

PARK LODGE HOTEL TOBERMORY

MENU

STARTER

Soup of the day

Homemade Soup Served with Warmed Ciabatta. £5.25

Lobster & Langoustine Cocktail

Tobermory Lobster & Langoustine Cocktail in a Brandy Infused Mairi Rose Sauce Served with Wholemeal Bread £10.95

Tobermory Fish Co Smoked Salmon

Local Smoked Salmon Salad with a Lemon & Caper Dressing Served with Toasted ciabatta bread. £8.25

Warm Duck Breast Salad

Gently Pan Fried Duck Breast on a Bed of Crisp Summer Salad, Finished with a Fruit and Ginger Syrup & Toasted Sesame Seeds. £7.95 GF

Classic Chicken liver Pate

Homemade chicken liver pate infused with Tobermory whisky served with oatcakes or toasted ciabatta bread and a spiced plum chutney. £6.95 GF

Vegetable Tempura

Crunchy Golden Vegetable Tempura with sweet chilli and lemon & garlic dips. £5.25 VE/VG

Nachos

Tortillas smothered in melted cheese topped with jalapenos and a side of salsa.
£7.95 or share plate £14.95

MAIN COURSE

Creamy Paprika King Scallops

Local Pan-Fried Scallops Tossed in a Creamy Paprika Sauce Served on a Bed of Fresh Linguine Pasta & Garlic Ciabatta Bread. £21.95

Beer Battered Haddock

Beer Batter Haddock Served with Home Cut Chips, Mushy Pea's and Homemade Tartar Sauce £13.95

8oz 28 Day Mature Sirloin Steak

Sirloin Steak Served with Home Cut Chips, Grilled Tomato, Onion Rings and Salad £23.95

Espetada (The Hanging Skewers)

House Special sirloin Steak, Black Tiger Prawns, Chargrilled Veg Skewers Served with Home Cut Chips and Various Dipping Sauces £19.95 GF

Local Beef Stroganoff

Tender Local Beef Slow Cooked in a Brandy, Cream, Mushroom and Gherkin Sauce Served with Smoked Paprika Wild Rice £14.95 GF

Wild Local Venison Tagine

Local Venison Slow Cooked In Moroccan Spices Served with Wild Rice or Duchess Potatoes £16.95 GF

Hunter Chicken

Griddled chicken fillet smothered in bbq sauce topped with bacon and cheese served with chips £14.95

Crispy Chicken Bites

Battered Chicken Fillets served with home cut chips, salad and garlic mayo. £11.95

Homemade Triple Cheesy Pizza

£9.50 V

Extra toppings £1 ham, bacon, mushrooms, pineapple, onion, peppers, pepperoni

Local Beef Burgers

Locally sourced beef burgers, served with cheese and home cut chips, salad, coleslaw and onion rings. £12.95 add bacon for £1

Burrito Bowl Classic or BBQ Chicken

Wild Rice, Roasted Mexicana Corn Kidney Beans and Red Pepper in a Smokey Seasoning, Sliced Avocado, Shredded Salad and a Side of Nachos with OR without cheese & Salsa £11.95 VE, V, GF

Chicken Fillet Breast Topped with BBQ Sauce & Cheese £15.95

Vegetable Lasagne

Homemade vegetable lasagne topped with a cheddar and mozzarella sauce served with salad and ciabatta garlic bread. £11.50 VE

DESSERTS

New York Vanilla Cheesecake

Topped with homemade fruit coulis served with vanilla ice cream. £6.25

Toffee Crepe

Homemade crepe with a toffee sauce served with vanilla ice cream and forest fruits £6.95

Black Forest Gateau Dessert

A coco biscuit base dessert with a dark chocolate, coco & coconut filling topped with a chunky sweet cherry compote served with a scoop of vanilla ice cream £5.75 VE/GF

Lemon Posset

Cleanse your pallet with this zesty lemon posset served with buttery shortbread rounds.
£6.25 GF

Ice creams/ Sorbet

Please ask your server for today's flavours. 3 scoop £4.50

Isle of Mull Cheese Board

A selection of locally produced cheeses served with oatcakes. £9.95

SIDES

Chicken Wings. £5.50

Chips £2.95

Sauces: Peppercorn, Diane or Chimichurri £1.95

Haggis pakora. £6.25

Onion Rings £2.50

Seasonal Veg. £2.50

Garlic Bread £2.50

Please a staff member know any dietary requirements as some meals can be altered slightly