

The Inn at Ardgour

Evening Menu

Starters

Ardgour Soup of the Day £7.95

Homemade, served with warm Crusty Bread & Salted Butter

Smoked Salmon with Oatcakes £13.50

Scottish Smoked Salmon,

Served on a bed of crunchy Salad with Scottish Oatcakes.

Loaded Nachos £11.75

Tortilla Chips topped with fresh Salsa, Guacamole,
Sour Cream, Jalapeno Peppers & melted Cheese.

Onion Bhaji & Vegetable Pakora £10.95

Fried Onion Bhajis & Vegetable Pakoras

Served with Spicy Mango Chutney & a Salad Garnish

Haggis Bonbons £11.95

Fried Haggis Bonbons served with Neeps & Tatties

Drizzled with a Creamy Whisky Sauce

Sticky Chicken £10.95

Battered Chicken Pieces cooked in Sweet Chilli, Hoisin & Lemon Sauce

Served with a Salad Garnish

All dishes can be served with your choice of Chips or Mashed Potatoes.
If you suffer from an allergy, please advise the waiting staff prior to ordering.
Children's portions of most main course items on the menu are available
with a 30% discount on the price.

Main Course

Lochaber Fish Supper £22.50

A large piece of fresh, Beer Battered Haddock fillet,
Served with Gourmet Chips, Garden Peas & the Chef's homemade Tartare Sauce

Mediterranean Vegetable Lasagne £19.95

Mediterranean Vegetables cooked with flavoursome Herbs.
Layered between Lasagne Sheets with Bechamel Sauce topped with Cheese & baked until bubbly.
Served with Garlic Bread & a Salad Garnish. (Made with Gluten Free Pasta)

Gourmet 8oz Burger /Cheeseburger £22.95

Scottish 100% Grass Fed Beef Burger in a Brioche Bun, with Lettuce, Tomato Relish, Fresh Tomato,
Served with Gourmet Chips & Salad Garnish & topped with Onion Rings.

Highland Venison Casserole £22.95

Highland Venison straight from the hill, diced & slow cooked in Red Wine with Leeks & Onions,
Served with Mashed Potato & Seasonal Vegetables.

Wholetail Jumbo Breaded Scampi £21.95

Delicious balls of Wholetail Scampi, coated with Breadcrumbs & deep-fried until golden.
Served with Gourmet Chips, Crispy Salad & the Chef's "must have" Tartare Sauce.

Classic Fish Pie £22.50

Chef's own recipe made with Smoked Salmon, Haddock & Smoked Haddock
Cooked with Onions, Carrots & Leeks in a Creamy Sauce,
Topped with Cheesy Mash, served with Mashed Potato & Seasonal Vegetables

Vegan Five Bean & Chickpea Curry £19.95

Five Beans & Chickpeas cooked with Onion, Tomato, Sweetcorn & Peppers
In a Balti Paste to make a Balti Style Vegan Curry
Served with Basmati Rice, Naan Bread & Mango Chutney

Lochaber Beef & Ale Stew £22.95

Tender chunks of Grass Fed Scottish Beef slow cooked with Onions in a rich Scottish Ale gravy
Served with Mashed Potato & Seasonal Vegetables

Balti Style Chicken Curry £21.95

Diced Chicken Breast pieces cooked with Onions, Tomatoes & Peppers with a Balti Paste
To make a Balti style Chicken Curry
Served with Basmati Rice, Naan Bread & Mango Chutney.

Children's Menu

4oz Burger/Cheeseburger £13.50

Homemade 100% Beef burger served in a Brioche Bun with Chips & Salad or Vegetables.

Chicken Nuggets £13.50

Chicken Breast Pieces fried in Batter
Served with Chips & Salad or Vegetables.

Jumbo Scampi £13.50

Coated in Breadcrumbs & served with Chips & Salad or Vegetables.

Fish & Chips £13.50

Battered Haddock served with Chips & Salad or Vegetables.

Sausage & Mash £13.50

Pork Sausages served with Chips & Salad or Vegetables.

Desserts

Homemade Sticky Toffee Pudding £9.95

Warm Sponge smothered in a decadent Toffee Sauce,
Served with Vanilla Ice-Cream, Custard, or Double Cream.

Homemade Crumble of the Day £9.95

Spiced chunks of Fruit with a Glazed Crumble topping.
Served with Vanilla Ice-Cream, Custard, or Double Cream.

Chocolate Brownie £9.95

Served with Vanilla Ice-Cream, Custard or Double Cream

Lemon Cheesecake £9.95

Individual Sicilian Lemon Cheesecake with a crushed Biscuit Base
Served with your choice of Vanilla Ice-Cream or Double Cream

Scottish Ice-Cream £8.70

Three scoops of deliciously creamy Scottish Ice-Cream.
Choose from Scottish Tablet, Very Berry or Vanilla.

A Choice of Lemon or Mango Sorbet £8.00

Three scoops of refreshing and light Sorbet.