f* Peanuts - *p* Milk - *l* Celery - *ce* Mustard - *mu* Sesame - *s*  
Molluscs - *mo* Nuts - *n* Crustaceans - *cr* Lupin - *lu* Soya - *so* Sulphur Dioxide - *sd*

Should you have any food allergies or dietary requirements please inform your server.  
N.B. Animal lard is used in all deep fried dishes.



## Main Courses

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Fresh battered fish and chips with tartare sauce served with salad. <i>f g S d e mu</i>	£12.50
Scottish smoked hake fillet served with mashed potatoes, seared spinach and a mornay sauce topped with a poached egg. <i>f g l e</i>	£10.75
Chargrilled lightly smoked Loch Fyne salmon fillet served on a bed of nicoise style salad with a balsamic vinegar reduction <i>M o l f e</i>	£16.95
Baked halibut fillet served with baby potatoes, asparagus, ratatouille and béarnaise sauce <i>S d l f e</i>	£18.95
Duo of roasted chicken breast and thigh served with mashed potatoes, garlic greens and chasseur sauce <i>l S d C e</i>	£14.50
Gammon steak with Scottish cheddar sauce, fried egg, broccoli and homemade chips. <i>l g e</i>	£9.85
Homemade spaghetti bolognese served with fresh parmesan. <i>g l c e</i>	£8.75
Homemade beef burger with an onion relish, tomato and chilli thousand island sauce served with homemade chips and salad. (with cheese £1.00, with bacon £1.00) <i>g s e s d mu</i>	£9.95
Slowly braised beef cheeks served with mashed potatoes, sautéed seasonal vegetables and forestiere sauce (red wine, thyme, shallots, cepes, smoked bacon) <i>l S d</i>	£14.50
Pan fried Scottish venison collops served with fried baby potatoes, beans fageot and caramelised apple, brandy, red wine and cream sauce <i>l S d</i>	£17.95
Roast Scottish rump of lamb marinated in tandoori spices served with fried baby potatoes, cajun spice, ratatouille and raita <i>l n</i>	£17.95
Grilled goats cheese salad on toast with red onion marmalade on a bed of mixed leaves, walnuts and pumpkin seeds. <i>l g n s d mu</i>	£8.75
Warm baby potato, asparagus and wild mushroom salad topped with rocket leaves and a lemon herbs and extra virgin olive oil dressing ( <i>Vegan</i> )	£9.95
Baked Stuffed pepper with pea and spring onion risotto topped with mozzarella cheese and rocket leaves, tomato sauce <i>l S d (Vegan option)</i>	£9.95
Chargrilled prime Scottish fillet steak	£31.95
Chargrilled prime Scottish sirloin steak	£25.95
Chargrilled British Bavette Steak	£19.95

All steaks served with a choice of chips, baby potatoes,  
mashed potatoes, fried baby potatoes seasonal vegetables or salad  
Steak Sauces – chasseur sauce/béarnaise sauce  
Creamy peppercorn/Red wine/Garlic butter £2.75 *l S d*

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