

THE PORTREE HOTEL

Small Plates

Pork Scotch Egg - 12

Mustard Mayo, Roasted Tomato Chutney, Crispy Chorizo [2, 4, 7, 9, 14]

Blue Cheese & Pear Salad - 12

Toasted Pistachio, Croutons, Blue Cheese Dressing [1, 2, 7, 10]

Beetroot & Goats Cheese Salad - 12

Candied Walnuts, Orange, Radicchio Lettuce, Whipped Goats Cheese, Orange Vinaigrette [7, 10, 14]

Smoked Haddock - 16

Poached Egg, Mash Potato, Parmesan & Parsley Sauce [4, 5, 7]

Salt & Honey Glazed Scottish Morning Rolls - 6

Burnt Butter [2, 7]

Sauces

Peppercorn [7], Blue Cheese [7], Mushroom [7]

5

Discretionary 10% service charge added to all bills.

No itemised split bills.

Allergies or intolerances? Please ask your server to talk you through our allergen key.

Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and we cannot guarantee that traces will not sometimes be present.

Vegetarian

Confit & Roast Potato - 18

Roasted Garlic & Cheese Sauce, Sauteed Wild Mushrooms, Wilted Spinach, Courgette Fritter [7]

Potato Gnocchi - 18

Basil Pesto, Toasted Pistachio, Crispy Cabbage, Arran Cheddar, Pickled Jalapenos [2, 7, 10, 14]

Seafood

Buffalo Mozzarella & Hot Smoked Salmon

Salad - 22

Marinated Tomatoes, Basil & Honey Mustard Dressing [1, 4, 5, 7, 14]

Steamed Mussels - 20

White Wine, Fine Herbs, Garlic & Cream, Toasted Sourdough [1, 2, 4, 5, 7, 8]

Pan Fried Salmon Fillet - 28

Garlic Spinach, Herb Velouté, Tomato & Shallot Vinaigrette [5, 7, 14]

Seared Scallops - 32

Black Pudding, Smoked Mussel Butter Sauce, Cucumber & Apple Salad [2, 5, 7, 8]

Fish & Chips - 19

Haddock, Twice Cooked Chips, Homemade Tartare Sauce, Pea Puree, Lemon [2, 4, 5, 14]

Meat

Slow Cooked Blade of Beef - 28

Carrot, Red Onion, Green Peppercorn Sauce [1, 2, 7]

½ Free Range Scottish Roast Chicken - 30

Haggis Stuffing, Baby Onion, Smoked Pancetta, Herby Chicken Gravy [1, 2, 7, 14]

40 Day Aged 15oz Scottish Sirloin Steak - 45

Stuffed Portobello Mushroom, Heritage Tomatoes, Blue Murder & Green Peppercorn Sauce [1, 7]

Sides

Grilled Hispi Cabbage - 7

Warm Caesar Dressing [5, 7]

Honey Glazed Carrot - 7

Star Anise, Panko Breadcrumbs, Homemade Chickpea Hummus [2, Chickpeas]

Braised & Charred Leeks - 6

Salsa Verde, Crispy Onions [2, 5, 9, 14]

House Salad - 6 [2, 9, 14]

Mash - 6 [7]

Roast Potatoes - 6 [7]

Twice Cooked Chips - 6