

Hebridean

RESTAURANT

Starters

Scallops with apple and black pudding puree and chicken gravy	£10
Pinko Gigha oysters, pickled vegetables and a garlic aioli	£8
Chicken Tangdi, red onion and tomato salsa with mint yoghurt	£7
Fennel, watercress, orange and avocado salad	£7
Gigha smoked halibut on a potato scone, pickled vegetables and a beetroot foam	£11
White crab salad with pink grapefruit	£9
Smoked duck, walnut and blue cheese salad with blackcurrant sorbet	£8

Mains

Confit duck leg with hoisin and chilli, glass noodles and duck spring rolls	£17
Gigha halibut, compressed cucumber, crab and crayfish with a lemongrass consommé	£24
Filet steak with a blue cheese and walnut crust, Lyonnaise potatoes and confit tomatoes	£28
Zarzuela – an aromatic sauté of fresh fish – halibut, salmon, seabass, king prawns and mussels in a light Spanish sauce	£24
Portobello mushroom Kiev with garlic cashew cream, greens, new potatoes and a lemon dressing	£16
Gigha lobster thermidor – a whole Gigha lobster, thermidor sauce with fries and salad	£35
Butter steamed lemon sole, salsa verde potatoes and greens	£22
Ox Cheek bourguignon with wholegrain mustard and mashed potato	£18

Desserts

Lemon and lime cheesecake with Summer berries	£7
Sticky toffee pudding, butterscotch sauce and vanilla ice cream	£8
Gigha Hotel, Scottish cheese and biscuits with grapes, celery and chutney	£12
Rich Summer fruit pavlova with crème fraiche ice cream	£8
Ice coffee parfait, Baileys Cream and tuile biscuits	£7
Selection of ice cream	£6

We have risk-assessed our kitchen's allergens because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens.

If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability.

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RESTAURANT

- Chef's Specials -

Starters

Ham Hock Terrine, chutney, leaves and artisan bread	£6
Potted Shrimp, leaves and Gigha bread	£6
Baked Camembert, crispy pitta bread, leaves and dips	£8
Gigha Halibut Pielmiemi (Dumplings) with a lobster consommé	£7

Fresh Fish Main Courses

Pan Fried Sea Trout with peas, chorizo and potatoes	£16
Gigha Hotel seafood Platter for Two	£60
½ Gigha Lobster, Scottish White Crab, Hot Smoked Salmon, Gigha Smoked Halibut, Crayfish, Gigha Oysters, Smoked Mussels and Langoustines with Salad, Potatoes, Coleslaw, Dips and Bread served with a large glass of Wine	

Signature Dish – head chef Adam West

Zarzuela – an aromatic sauté of fresh fish – halibut, salmon, seabass, king prawns and mussels in a light Spanish sauce	£24
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All fish dishes can be enjoyed with a Sauvignon Le Petit Blanc specially selected white wine from Loire, France. Or Sauvignon Blanc Pinak & Cullen (New Zealand)



For your enjoyment available by the glass or bottle

Meat Main Courses

18oz Cote de Beouf (Rib Eye Steak) served with Fries Confit Tomatoes and Salad with Chimichurri and Bernaise	£40
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We recommend for your steak The Cabernet Sauvignon Mignon (Chick) for the more adventurous the Rouge Corneau (Steak) For a more complex and intense nose, our suggestion is Trefese Beaulieu (Bordeaux blend)



For your enjoyment available by the glass or bottle

Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared.

Please note: menu items subject to change and availability. GF Please ask about our gluten free options.