

Argyll Hotel, Bellochantuy
2 Courses £22.95, 3 Courses £28.95

Starters

Soup of the Day (can be v*)(can be gf)
Our chefs' soup, served with a warm roll

Cullen Skink (can be gf)
A hearty soup of smoked North Atlantic Haddock, potatoes, onion and cream served with a warm roll

Venison and Haggis Spring Rolls
A combination of venison and haggis rolled up in filo pastry served with a cranberry dip

Mozzarella Arancini (gf) (v*)
Panko breaded risotto cakes filled with mozzarella (vegan) and served with a tomato salsa

Cajun Chicken Balls (gf)
Cajun spiced panko breaded chicken balls served with a garlic mayo dip

Smoked Salmon Blinis
Scottish smoked salmon served with herb blinis, horseradish cream and pickled vegetables

Falafels (v*) (can be gf)
Falafels made with chickpeas and Middle Eastern spices served with pitta bread fingers and a cool mint raita

Mains

Steak and Guinness Pie
Puff pastry topped steak and Guinness pie served with chips or mash and blanched vegetables

Haddock & Chips (can be gf*)
Scottish caught haddock, beer battered and served with chips, and either mushy peas or salad

Argyll Hotel Burger (can be gf*)
Handmade Bellochantuy beefburger, topped with Cheddar cheese, served in a floured bap with chips and side salad

Chicken Burger (can be gf*)
Panko breaded chicken breast for a classic burger, served in a floured bap with chips and side salad

Vegan / Veggie Burger (v*) (can be gf*)
Made with soy mince and the Argyll Hotel's herb and spice combination, topped with vegan mozzarella cheese or standard Cheddar cheese, served in a flour bap, with chips and side salad

Balmoral Chicken
Breast of chicken stuffed with haggis and wrapped in lightly smoked bacon, served with pepper sauce, mash and blanched vegetables

House Curry (can be v*) (gf)

Chef's choice of curry, served with basmati rice and a poppadum

Vegan Kofta Kebab (v*) (can be gf)

A Kofta kebab made with vegan mince and aromatic spices served with rice, pitta bread and raita dip

Venison Meatballs

Venison meatballs with linguine in a spicy tomato sauce

Seafood Linguine

King prawn, mussel, squid rings and smoked haddock in a white wine, cream and leek sauce

Confit of Duck Leg (gf)

A confit duck leg served on a cassoulet of pancetta, cannellini beans and potato

Vegan Meatballs (v*) (gf)

Made from black beans and adzuki beans served with mash, vegan gravy and blanched vegetables

(v) Vegetarian (v*) Vegan

(gf) Gluten free please let us know when ordering - (gf*) means some food has been cooked in fryers that will have had food containing gluten cooked in them, we cannot guarantee there will be no traces of gluten

Desserts

Ginger and Pear Crumble Cake (can be v*)

A warmed, lightly spiced sponge, with pear and topped with a golden ginger crumble, served with vanilla ice cream and caramel drizzle

Honeycomb Cheesecake (v)

A biscuit base topped with a toffee cheesecake and chocolate coated honeycomb pieces, served with a caramel drizzle and vanilla ice cream

Banana Waffle (can be v*)

A Belgian waffle topped with banana, ice cream (or vegan ice cream) and drizzled in caramel sauce

Bellochant'Eaton Mess' (v)(gf)

Crushed meringue with raspberry, cream and white chocolate, ice cream, blueberries and raspberry coulis

Chocolate Brownie (gf)(v)

A warm and smooth chocolate fudge brownie served with crumbled flake, a chocolate drizzle and vanilla ice cream

Affogatto (can be v*)(gf)

Scoops of dairy vanilla ice cream topped with a flake and served with rich ground espresso coffee for pouring over

Children's Menu (1 course £8.50 + dessert £13.50 – or £11.00 if kids' ice cream)

Kids Fish 'n' Chips (can be gf*)

Battered Haddock with chips and mushy peas or salad

Kids Curry (can be v*)(gf)

Chef's choice of curry, served with basmati rice and mini poppadums

Chicken Goujons (can be gf*)

Battered chicken strips with chips and salad

Individual Pizza (v)

Deep dish four cheese pizza with chips and salad

Desserts - choose from above or vanilla ice cream (can be v*) with a flake and 'sprinkles'