DINNER MENU

Chartroom II

WELCOME TO CHARTROOM II. We do hope you have a lovely, relaxing meal here, with good service and enjoy our spectacular views whilst you are eating. All our food is cooked and prepared freshly, using as many locally sourced ingredients as possible. Sometimes, when we are really busy, there will be a wait for which we apologise. We do have comment cards for your feedback, please let us know about your experience. Thank you for your custom, Calum and Rachel Ross.

Starters

Soups of the Day *served with crusty bread* **£4.50**

Tomato and Mozzarella Salad *with basil oil and balsamic vinegar dressing* **£4.95**

West Coast Mussels with White Wine and Garlic *served with sliced bread* **£6.95**

Chef's Free Range Scottish Chicken Caesar Salad *includes anchovies* **£6.95**

Chef's Prawn Caesar Salad *includes anchovies* **£7.95**

West Coast Langoustines *served cold with mayo and sliced bread* **£9.75**

Tarbert Landed Cracked Crab Claws *with salad, mayo and sliced bread* **£9.75**

West Coast Scallops Meuniere *served with sliced bread* **£9.75**

Half a pint of Prawns *served with mayo and sliced bread* **£8.50**

West Coast Oysters *half dozen* **£10.00**

West Coast Oysters *dozen* **£20.00**

Mains

Griddled Scottish Chicken Breast
served with minted new potatoes and garden salad **£12.95**

Home Beer Battered Scottish Haddock
served with salad & chips (A whale on a plate!) **£11.95**

West Coast Mussels with White Wine and Garlic
served with chips and crusty bread **£12.95**

West Coast Langoustines
cold and whole with mayo served with crusty bread **£19.50**

Argyll Beef Stovies *served with pickled beetroot, oat cakes* **£12.50**

Thai Spinach and Argyll Lamb Curry *served with jasmine rice* **£12.50**

West Coast Scallops Meuniere *served with sliced bread* **£19.50**

Spinach and Ricotta Tortellini
served with soused cucumber and mooli tomato dressing **£9.95**

Chef's Free Range Scottish Chicken Caesar Salad *includes anchovies* **£12.95**

Chef's Prawn Caesar Salad **£13.95**

8oz Argyll Rib Eye Steak
served with melted garlic butter, salad & chips **£18.75**

Seafood Platter to share (mix of fresh local seafood)
served with mayo and fresh crusty bread **£39.00**

Side Orders

Side Order of Chips **£3.00**

Side Salad **£2.75**

Crusty Bread Board with Butter **£1.30**

New Potatoes **£3.00**

Pizzas

Margherita *12"* *Classic Mozzarella and Tomato* **£7.50**

Red Onion and Goats' Cheese *12"* **£9.70**

Ayrshire Ham *12"* *Cured Ham and Fresh Pineapple* **£9.50**

Classic Pepperoni *12"* *Pepperoni, Mozzarella and Tomato* **£9.95**

Virtuous Veg *12"* *Mixed peppers, red onions, mushrooms and cherry tomatoes* **£8.95**

Haggis *12"* *The one & only wee Scottish beastie on a pizza with mozzarella and tomato* **£9.95**

Diavola *12"* *Mozzarella, tomato, smoked salmon, anchovies, squid and prawns* **£10.95**

Quattro Formaggi *12"* *Mozzarella, tomato, parmesan, dunsyre blue and mature mull cheddar* **£9.95**

Garlic Pizza Bread *9"* **£5.75**

Additional Toppings

Meat and Fish £1.00 extra

Pepperoni — **Ham**
Prawns — **Smoked Salmon**
Chicken — **Anchovies**

Vegetables 60p extra

Mixed Peppers — **Red Onion**
Mushrooms — **Red Chillies**
Cherry Tomatoes — **Pineapple**

Kids Menu

All our little meals are homemade using really fresh ingredients. If you would prefer a half size portion from the main menu please ask and we will make if possible. Need crayons or paper? Please ask!

Kids Sandwich - Tuna, Egg, Ham or Cheese
served with salad and crisps **£3.50**

9" Margherita *classic mozzarella and tomato* **£5.50**
EXTRA TOPPINGS (see above) ..... each **£0.50**

Chicken and Bacon Croquettes *served with beans* **£6.00**

Cottage Pie *with cheesy mash potato and peas* **£6.50**

Fish and Chips *with beans or peas* **£6.50**

Macaroni Cheese *with salad garnish* **£6.00**

Homemade Ice Cream: 2 scoops *various flavours* **£2.25**

Desserts

Sticky Toffee Pudding *with cream or vanilla ice-cream* **£5.25**

Chocolate Glory *with chocolate meringue, chocolate mousse, caramel ice cream* **£6.50**

Vanilla Crème Brûleé, Soft Fruit Compote and Shortbread **£5.25**

Homemade Ice Cream: 3 scoops – you choose **£4.75**
Please ask for our daily special

Please Advise a member of our team if you have any dietary requirements or food allergens. There may be trace elements of nuts or other allergens in our dishes.

At Loch Melfort Hotel, Arduaine **Tel: 01852 200233** www.lochmelfort.co.uk

Chartroom II

WHITE WINES

	175ml	250ml	Bottle
Grenache Blanc/Chardonnay 2012	£4.85	£6.30	£17.95

Les Sources du Lirou, IGP Pays de l'Herault, France
Of yellow colour with green tints. Full of fresh minerality and hints of white fruit. Long and persistent, ideal with seafood or simply as an aperitif. (12% vol)

Pinot Grigio 2011	£4.95	£6.35	£18.50

La Casada, Veneto, Italy
Wonderful cream soda nose, crisp lively acidity backed by classic flavours of melon, peach kernels and a slightly spicy finish. (12% vol)

Chardonnay 2012	£4.95	£6.35	£18.50

Las Condes, Central Valley - Chile
Pale gold in appearance, the wine has a fruity nose with a smokiness and fresh pineapple and banana fruit. On the palate the tropical fruit is met by a smooth, creamy mouth-feel and balancing acidity. (12.5% vol)

Sauvignon Blanc 2012	£4.95	£6.40	£18.95

La Doutelle, Vin de Pays – France
This wine exhibits fantastic rich varietal flavours: pronounced aromas of green apples followed by rich, dry greengage/grapefruit characteristics with a long elegant finish. The richness and crisp acidity make this a perfect aperitif wine, complementing many fish and white meat dishes. (12.5% vol)

Viognier 2011 £19.95
Les Gres - France
A Viognier that actually tastes like a Viognier! Bursting with stone fruit aromas and flavours; peach and apricots and a dollop of vanilla cream on top. (12.5% vol)

Picpoul de Pinet 2011 £22.50
Les Jeantels, Les Vignoble Montagnac - France
The grapes are always picked prior to 9am to reduce vine stress. A dry white with a pale gold colour and fresh orchard fruit, floral aromas leading in to a refreshing palate with elegant citrus hints. (13% vol)

Sauvignon Blanc 2012 £24.95
Francesca Bay, Marlborough - New Zealand
Rich aromatics and flavours displaying gooseberries, limes, lemons and grapefruits. Zesty dry on the palate with a flavour that goes on and on. (12.5% vol)

Sancerre 2012 £34.00
Hubert Brochard, Loire - France
Beautifully crisp and lively on the palate with aromas of green fruit and cut grass. It has a long lasting flavour and is one of the great partners to seafood dishes. (13% vol)

BUBBLES

Prosecchino di Valdobbiadene NV *20cl* £7.00
Italy
Classic, award winning Prosecco from Bortolomiol. Semi-Sparkling with intense aromas of green apple and wisteria blossom and a velvety mouth feel. Light and refreshing. (11% vol)

Prosecco Barocco NV £23.50
Veneto - Italy
Off dry, crisp and refreshing. Citrus and apple notes dominate the palate, an elegant mousse and finish make this wine the perfect aperitif. (11.5% vol)

DRAUGHT BEERS

	Pint	*½ Pint*	*ABV*
Tennents Ice	£3.25	£1.73	4.0%
Tennents 80/-	£3.25	£1.73	5.0%
Bellhaven Best	£3.25	£1.73	3.0%
Stella	£3.35	£1.77	5.0%
Cider	£3.20	£1.67	5.0%
Guinness	£3.35	£1.77	4.1%

BOTTLED BEERS

	Price	*ABV*
Becks Blue (alc free)	£2.10	0.0%
Peroni	£3.30	5.2%
Fyne Ales	£4.25	3.8%-4.8%
Oban Ales	£4.25	3.9%-4.6%
Kopparberg	£3.35	4.5%
Pear Kopparberg	£3.35	4.5%

RED WINES

	175ml	250ml	Bottle
Borsao Garnacha 2011	£4.85	£6.30	£17.95

Campo de Borja - Spain
Easy drinking wine with bags of juicy bramble fruit and fresh redcurrant flavours, soft tannins, good acidity and just a hint of spice. (13.5% vol)

Cabernet Sauvignon 2012	£4.95	£6.35	£18.50

Las Condes, Central Valley - Chile
A deep ruby colour with a nose that is dominated by blackcurrant fruit. Supple with soft tannins and acidity. A long, memorable finish. (12.5% vol)

Merlot 2011	£4.95	£6.40	£18.95

La Doutelle, Vin de Pays – France
A fruity yet earthy wine that can be enjoyed with a variety of meals. Round, fruity and well-balanced with plum and berry flavours and a smooth finish, all supported by ripe tannins. (13% vol)

Sangiovese 2011	£4.95	£6.40	£19.95

Ancora, Italy
Medium bodied with aromas of red berries and damson fruits and plenty of juicy berry fruit flavours and a hint of spice. Fresh and lively. (13% vol)

Shiraz 2009 £20.50
Red Earth, Adelaide Plains - Australia
A round and plush deep purple Shiraz with a delicious forward style. Subtle toasty vanilla oak, spices and supple tannins underpin the lingering chocolate and berry flavours of the elegant shining fruit. (14.5% vol)

Beaujolais Villages 2010 £23.25
Château de la Pierre - France
Classic Beaujolais-Villages with superb juicy, sweet-shop aromas and soft mouth filling fruit flavours and a mere hint of spice on the finish. (12.5% vol)

Rioja Crianza 2009 £22.00
Amate - Spain
This Crianza was aged in American oak barrels for 12 months, with a further 12 months in bottle, creating a soft and smooth Rioja with hints of vanilla and chocolate on the nose. (14% vol)

Petit Verdot 2009 £26.50
Ceravolo, Adelaide Plain - Australia
Less than a star in Bordeaux this grape ripens beautifully in the Adelaide sunshine. Very deep and dark. Intense aromas and flavours. Rich black fruit, even chocolate. A big wine but it retains balance. (15.5% vol)

ROSÉ

	175ml	250ml	Bottle
Cabernet Rose 2012	£4.85	£6.30	£17.95

Las Condes, Central Valley - Chile
Vibrant pink with amazing floral aromas, it has a distinct freshness and strawberry character. (12.5% vol)

Pinot Grigio Rose 2012 £18.50
La Casada, Veneto - Italy
An oddity of the wine world that is wonderfully refreshing, with crisp acidity backed up by pleasant soft, red fruit flavours. (12% vol)

SOFT DRINKS

Baby Mixers	£1.25
J20	£2.35
Cans	£1.70
Appletiser	£2.35
Grapetiser	£2.85
Coke Draft	£1.95
Coke Bottles	£1.65
Squash	£1.20
Draught (dash)	£0.50
Highland Spring *330ml*	£2.05
Highland Spring *1 ltr*	£4.10