



## **Appetisers**

### **Chef's Soup of the Day**

*served with homemade bread & Butter*

£4.95

### **Cullen Skink**

*a traditional Scottish recipe of smoked haddock, onions and potatoes  
all lightly poached in cream, served with homemade bread*

£5.75

### **Fan of Melon**

*served with homemade Portsonachan orange & pineapple chutney*

£4.85

### **Local Crab Salad**

*fresh locally caught crab meat served on a mixed leaf salad with capers  
and dressed with an olive oil and lime dressing and fresh homemade bread*

£7.95

### **Smoked Mussel Salad**

*locally smoked mussels served on a bed of mixed salad with capers leaves and  
served with homemade bread*

£6.95

### **Langoustines with Garlic and Herb Butter**

*whole fresh langoustines cooked in our garlic and herb butter sauce & served  
with homemade bread*

£7.65

### **Portsonachan Chicken Liver Pate**

*homemade chicken liver pate served with our red onion chutney and lightly  
toasted homemade bread*

£5.75

### **Fresh Steamed Mussels**

*locally caught mussels cooked in a white wine & leek sauce*

£6.95

### **Locally Smoked Seafood Platter**

*a selection of the finest locally smoked fish from the area with smoked salmon,  
hot smoked salmon, smoked mackerel, smoked peppered mackerel, smoked  
mussels and scallops all dressed in a light lemon and lime dressing and served  
with homemade bread*

£8.95



## Entrees

### Prime Scottish Rump Steak (12oz)

*from our local butcher and cooked to your preference and served with homemade chips, mushroom, tomato, peas and red wine jus*

£16.75

### Scottish Sirloin Steak

*locally sourced and cooked to your liking, served with homemade chips, mushroom, tomato, peas and a creamy peppercorn sauce*

£17.75

### Scottish Fillet Steak

*from our local butcher and cooked to your preference, served with mushroom, tomato, homemade chips, peas and a whisky & mushroom sauce*

£18.95

### Rack of Lamb

*grilled rack of lamb with rosemary and mint gravy, served with new potatoes and seasonal vegetables served on the side*

£16.95

### Pan Roasted Duck Breast

*pan seared then oven roasted with a stem ginger and orange sauce. new potatoes and seasonal vegetables served on the side*

£16.95

### Pan Seared Medallions of Venison

*tender slices of venison, pan seared and cooked with a redcurrant & herb sauce, served with new potatoes & seasonal vegetables on the side*

£18.25

***All the above dishes are cooked Pink if you would prefer your meal cooked more then please inform a member of waiting staff when ordering.***

### Chicken Breast stuffed with Haggis

*prime chicken breast filled with our specially selected real haggis with a whisky sauce, served with new potatoes & seasonal vegetables served on the side*

£14.95

### My Name is Portsonachan

*chef's house special a layered tower of chicken, pork and prime beef combined with layers of pineapple and orange completed with a port jus, homemade chips & seasonal vegetables served on the side*

£21.95



## From our Scottish Waters

### Oven Baked Rainbow Trout

*locally fished trout, basted in our lime and herb butter, served with new potatoes & seasonal vegetables*

£15.95

### Pan Seared Salmon Fillet

*locally caught salmon pan seared and topped with prawns in a creamy chive sauce, served with new potatoes and seasonal vegetables served on the side*

£15.75

### Fresh Garlic & Lemon Scallops

*our fresh scallops are pan fried in garlic and lemon butter sauce & served with new potatoes and seasonal vegetables*

£16.75

### Fresh Steamed Mussels

*local mussels simply steamed and served in a white wine & leek sauce*

£14.95

### Royal Portsonachan

*chef's speciality using the finest local ingredients of King Scallops wrapped in bacon, fresh mussels, salmon & haddock all served with a light orange and prawn sauce, new potatoes and seasonal vegetables served on the side*

£20.95

## Vegetarian Dishes

### Roasted Mediterranean Vegetables

*pan roasted Mediterranean vegetables served on a bed of spicy cous cous and a side of house mixed salad*

£12.95

### Homemade Stuffed Omelettes

*create your own omelette with a choice of cheddar cheese; onion; field mushrooms or tomato, with homemade chips and house mixed salad*

£11.95

## Side Orders

We offer the following side order to accompany your meal

£2.65

mashed potato  
homemade chips  
homemade onion rings  
house mixed salad

basmati rice  
new potatoes  
green salad  
homemade garlic bread



## Desserts

All our desserts are made here at the Portsonachan

Sticky Toffee Pudding *with butter scotch sauce & vanilla ice cream* £4.95

Lemon Lush Cheesecake *with mixed fruit coulis* £4.95

Decadent Chocolate Parfait *with brandy cream & homemade shortbread* £4.95

Raspberry Cranachan *with homemade shortbread* £4.95

Trio of Ice Cream £3.95

### Portsonachan's Cheese Platter

*a selection of cheese and biscuits with celery, grapes & our own spiced apple chutney* £6.50

*add a glass of fine port to your platter for £2.50*

## Hot Drinks

Fresh cafetiere coffee with homemade shortbread £2.50

Hot tea with homemade shortbread £2.50

Herbal & Fruit tea (just ask for varieties available) £2.50

## Speciality Coffees

*made with fresh ground coffee your chosen spirit then topped with double cream* £5.10

Gaelic coffee coffee with blended Scottish Whisky

Highland coffee coffee with a 10 year Malt of your choice

Irish coffee coffee with Jameson Whisky

French coffee coffee with Brandy

Baileys coffee coffee with Baileys

Prince Charles coffee with Drambuie