

**GLENFINNAN HOUSE HOTEL**  
**DINNER MENU 5.30pm-8pm**

**SMALL NIBBLES**

Basket of Breads, rapeseed oil, balsamic vinegar & dry roast almond dip - £4

Green Peppercorn Venison Salami & oatcakes - £4

Home Roast Almonds, smoked paprika & garlic - £3

Oak Smoked Mussels - £4

Mixed Olives - £3

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**STARTERS**

Soup of the Day with warm roll & butter - £5.50

Home roast smoked salmon salad with pea shoots, cucumber, fennel dressing, trout caviar - £8.50

Pan fried King Scallops in a garlic & parsley butter, bread roll – starter £10.50 or main £21

Homemade Venison Liver Pate, redcurrant compote, crisp Parma ham & Melba toast - £8

Slow cooked chicken & duck terrine, beetroot chutney, toasted ciabatta - £8

“Super grain Quinoa Salad” fresh coriander & lime – starter £7 or main £12

(add a little extra -smoked salmon/beef or avocado £2 or £4 each)

**Glenfinnan House Hotel Sharing Platter for 2**

Selection of our home smoked roast Salmon, cold smoked Salmon, smoked Duck breast, smoked cheddar cheese served with side salad, bread & butter -£18

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**MAIN COURSES**

**MEAT**

Roasted chicken breast stuffed with chorizo, basil mash, green beans, tomato & herb dressing - £17

Char-grilled Rib Eye of Prime Scotch Beef, confit vine tomatoes, mushrooms, smoked cheddar fries - £27

add a sauce - £2-creamy peppercorn, red wine & onion gravy or garlic butter

Homemade Venison Sausage, creamed potatoes, sautéed mushrooms, red wine & onion gravy - £13.50

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**FISH**

Pan Fried Fillet of Trout, green beans, parsley crushed potatoes, almond & caper butter - £18

Fresh Haddock Fillet in a light crisp batter, chips, minted crushed peas, tartare sauce - £14

(gluten free option of Fish & Chips is available on request)

Roast Monkfish, white bean, roast pepper and tomato stew - £20.50

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**VEGETARIAN/VEGAN**

Vegan Haggis “Hot Pot” with clapshot – starter £7 or main £13  
Baked Tomato & Mozzarella Gnocchi, rich tomato sauce, Grana Padano cheese - £14  
Grilled Vegan Sausages, crushed potatoes, pan fried mushrooms, red wine & onion gravy  
- £13

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(gluten free options are available throughout our menu & available upon request)

**SIDES CAN BE ORDERED AT A CHARGE OF £3.50 EACH**

Chips / Sweet Potato Fries / New Boiled Potatoes / Creamy Mashed Potatoes /

Special Fries (chips with smoked cheddar cheese, chives)

Battered Onion Rings / Roast Vegetables / Side Salad & house dressing

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**DESSERTS**

Homemade Sticky Toffee Pudding, butterscotch sauce, vanilla ice-cream - £7.50  
(gluten free option available)

Glazed lemon tartlet, vanilla crème fraiche, red fruit coulis (gluten free) - £7.50

Vanilla & Blackcurrant Iced Parfait, dark chocolate coulis, mixed berries (vegan) - £7.50

Selection of Mackie’s Scottish Ice-Cream – £2 per scoop - choose from  
Vanilla/Chocolate/Strawberry/Raspberry Ripple

Selection of Scottish Cheese & Arran Oaties - £8.50

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**CHILDRENS MENU**

(Children are welcome to have some of our main dishes as a half portion)

Homemade Garlic Bread - £2

Soup of the Day with bread - £4

100% Scotch Beef Burger with cheese, chips - £7.50

Pasta with tomato sauce - £7

Pasta with grated cheese - £7

Battered Fresh Haddock, chips, peas - £7.50

Breaded Chicken Fillet, chips, corn - £7.50

Grilled Sausages, mash, beans - £7.50

**CHILDRENS DESSERTS**

Children's Sticky Toffee Pudding with ice-cream - £4

Strawberry Yoghurt - £1.50

Selection of Mackie's Ice-Cream - £2 per scoop – choose from  
Vanilla/Strawberry/Chocolate/Raspberry Ripple

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PLEASE ASK OUR WAITING STAFF ABOUT OUR DAILY SPECIALS