

# The Carradale Hotel

## STARTERS

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### ●● Fresh Loch Fyne Mussels

— Lemon, garlic and white wine cream sauce or Bloody Mary sauce —

£8.50

» *Subject to availability* »

### ●● Carradale Landed Langoustines

— with fresh bread, charred lemon and whipped garlic butter —

£12.95

» *Subject to availability* »

### ●● Beetroot and Gin Cured Homemade Gravalax

— Ginger pickled cucumber, fresh bread, whipped cream cheese and chive —

£9.95

### ●● Creamy Tuscan Wild Mushroom Soup

— Fresh crusty caramelised onion bread and whipped butter —

£7.50

### Scottish Beef Brisket Croquettes

— Smokey Bourbon BBQ sauce and watercress leaves —

£8.00

### Balmoral Bao Buns

— Chicken, haggis, bacon, spring onion and crispy neeps in a fluffy bao bun  
with Arran chutney and a whisky and peppercorn sauce —

£9.00

# MAINS

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## ●● Fresh Carradale Landed Langoustines

— with whipped garlic butter, charred lemon, spring onions and fresh bread

—

**£25.00**

» *Subject to availability* »

## ●● Moules frites

— Loch Fyne mussels served with fries, fresh bread and white wine, garlic, lemon cream sauce or Bloody Mary sauce —

**£16.00**

» *Subject to availability* »

## ●● Carradale Signature Balmoral Burger

— Crispy buttermilk chicken with Campbells haggis, Virginia cured streaky bacon, Arran chutney, potato scone served in a brioche bun with fries and IPA onion rings —

**£17.95**

## ●● Scottish Rib of Beef

— Crispy young onions, lemon and garlic wilted spinach, mushroom duxelles and garlic butter roasted potatoes —

**£28.50**

» *Red Wine Jus, Whipped Garlic Butter or Whiskey and Peppercorn Sauce £1.50* »

## ●● Crispy Fried Haggis

— Crispy neeps, brown butter mashed potato, Arran chutney and a whiskey and peppercorn sauce —

**£14.95**

## ●● Scottish Monkfish

— Rich bouillabaisse with cod, mussels, langoustines and squid, samphire, rouille sauce and fresh bread —

**£29.50**

# DESSERTS

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## Ultimate Sticky Toffee Pudding

— Drambuie parfait and toffee sauce —

£8.00

## Espresso Panna Cotta

— Hazelnut praline and Chantilly cream —

£8.00

## Lemon Posset Tart

— Homemade lemon curd, raspberry dust and passion fruit sorbet —

£8.00

## Caramelised White Chocolate Mousse

— Blackcurrant sorbet and shortbread pieces —

£8.00

Sides - £4.50

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Brown Butter Mash

Fresh Bread

Onion Rings

Lemon and Garlic  
Spinach

Prebooking and Preorder Required

01583 431 223

We have a smaller bar menu for unbooked  
tables available