

Inverkip Hotel December Menu

*Our menu is Festive
and Seasonal to reflect the celebratory month of December with a few
special additions and of course our Inverkip favourites*

Wee Nibbles To Start

* Christmas Chipolatas, Wrapped in Smoked Bacon (<i>perfect whilst you browse the menu</i>)	1.00pp
Peelham Farm Organic Air Dried Prosciutto Ham (100g)	6.25
Rustic Bread and Scottish Salted Butter	1.35pp
Marinated Lemon Herb and Chilli Olives	3.40
Great Glen Charcuterie Sharing Board <i>Pork Salami, Venison Chorizo, Homemade Pâté, Olives, Balsamic Baby Onions and Bread</i>	11.25

Starters

Seared Scallops, Pancetta, Pea Puree & Stornoway Black Pudding	8.95
Homemade Parsnip and Apple Soup with Crisp Parsnip Skins	4.85
Smoked Salmon and Prawn Roulades with Homemade Dill Dressing	7.25
Poached Egg, Stornoway Black Pudding and Venison Chorizo Salad	6.95
Baked Camembert with Redcurrant Jam and Chargrilled Garlic Toast	6.45
Stornoway Black Pudding and McCaskie Haggis, Rolled Oatmeal and Pepper Sauce	5.25
Rock Melon and Parma Ham with Autumn Bramble Coulis	5.95
Homemade Pâté, Handmade Oaties, Plum and Apple Chutney	6.35
Wee Scampi, Whole Barra Langoustine Tails, Fyne Ale Batter and Tartare Sauce	7.50

Salads

Ritchie's of Bute Smoked Trout and Beetroot Salad with Horseradish and Lemon	8.50/12.75
Roast Chicken Salad, Green Salad Leaves, Croutons and Pecorino Mayonnaise	8.20/12.95
<i>Add Marinated White Anchovies £1</i>	
Superfood Salad with Shredded Cos, Soft Boiled Egg, Pomegranate & Quinoa	10.95
<i>Add Chargrilled Halloumi £2 or Roast Chicken £2</i>	

Main Course



Christmas Turkey & Chipolatas with Honeyed Carrots, Gravy and Cranberry Sauce	12.95
Woodside Game Venison Fillet, Mulled Red Cabbage, Mash Tatties & Black Pudding	16.95
Marmalade Glazed Ayrshire Ham with Parsnip, Honeyed Carrots & Roast Tatties	14.25
Chorizo, Tomato, Smoked Paprika & Roast Garlic Risotto with Parmesan and Rocket	12.65
<i>Add Scottish Seafood £5.00</i>	
McIntyre's Haddock, Fyne Ale Batter, Homemade Tartare and Sea Salted Fries	7.75/12.85
Our Scampi, Whole Barra Langoustine Tails, Fyne Ale Batter, Tartare & Fries	8.95/14.25
Inverkip Hotel Slow Cooked Beef, Sausage, Ale and Puff Pastry Pie	7.95/12.95
With your choice of <i>Sea Salted Fries Buttered Tatties</i>	
Grilled Hake and Winter Greens, Buttered Tatties and West Coast Fish Sauce	12.95
Inverkip Hotel Steak Burger, Red Onion Relish, Pickle and Fries	12.95
<i>With your choice of: Mature Cheddar Blue Cheese Chilli Cheddar</i>	
<i>Add for £1: Ayrshire Crispy Bacon Onion Rings</i>	
Ayrshire Ham Hock and Double Cheddar Macaroni Cheese with Salad & Fries	8.95
Garlic Chilli Chicken, Steamed Pilau Rice and Chargrilled Naan	12.70

From the Chargrill



8oz John Scott Sirloin Steak	21.95
8oz John Scott Fillet Steak	24.95

With sea salted fries, beer battered onion rings, tomato and your choice of:

Pepper Sauce | Garlic Butter | Wholegrain Mustard

Wee Bits 'n' Bobs to enjoy on the side

Honeyed Carrots 2.95	Sprouts and Chorizo 2.95	Pepper Sauce 2.00
Chargrilled Garlic Bread 2.95	Beer Battered Onion Rings 3.55	Roast Tatties 2.95
Stornoway Black Pudding 2.20	Sea Salted Fries 2.95	Sweet Potato Fries 3.45



Sweet Treats

Christmas Pudding with Drambuie Custard

5.95

Caramelised Apple and Pear Crumble served with Custard

5.95

Winter Fruits Pavlova served with Fig Ice Cream

5.95

Dark Chocolate & Hazelnut Millionaires Tart with Vanilla Ice Cream

5.95

Tablet Ice Cream Sundae, Toffee Sauce and a Stick of Fudge

4.40/6.50

Caroline's Home Baking Is always on the Bar

Priced Daily



Our Cheeses

Arran Chilli Cheddar, Isle of Arran

Creamy medium to mature cheddar smoked using the oak shaving of malt whisky barrels

Isle of Mull Cheddar, Tobermory, Mull

Sharp fruity cheddar, unique in texture and flavor from this famous family farm,

Connage Clava Organic Brie, Inverness-shire

Soft, rich and creamy made using traditional methods and Guernsey cow's milk

Cashel Blue, Tipperary

An award winning Cow's milk creamy blue from 2nd generation family farm in Ireland

Black Crowdie, Tain

Cow's milk soft cheese rolled in pinhead oatmeal and crushed peppercorns

3 Cheeses of your choice 7.50

5 Cheeses of your choice 10.25

Our cheese slates are served with handmade oaties and hot beetroot chutney.

Join us on Sundays for our Famous Roast Beef Served All Day

Homemade Giant Yorkies also available until Sold Out

Sunday Roast, Topside of Beef, Homemade Yorkshire Puddings, Roast Tatties, Honeyed Carrots, Wholegrain Cabbage and Red Wine Gravy

£8.20/£12.75

Tis the season to be jolly...

Community is everything.

Thank you for being part of ours.

