



The Old Inn • Gairloch



MARCH AND APRIL SPECIAL 2-NIGHT STAY MENU

STARTERS

SOUP OF THE DAY

(Please ask for today's selection)

Served with Chunky Bread

THE OLD INN SEAFOOD CHOWDER

A rich fish soup - scallops, prawns, local white fish, topped with a rouille crouton and grated cheese served with home-made bread

*

OUR OWN HOT-SMOKED SALMON

Served cold with blinis and sour cream

*

STRIPS OF TENDER CALAMARIS

Deep-fried with an aromatic coating served with garlic mayonnaise and a sweet chili sauce

*

HOMEMADE HIGHLAND 4-GAME TERRINE

Oatcakes and our own cranberry chutney

*

CRISPY COATED GOUJONS OF CHICKEN SUPREME

Served with mixed leaves and a honey mustard dip

*

GOAT'S CHEESE AND BEETROOT BRUSCHETTA

Served with mixed leaves and a red wine balsamic glaze

*

ALLERGENS ON OUR MENUS

For those who have an allergic reaction to specific ingredients in food, even a trace of it being present can be extremely dangerous. A European Directive has identified fourteen allergens that must be identified in every dish. Many of the fourteen allergens are present in our kitchens in some items, and in the normal operation of our business we cannot guarantee product separation and no cross-contamination of traces of these allergens. There is a risk that items in your dish may have accidentally come into contact with an allergen at any point in time. When you arrive please inform us if you have a food allergy before you order. We will assist you making your menu choices and will take all reasonable steps to minimise the risk of cross-contamination during the preparation of your meal.



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PUB CLASSICS

HOT POT

Scottish Beef Slowly Cooked in our own Ale with Chunky Root Vegetables accompanied by Mashed Potato and Steamed Broccoli

*

GAME CASSEROLE (VENISON SUPPLIED BY LOCAL ESTATES)

Venison and Pheasant served with Herb Dumplings and Vegetables

*

HAGGIS CAIRN

Ritchie's of Aultbea Haggis Stack, Neeps, Potatoes, Drambuie Cream and Oatcakes

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CROFTER'S CHICKEN

Chicken Breast Filled with a Three-Pudding Farce served with Creamed Potatoes, Vegetables and a Whisky Cream

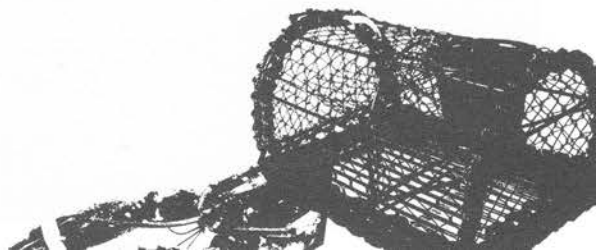
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HOMEMADE BEEFBURGER

6oz Burger served on a Brioche Bun with Salad, Chunky Tomato Relish and Chips

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With Cheese/With Cheese and Crispy Bacon





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FROM THE SEA

FISH PIE (GF)

Local Mixed Fish and Prawns in A Creamy Sauce with a Crunchy Breadcrumb and Cheese Topping served with Mashed Potato and Vegetables

*

TRADITIONAL FISH AND CHIPS

Local Filleted Haddock coated in either a Crispy Beer Batter or Plain Grilled (GF) served with Peas, Chips and Homemade Tartar Sauce - please advise preference when ordering

*

WHOLETAIL BREADED SCAMPI

With Fries, Peas and our own Tartar Sauce

*

BAKED WHOLE SOLE

Lemon, Caper and Garlic Sautéed Potatoes

*

VEGETARIAN & VEGAN DISHES

GNOCCHI (VG)

Spinach, Sundried Tomatoes and Parmesan Gnocchi
Topped with Toasted Pine Nuts

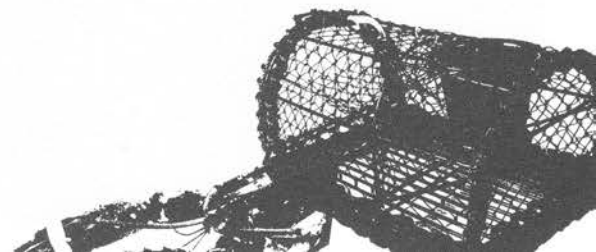
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WELLINGTON (V)

Mushrooms, Red Onion Marmalade and Goat's Cheese Wellington with
Green Beans and Sautéed New Potatoes

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G/F – GLUTEN FREE/V – VEGETARIAN/VG - VEGAN





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PIZZAS

10" THIN AND CRISPY BASE

MARGHUERITA

A Herby Tomato Sauce with Mozzarella Cheese

SEAFOOD

Prawns, Mussel Meat, Smoked Salmon, Anchovies

VEGETARIAN

Sweetcorn, Mushrooms, Peppers, Onions

PEPPERONI

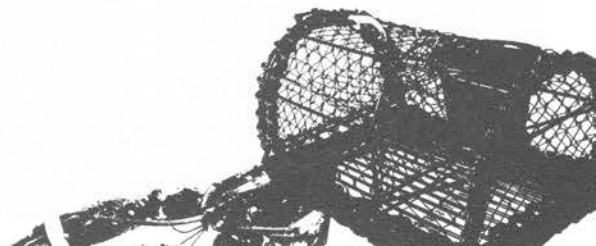
Pepperoni and Mozzarella Cheese

HAWAIIAN

Ham and Pineapple Chunks

HIGHLAND

Haggis, Bacon and Black Pudding





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DESSERTS

CATH'S AWARD WINNING CLOOTIE DUMPLING

With homemade custard

*

CHOCOLATE TART

Fresh Fruit Compote and Vanilla Ice Cream

*

HOMEMADE CHEESECAKE

*

STICKY TOFFEE PUDDING

Butterscotch Sauce and Vanilla Ice Cream

*

A DUO OF SCOTTISH CHEESES

Oatcakes and Homemade Chutney

