

The ONICH HOTEL & Lochside Gardens

A La Carte Restaurant Dinner Menu

Served from 7 – 9pm each evening

Starters

Soup of the Day

served with homemade freshly baked bread

£3.75

Tea Smoked Duck

accompanied by medallions of orange and rosemary scented jelly with a light apple and honey syrup

£6.95

Carpaccio of Peppered Lochaber Venison

served on a bed of rocket leaves dressed with balsamic vinegar and a touch of crème fraiche

£6.95

Pan Seared West Coast Scallops

served on a tomato and chilli chutney accompanied by individual haddock and dill fishcakes with seasonal salad leaves from the garden

£6.95

Baked Goats Cheese

nestled on a fragrant roasted beetroot, chilli and mint salsa finished with a light pesto dressing

£6.25

Main Courses

Pan-Seared Rib Eye Steak

Scottish beef cooked to your liking, served with roasted plum tomatoes, baked stuffed mushrooms and confit shallots **£17.95**

Duo of Duck

oven roasted duck breast served on braised red cabbage accompanied by confit duck leg, fondant potato and green beans **£15.95**

Herb and Pine nut Crusted Pork Noisette

served on an apple and red pepper chutney accompanied by fondant potato and roasted vegetables topped with a light sage jus **£14.95**

Oven Baked Lamb Loin

wrapped in a chicken apricot and fresh basil mousse, served with seasonal vegetables, puy lentils and buttered green beans **£14.95**

Poached Smoked West Coast Haddock Fillet

served on a chive mash with seasonal roasted vegetables and a tomato veloute **£13.95**

Blue Cheese and Rocket Pastry Case

blue cheese and caramelised onion combined with rocket leaves served in a rich puff pastry case accompanied with a poached egg and stir fried seasonal vegetables **£11.95**

Children's Menu

Chicken Fillets and Chips

mini chicken fillets in batter served with side salad and french fries

£4.95

Chefs Pasta (V)

penne pasta served in a bolognaise or tomato sauce

£4.95

Mini Salad and Chips (V)

a little shredded lettuce, sliced cucumber, grated carrot, cheese cubes, mini cherry tomatoes with sliced ham or roast chicken served with french fries

£4.95

Sausage and Mash

succulent cumberland sausage served with mashed potatoes and drizzled with our 'chefs own' onion gravy

£4.95

Half portion of Scampi and Chips

an old favourite, served with chips and a dressed seasonal side salad

£4.95

Side Orders

French Fries (V)

£4.95

Garlic Bread (V)

£1.95

Selection of steamed seasonal vegetables (V)

£2.95

Seasonal Side Salad (v)

£2.95

Sauce Selection : Pepper/ Creamy Mushroom / Garlic & Parsley

£2.75

Desserts

Iced Vanilla and Praline Parfait

accompanied by a strawberry sorbet and light balsamic dressing

£5.95

Homemade Sticky Toffee Pudding

accompanied by toffee sauce and vanilla ice cream

£5.95

Raspberry Crème Brulee

accompanied by homemade shortbread

£5.95

White Chocolate and Mascarpone Cheesecake

finished with a light crème anglaise

£5.95

Selection of Scottish and International Cheeses

served with a biscuit selection, crackers, chutney and salad

£6.95

Selection of Ice Cream

choose from strawberry, chocolate and vanilla or a mix of your liking

£4.25

Teas and Coffees

Tea

Tetley, Earl Grey or Dargeeling—served in a pot. **£1.40**

Fruit & Herb Tea

Green Tea, Lemon and Ginger, White Tea, Blueberry & Apple, Blackcurrant, Ginseng & Vanilla, Pure Peppermint. **£1.40**

Coffee

Americano (black) Coffee or Flat White Coffee **£1.40**

Speciality Coffees

Latte, Caramel / Vanilla Latte, Cappuccino **£2.50**

Liquers Coffees

Gaelic Coffee, Tia Maria Coffee, Baileys Coffee **£3.90**

Hot Chocolate

Served with a swirl of cream **£1.70**