

PENNYGHAEL HOTEL

EVENING MENU

Starters

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| Soup of the day <i>with a homemade roll</i> | £4.50 |
| Antuim Pork Pate <i>with walnut & raisin toast and braised chutney</i> | £5.25 |
| Inverlussa Mussels Mariniere <i>with roasted garlic & parsley served with homemade bread</i> | £5.95 |
| Fionnphort Crab Ravioli <i>with braised bak choi & crab bisque</i> | £5.50 |
| Feochan Mohr Smoked Salmon <i>with chive creme fraiche, sourdough toast & caper & shallot dressing</i> | £5.95 |
| Toasted Goat's Cheese Sandwich <i>with cobnuts & balsamic vinegar</i> | £5.50 |

Mains

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| Pork Belly <i>with bubble & squeak, cauliflower and capers</i> | £10.95 |
| Roast Lamb Rump <i>with stornoway black pudding, pressed potatoes, lettuce & peas</i> | £16.50 |
| Pan-fried Salmon <i>with apple, chestnut mushroom & tarragon broth served with saffron linguini</i> | £12.95 |
| Beetroot Tart Tatin <i>with roast onions, goat's cheese and pine nuts</i> | £8.50 |
| Crisp Fillet of Pollock <i>with crab linguini, mussel popcorn and roasted red peppers</i> | £11.50 |

Desserts

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| Cappuccino Creme Brulee <i>with iced double cream & homemade shortbread</i> | £5.95 |
| Bitter Chocolate Hot Pot <i>with malted milk ice cream</i> | £5.95 |
| Apple Tart Fine <i>with vanilla syrup & vanilla ice cream</i> | £5.95 |
| Custard Tart <i>with garibaldi biscuit & ice cream</i> | £5.95 |
| Celeriac Cake <i>with maple syrup and vanilla ice cream</i> | £5.95 |

Cheeseboard

A Selection of Scottish Cheeses *from the highlands & islands served with biscuits, crackers & oatcakes*

Drinks

Please choose from our list of *wines, bottled island beers, single malts and other spirits*

Open Monday – Saturday from 6.30pm – 9.30pm

Reservations – 01681 704288

Chef - Phil Whitmarsh (formerly of Reef, Bunessan)

A 10 per cent service charge will be added for parties of 5 or more