

BAR MENU

Starters

Homemade Soup of the day£3.95
Served with crusty bread.

Spicy Thai Fishcakes£5.95
Served with crisp salad garnish and sweet chilli dip.

Fresh Local Mussels£5.95
Tossed in a creamy white wine, lemon and garlic sauce.

Chef's Homemade Liver Pâte£5.25
Infused with Garlic, Wild Tyme & Cognac served with highland oatcakes and red onion marmalade.

Homemade Hoummous£5.25
Laced with lemon, ground cumin and garlic served with toasted bread and marinated mixed olives.

Lochnell Bar Platter£6.95
Hot smoked salmon, rollmop herring, local mussels smoked salmon, mackerel, prawns and crayfish tails with a marie rose dressing and mixed green salad.

Please ask your server about our main course platter incorporating this morning's catch

BAR MENU

Mains

Fresh Local fillet of Haddock£8.95
Served in our own batter with chips, homemade tartare sauce, crisp salad and oven roasted lemon.

Breaded Wholetail Scampi£8.50
Served with chips, homemade tartare sauce, crisp salad and oven roasted lemon.

Homemade Steak and Ale Pie£8.95
Set on oven roasted garlic and rosemary mash, buttered seasonal vegetables and red wine gravy.

Chefs Homemade Lasagne£8.50
Served with garlic bread and a crisp leaf salad.

Local Mussels£9.95
Tossed in a creamy white wine, lemon and garlic sauce served with crusty bread.



The Lochnell Arms Hotel

Chicken, Bacon and Mushroom Carbonara£8.95
Tossed with fettuccini in a rich creamy parmesan sauce.

Wild Mushroom, French Bean and Sun Blushed Tomato Risotto£7.95
Garnished with parsnip crisps.

Homemade Steak Burger£8.95
With melted apple wood cheddar, french fries and crisp herb salad.

Pan Fried Rump Steak£11.95
Served with roasted balsamic tomato chips, handmade onion rings, portobello mushrooms and peppercorn sauce.

LIGHT BITES

Delicious filled PanninisFrom £4.75

A LA CARTE

Starters

Cullen Skink£5.25

Pan Roasted Scallops£7.50
Seared pork belly, sweet cider and apple coulis.

Local Rainbow Trout£7.50
Served with watercrest salad and beetroot coulis.

Fresh Asparagus£6.95
Soft poached egg, parmesan shavings and micro salad.

Wild Field Mushrooms£6.95
Suited with Spanish chorizo, chilli, garlic, lemon and oregano served on a herbed crostini.

A LA CARTE

Mains

Pan Fried Fillet of Sea Bass£12.95
Served with onion and chive mash, buttered asparagus, tomato and chive beurre blanc.

Pan Roasted Venison Loin£15.95
With a caramelised shallot and juniper berry jus, dauphinoise potatoes and seasonal vegetables.

Oven Roasted Salmon Fillet£12.95
With saffron and red pepper risotto and curried mussels.

Seared Lambs Liver£10.95
With herb and onion mash, balsamic shallots and crispy pancetta.

Roasted breast of Gressingham Duck£13.95
Served with oven roasted garlic and rosemary mash, plum and blackcurrant coulis.

Local Prime fillet of Beef£19.50
Pan fried with garlic, red wine, lemon juice and oregano served with gratin potato and buttered seasonal vegetables.

Local Fish and Shellfish Risotto£12.95

Today's Seafood platter£25.00
Incorporating this morning's catch.

DESSERTS

Chocolate Orange and Drambuie Mousse£4.95
With raspberry and oatmeal tuilles.

Pressed Banana Terrine£4.95
With butter scotch sauce and homemade cinnamon ice cream.

Cranachan Parafait£4.95
With a fruit compote.

Fruits of the Forest Soup£5.95
With a shortbread tower and a plum compote.

Homemade Lemon Meringue Pie£5.25
With fresh summer berries.

Ice Cream£3.95
Soaves delicious, creamy award winning ice cream. Choose from strawberry, vanilla, chocolate or tablet.

Today's hot sweet£4.25

Today's cold sweet£4.25