

GLENCOE INN & GATHERING

BISTRO

1800HRS TO 2100HRS

FEÒIL ÉISG MEAT & FISH

OUR SCOTTISH SMOKED FISH IS CURED AND SMOKED WITH TRULY TRADITIONAL METHODS FROM LOCAL LOCHS SUCH AS LOCH FYNE AND OUR SMOKED SALMON IS FREEDOM FOOD APPROVED. WE USE THE FINEST WHITE FISH, CAUGHT FROM SUSTAINABLE SOURCES AROUND THE UK AND DELIVERED FRESH EVERY DAY TO OUR HOTELS.

FROM THE OVEN

Slow pan roasted Crerar Farm Highland Venison thick sausages, caramelised onion, mustard mash, port gravy £16



STARTERS OR LARGER PLATES

Artisan breadbasket served with salted butter; olive oil & balsamic £5
Tomato & garlic soup £6
Homemade, soda bread & Graham's butter
Deep fried camembert, toasted soda bread £10

SCOTTISH OYSTER £3 each
With lemon & Tabasco

Scallops, Charles Macleod Stornoway black pudding £10 / £16
Loch Fyne smoked salmon, capers & lemon £7 / £14

COGNAC CHICKEN LIVER PARFAIT £10
Arran oat cakes, sweet onion marmalade

VENISON CARPACCIO £10
Crerar Home Farm signature dish

MUSSELS £7.50 / £15
Loch Leven mussels, steamed with a splash of cider, fresh cream, bacon bits with roasted garlic and finished with spring onion and parsley, served with rustic olive bread and Graham's butter

MAC AND CHEESE £5 / £10
Isle of Mull cheddar, smoked cheddar and cream cheese, grill finished with crushed garlic croutons

CHARGRILLED LOBSTER ½ £18 / £36
Whole lobster split and chargrilled, with Café de Paris butter

LANGOUSTINES ½ DOZEN £14 / DOZEN £28
Fresh local langoustine chargrilled with garlic butter

SCALLOPS & HALIBUT £24
Isle of Gigha halibut with duo of scallops pan fried with butter. Chorizo and Charles Macleod Stornoway black pudding croutons

STEAKS & GRILLS

TRUE TO OUR SCOTTISH HERITAGE, THE BEEF AND LAMB WE SERVE COMES FROM FULLY PADDY CRERAR ACCREDITED SCOTTISH FARMS AND SUPPLIED TO US BY CAMPBELL BROTHERS, SUPPLIERS TO THE HIGHEST QUALITY RETAILERS IN THE COUNTRY. THE BEEF IS THEN TRADITIONALLY AGED FOR A MINIMUM OF 28 DAYS ON THE BONE AND HAND CUT BY HIGHLY SKILLED BUTCHERS USING TIME HONOURED TECHNIQUES. ALL OF OUR STEAKS AND GRILLS ARE CHARGRILLED. THE GRILL'S NATURAL COALS ADD FLAVOUR, GREATLY ENHANCING THE FOOD BEING COOKED.

10oz RIB EYE STEAK £24
Cooked on the Char Grill, thickly cut from the center of the rib, with grilled balsamic cherry tomatoes, flat cap mushrooms

8oz FILLET STEAK £26
Cut from the center of the fillet 8oz, grilled balsamic cherry tomatoes, flat cap mushrooms

SCOTTISH CHICKEN & CHORIZO SKEWER £16
Outdoor reared chicken breast marinated in pesto with fire roasted red peppers, with grilled balsamic cherry tomatoes, flat cap mushrooms

MINT & GARLIC CHARGRILLED LAMB RUMP £21
Chorizo skewer, grilled balsamic cherry tomatoes, flat cap mushrooms

SAUCES

Peppercorn, Béarnaise, Blue Cheese £3

PIZZA

OUR PIZZA IS A HYBRID YEAST & SOURDOUGH BASE WHICH IS PROOFED FOR OVER 48 HOURS. THE LONG PROOFING TIME TOGETHER WITH COOKING AT AN INTENSE HEAT PRODUCES A CRUST WHICH IS DELICIOUS, AROMATIC AND LIGHT

Organic tomato, Scottish mozzarella & fresh basil £12
Venison, Scottish smoked mozzarella, Ricotta & wild mushrooms £14
Organic tomato, garlic, oregano, capers, Kalamata black olives, Cantabrian anchovies & Scottish mozzarella £12

DESSERTS

STICKY CHOCOLATE FUDGE CAKE £6
Vanilla ice cream

WARM CHOCOLATE BROWNIE £5
With a scoop of vanilla ice cream

LEMON TART £7.50
Rich buttery pastry, creamy lemon filling, clear glaze

KIRSCH CHERRIES £6
Kirsch soaked cherries with vanilla ice cream and dark chocolate shards

ICE CREAM £4.50
Trio of Scottish ice creams: chocolate, vanilla, honeycomb, salted caramel, strawberry, white chocolate. Served in a brandy snap basket, chocolate or raspberry sauce.

CHEESEBOARD £12
Mull of Kintyre cheddar, Hebridean Blue, Clava brie, pickles, Isle of Arran oatcakes

Guests dining on a dinner, bed & breakfast basis receive a £30 allocation per person. Your meal also includes 3 side dishes with our compliments per couple.

Before ordering, please inform a member of our team if you have a food allergy or intolerance.



SALADS

Classic Caesar salad £6.50 / £8.50 Chicken Caesar salad £9 / £11

SIDES SUITABLE TO SHARE

Samphire & rocket salad Broccoli spears
Hand cut chips Balsamic cherry tomatoes
Beer battered onion rings Creamy Arran mustard mash

£3.80

During these challenging times, we've worked hard to hold on to the food ethos that is close to our hearts, with the same great food heritage, and retains the consistency of quality and ingredients that we take pride in. It should be clear that the menu is as a result of the crisis and allows us to operate whilst taking distancing and other aspects of the current status into account.