

## EVENING MENU

available from 5pm to 9.30pm

### Starters

Chef's Soup of the Day .....	£4.50
<i>with a warm crusty roll</i>	
Pear, Stilton & Walnut Salad with Mint Dressing (V) .....	£5.95
Crisp Caesar Salad with Garlic Croutons(V) .....	£4.25
Crisp Caesar Salad with Garlic Croutons & Warm Chicken .....	£5.95
Black Pudding with Goat's Cheese .....	£6.95
<i>with green salad, red onion marmalade</i>	
Haggis Tower Served with Apple & Islay Whisky Jus .....	£5.75
Local Seafood Chowder Served with Warm Crusty Roll .....	£5.50
Smoked Salmon on a Potato Scone .....	£6.50
<i>Served with Crisp Side Salad</i>	
Fresh Mussels in a White Wine & Cream Sauce .....	£6.95
<i>with Fresh Bread</i>	
Prawn Salad with Marie Rose Sauce.....	£6.95
<i>,a Lemon Wedge, Brown Bread &amp; Butter</i>	
Skewered Hebridean Scallops & Caper .....	£7.25
<i>with a Garlic &amp; Chilli Relish</i>	
Islay Oysters, Served Naturally In The Shell (each) .....	£2.00
<i>With Lemon Wedge</i>	
1/2 Dozen .....	£10.00
Dozen .....	£18.00

Mussels, Oysters & other local seafood available as weather & catch permits — ask your server for details.

### From the Griddle

All steaks are served with mushrooms, tomato, onion rings & fries

6oz Fillet Steak .....	£24.95
8oz Ribeye Steak .....	£20.95
8oz Sirloin Steak .....	£19.95
8oz Rump .....	£14.95

Sauces on the side:

Blue Cheese / Brandy & Peppercorn .....	£1.95
Mushroom & red wine / Bearnaise	

Other local seafood available as weather & catch permit — see your server for details!

### Mains

Islay Beer Battered Haddock.....	£10.95
<i>served with chips, garden peas, homemade Tartare sauce &amp; large lemon wedge</i>	
Oven Roasted Breast of Chicken, served on Black Pudding .....	£9.95
<i>with an Islay Whisky mustard sauce, boiled potatoes &amp; seasonal vegetables</i>	
Lochside Burger	
<i>served in a toasted brioche bun with lettuce, tomato &amp; cucumber, with chips &amp; salad garnish</i>	
Beefburger & Chicken breast burger .....	£7.95
Vegetable burger .....	£6.95
Additional Cheddar Cheese .....	£1.00
Additional Griddled Bacon Rashers .....	£1.00
Peppered Gressingham Duck Breast .....	£14.95
<i>pan fried, &amp; served with Cointreau jus, baby boiled potatoes &amp; seasonal vegetables</i>	
Thai Green vegetable Curry.....	£9.95
<i>with sticky rice, poppadum &amp; mango chutney (v)</i>	
Pan-Fried Salmon Fillet with White Butter Sauce.....	£11.95
<i>slow roasted tomato, baby boiled potatoes &amp; seasonal vegetables</i>	
Braised Lamb shank with Red Wine & Rosemary Jus.....	£12.75
<i>served on a bed of leek &amp; bacon mashed potato &amp; seasonal vegetables</i>	

### Comfort Corner

Beef Steak & Islay Ale pie .....	£10.95
<i>with baby boiled potatoes &amp; seasonal vegetables</i>	
Local Seafood pie.....	£10.95
<i>with mashed potato topping &amp; seasonal vegetables</i>	
Homemade Lasagne.....	£8.95
<i>with garlic bread &amp; side salad</i>	
Homemade Macaroni Cheese.....	£7.95
<i>with garlic bread &amp; side salad</i>	

### Desserts

Sticky Toffee pudding .....	£4.95
<i>with butterscotch sauce, &amp; vanilla ice cream or custard or cream</i>	
Hot Fruit Crumble.....	£4.95
<i>served with custard, cream or vanilla ice cream</i>	
Ardbeg whisky flavoured chocolate & cherry cake.....	£4.95
<i>served with cream or vanilla ice cream</i>	
Chef's Cheesecake of the day .....	£4.95
Ice cream	
Two Scoops .....	£2.95
Three Scoops .....	£3.95
<i>strawberry, chocolate &amp; vanilla ice creams served with whipped cream &amp; a wafer</i>	
Cheeseboard served with oatcakes & grapes.....	£6.95
<i>Chef's selection from a range of Scottish, English &amp; French cheeses</i>	
Add a wee glass of Port.....	£2.95

## CHILDREN'S MENU

all at £4.95 each

Pork Sausages & mashed potatoes with peas or baked beans
Battered Chicken goujons with chips & peas or baked beans or salad
Beef burger served in a toasted sesame seed bun with salad & chips
Mini fillets of battered Haddock with chips & peas & salad
Oven roasted breast of Chicken, on black pudding, with light mustard sauce with potatoes & seasonal vegetables
Thai Green Vegetable Curry with sticky rice, poppadum & mango chutney
Lasagne served with garlic bread & side salad or chips
Macaroni Cheese with garlic bread & side salad or chips



## COFFEE MENU

Cappuccino.....	£2.50
Caffe Latte .....	£2.50
Flat White.....	£2.50
Americano .....	£2.50
Caffe Mocha .....	£3.00
Espresso .....	£2.00
Doppio .....	£2.50
Macchiato .....	£2.00
Creamy Hot Chocolate .....	£2.50
Traditional teas .....	£2.00
Speciality teas, herbal & fruit are also available .....	£2.00

All Teas & Coffees served with homemade shortbread



## White Wine

- 1. Sauvignon Blanc, Avenda, Chile**  
Crisp & citrusy Sauvignon Blanc with a dry finish & hints of grapefruit.  
175ml: £3.75      250ml: £4.95      Btl: £13.95
- 2. Tai/Pinot Grigio, Villa Rosella, Italy**  
Fresh with notes of white flowers & apple. The palate is harmonic, dry, soft & well balanced.  
175ml: £3.95      250ml: £5.50      Btl: £15.95
- 3. Chardonnay, Red Rock, Australia**  
Full of peach & stone fruit characters, this easy-drinking Chardonnay ticks all the boxes.  
175ml: £4.45      250ml: £6.15      Btl: £17.95
- 4. Chenin Blanc, Dusty Road, South Africa**  
This crisp, dry white with tropical fruit flavours is best enjoyed as an aperitif or with light meals.  
Btl: £18.45
- 5. Sauvignon Blanc, Wild Rock, New Zealand**  
Lifted aromas of redcurrant, passionfruit & spearmint combine for an intense bouquet. The palate has prominent, fresh acidity which is balanced by an intense core of fruit.  
Btl: £29.95
- 6. Chablis, Louis Latour, France**  
A pale yellow colour with green glints. The nose reveals floral & citrus notes. Well-balanced on the palate, this wine offers lemon & fresh almond aromas with a lively finish.  
Btl: £34.00



## Rosé Wine

- 7. Vino Rosato, Copa de Sol, Spain**  
Fresh, zippy rosé with refreshing strawberry fruit flavours & good balancing acidity.  
175ml: £3.75      250ml: £4.95      Btl: £13.95

## Red Wine

- 8. Merlot, Avenda, Chile**  
Jammy, fruit-driven Merlot; silky smooth & easy-drinking.  
175ml: £3.75      250ml: £4.95      Btl: £13.95
- 9. Shiraz/Viognier, The Pitmaster, Australia**  
Vibrant dark fruit notes whilst the addition of the Viognier adds perfumed notes which balance perfectly with BBQ'd pork, lamb & beef.  
175ml: £4.45      250ml: £6.15      Btl: £17.95
- 10. Rioja, Antano, Spain**  
Smooth, easy-drinking Rioja. Toasty, blackberry aromas with cherry & pepper in the mouth.  
Btl: £18.45
- 11. Malbec, Montañas, Argentina**  
A nose of spicy mocha underlines the open fruitiness of the malbec grape. The taste is rich & vibrant with dark, red fruits.  
Btl: £22.95
- 12. Barolo, Dezzani, Italy**  
100% Nebbiolo giving a classic, rich wine. Violets, roses & spices on the nose & packed with winter fruit flavours.  
Btl: £34.00

## Sparkling & Champagne

- 13. Prosecco, Col Briosio, Italy**  
Bright, straw yellow in colour with bags of fresh fruit aromas & flavours. An extra-dry, young wine, perfect for all occasions.  
Btl: £20.00
- 14. Raboso Rosato Sparkling, Botter, Italy**  
Light rose colour; elegant & intense bouquet. Dry, soft & well-balanced on the palate.  
Btl: £20.00
- 15. Laurent-Perrier Champagne, France**  
45% Chardonnay, 40% Pinot Noir & 15% Pinot Meunier. A delicate & fresh nose, with good complexity & notes of citrus fruit. Fresh & supple with rounded & expressive flavours.  
Btl: £45.00



# THE LOCHSIDE

BOWMORE, ISLE OF ISLAY

## Dinner Menu & Wine List

