

# The Ardeonaig Hotel & Restaurant

## Dinner Menu

### Starters

- Soup of The Day – Fresh Crusty Bread £4.50
  - Blue Shell Mussels, White Wine, Garlic, Herbs and Cream £8.75
  - Gnocchi, Red Pepper Pesto, Herbs, Butter Sauce £6.50
  - Ham Hough Terrine, Wasabi Mayonnaise, Pickles, Pea Shoots £7.50
  - Hand Dived Scallops, Peas, Sweetcorn, Parma Ham £10.00
- (DBB Supplement £3.00)
- Barbecue Fried Chicken , Baby Leaf Salad, Sour Cream £7.50

### Main Courses

- Vegetarian Tarlet, Tomato, Mozzarella, House Grown Leaves £13.50
  - Herb Crusted Salmon, New Potato, Tenderstem Broccoli £14.50
  - 8oz Scotch Beef Sirloin, Chips, Field Mushroom, Tomato £22.00
- (DBB supplement £6.00)
- Risotto, Wild Mushrooms, Tomato Concasse, Spring Onion £13.50
  - Linguine di Marie, Garlic, Chilli, Wine, Parsley £14.00
  - Chicken Parmigiana, Penne Pomodoro, Parma Ham, Parmesan £15.50

### Desserts

- Selection of Scottish Cheeses, Chutney, Crackers, Bread, Apple £9.00
- (DBB Supplement £3.00)
- Double Chocolate Brownie, Peanut Butter, Cherries £5.95
  - Treacle Tart, Lemon Creme Fraiche, Summer Berries £5.50
  - Sticky Banoffee Pudding, Butterscotch Sauce, Banana, Ice Cream £5.50
  - Vanilla Pannacotta, Strawberries, Biscuit Crumble £5.50

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order. To help, our easy to use guide covers the most common allergens as well as information about products suitable for vegetarians or vegans. Every care is taken to avoid cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.*