

PLOCKTON INN DINNER MENU

Tel: 01599 544222 www.plocktoninn.co.uk

(see blackboard also, for daily choices)

All our dishes are made using fresh, local produce wherever possible

STARTERS

<i>A Vegetable Soup of the Day</i>	3.10
(A soup made from vegetable stock and served with a basket of crusty bread and butter)	
<i>A Fish based Soup of the Day (see blackboard)</i>	4.35
(served with a basket of crusty bread and butter)	
<i>Chicken Liver Pate and Toast</i>	4.85
(a rich, home made pate made with bacon, mushrooms and a dash of brandy, served with redcurrant jelly)	
<i>Locally caught Plockton Prawns</i>	7.15
(creel caught in the waters of Lochcarron, these langoustines are delicious. Choose: hot with garlic butter or cold with Marie Rose sauce, both served with crusty bread)	
<i>Salad Nicoise</i>	4.95
(a fresh, light salad of fresh, flaked tuna, green beans, hard boiled egg and olives on a bed of salad leaves with a light vinaigrette dressing)	
<i>Oyster Shooters</i>	3 at 4.10
(fresh oysters in a shooter glass with vodka, tomato juice and herbs - fantastic - but if you prefer we can serve them plain on a bed of crushed ice)	
	6 at 7.50
<i>Seafood Platter from our own Smokery</i>	8.65
(a selection from prawns, mussels, salmon, trout, clams, with a seasonal variety which we smoke in a smokehouse at the rear of the hotel - served with a wasabi mayonnaise dip and crusty bread)	
<i>Anti Pasti Plate - Meat</i>	7.30
(a selection of cold meats - parma ham, bressaola, salami with a selection from our roasted peppers, sweet tomatoes, mozzarella, aubergine, marinated mushrooms, capers, olives and home made bread)	
<i>Anti Pasti Plate - Vegetarian</i>	6.30
(a selection from our roasted red pepper pate, hummous, sweet tomatoes, mozzarella, aubergine, marinated mushrooms, capers, green and black olives and home made bread)	
<i>Moules Mariniere</i>	6.95
(a generous bowl of local rope grown mussels steamed with onions, garlic and white wine finished with cream and served with a basket of crusty bread)	
<i>Haggis or Vegetarian Haggis and Clapshot</i>	4.75
(traditional haggis or an excellent vegetarian version accompanied by neeps and tatties and served with our own home pickled beetroot)	
<i>Grilled Goats' Cheese</i>	5.20
(the great flavour of grilled goats cheese combined with salad leaves dressed in home-made pesto served with crusty bread)	
<i>A Trio of Smoked Salmon</i>	6.30
(from our own smokehouse, three varieties of smoked salmon: traditional smoked and hand sliced, a light salmon pate and salmon smoked with szechuan pepper)	

SORRY, NO SPLIT BILLS (BUT WE CAN LEND YOU A CALCULATOR)

SEAFOOD MAIN DISHES

To accompany your main course: green salad or fresh vegetable selection

.50

Locally Caught Plockton Prawns

14.65

(creel caught in the waters of Loch Carron, these langoustines (to give them their proper name) are delicious. Choose: hot with garlic butter or cold with Marie Rose sauce, both served a basket of crusty brown bread)

Whole Lemon Sole

14.95

(baked in the oven and accompanied by a hollandaise sauce. Served with baby boiled potatoes or chips)

Skate Wing and Black Butter

12.35

(locally landed, this very under rated fish is cooked in the classic way, with foaming butter, lemon and capers. Served with baby boiled potatoes or chips)

Plockton Inn Seafood Platter

17.75

(a selection of what's available today from the West coast's finest seafood - salmon, trout, prawns, mussels, oysters and clams - some fresh and some cured in our own smokery here at the Inn - served with wasabi mayonnaise dip and a basket of crusty bread)

Scottish Salmon Fillet

11.50

(oven roasted boneless fillet of salmon on a bed of puy lentils and leeks with a tarragon and Dijon dressing. Served with a choice of chips or baby boiled potatoes)

Smoky Fishcakes

9.25

(smoked haddock and smoked salmon potato fishcakes served with a lemon and herb mayo. Served with a side salad a choice of baby boiled potatoes or chips)

Hand Dived King Scallops

15.75

(landed in Kyle of Lochalsh, these succulent scallops are gently pan fried with bacon and garlic and finished with cream - rich and delicious. Served with a choice of baby boiled potatoes or chips)

Salad Nicoise

9.95

(a fresh, light salad of flaked tuna, green beans, hard boiled eggs and olives on a bed of salad leaves with a light vinaigrette)

VEGETARIAN DISHES

Lentil and Hazelnut Roast

8.95

(a moist, tasty dish accompanied by a fresh tomato sauce and mixed leaf salad. Served with a choice of baby boiled potatoes or chips)

Vegetarian Haggis and Clapshot

8.95

(an excellent vegetarian version of traditional haggis with oats, pulses and vegetables, accompanied by neeps (turnip) and potato with our own pickled beetroot)

Baked Camembert

8.95

(a whole Camembert cheese, baked in its box until it's runny and served with gherkins, salad and baby boiled potatoes or chips)

MEAT AND POULTRY DISHES

To accompany your main course: a green salad or fresh vegetable selection

.50

8oz Sirloin Steak

18.85

(well matured Scottish beef with a choice of:
black pepper cream sauce
horseradish and lemon butter
and served with a choice of baby boiled potatoes or chips)

Lamb Shank

12.85

(tender cooked lamb on the bone with red onions, red wine and balsamic vinegar and served with a choice of baby boiled potatoes or chips)

Grilled Chicken

9.75

(fillet of chicken marinated in chilli, lemon, saffron and mint and gently griddled. Served with baby boiled potatoes or chips)

Roasted Venison Medallions

12.75

(Highland venison roasted and accompanied by a red wine and juniper gravy. Served with baby boiled potatoes or chips)

Pork Goulash

9.75

(a tasty Hungarian based casserole with peppers and smoked paprika, served with rice)

Home Made Beef Burger

7.50

Home Made Beef Burger with Cheese

7.95

(using the finest Scottish beef, a 5oz burger in a bun served with coleslaw, relish, salad garnish and chips)

Haggis and Clapshot

8.95

(traditional haggis accompanied by neeps (turnip) and tatties and served with our own home pickled beetroot)

Chicken and Bacon Salad

9.50

(a fresh amalgamation of flavours with chicken, crispy bacon pieces, green beans and peas on a bed of crisp romaine lettuce with a light Dijon dressing)

Basket Meals (all served with a fresh salad garnish)

Fresh Haddock and Chips with home made tartare sauce

9.25

Chicken and Chips with home made coleslaw

8.95

Scampi and Chips with home made tartare sauce

8.95

Be sure and see our daily changing blackboard for further choices

SWEETS

(all our sweets are home made, except sorbet, and served with fresh whipped cream)

Sticky Toffee Pudding 4.35

(rich moist sponge covered in toffee sauce and served hot with whipped cream)

Lemon and Ginger Crunch Pie 4.35

((a smooth and tangy lemon cream topping on a ginger biscuit base)

Crannachan Ice Cream 4.35

(a variation on the popular Scottish dessert - a creamy whipped ice cream with raspberries, honey, and a dash of whisky served with a raspberry sauce)

Lemon and Mango Sorbets 3.95

(refreshing and light)

Chocolate and Orange Mousse 4.35

(classic combination of rich dark chocolate with Cointreau liqueur served with whipped cream)

Vanilla Ice Cream with Hot Fudge Sauce 2.95

A Choice of Scottish Cheeses served with Orkney Oatcakes 5.95

a selection of all cheeses or choose from:

Highland Blue Cullin an award-winning cheese made locally in Achmore, this really is among the best of the blues fresh, soft cheese with wonderful, natural flavours from the local West Highland dairy, six miles from Plockton

Smoked Cheese smoked cheddar from our own smokery at the Inn

Highland Brie creamier than traditional brie with a 'bloomy' rind, from the local Achmore dairy (seasonal)

We have a wide selection of liqueurs and a range of over 50 malt whiskies available at the bar For more than twelve years since returning to the village where we were born and bred and taking over the Inn, we have used our experience of running restaurants and cooking fresh food to bring to your table the very best that Scotland has to offer.

We make a wide variety of meat, poultry and vegetarian dishes with of course the abundant choice of fresh west coast fish and locally caught shellfish which is our speciality.

The home smoked seafood and cheeses cured here at the Inn takes our food one step further.

Be sure to see our daily changing blackboard featuring further choices.

SORRY, NO SPLIT BILLS