



Welcome to The Galley of Lorne Inn

Proprietors Andrew & Sarah Stanton welcome you to The Galley of Lorne Inn

Along with ourselves and our excellent team, we have one aim in mind, that being to ensure you have a most pleasurable dining experience with us this evening.

It has been somewhat of a refreshing change to be able to have a team that has our core values, aims and aspirations at heart. Nothing happens overnight, but with their evident enthusiasm, attention to detail, sheer drive, knowledge and experience, it is ours and our kitchen's aim to be able to provide rosette quality standard fare for reasonable west coast restaurant prices.

The Inn has gained a reputation for excellent quality dishes, showing imagination and tradition side by side. During our tenure the quality of food has increased year on year and we are always looking to raise the bar even higher. All the team are 100% behind establishing The Galley of Lorne Inn as a culinary destination of choice in Argyll for all discerning diners.

Our menu covers all of our dining areas, the Public Bar for a traditional setting, the Lounge Bar where traditional meets modern, our Restaurant which presents a relaxing and informal atmosphere with the most wonderful views along Loch Craignish, and finally our Beer Garden and Sundeck for those who prefer to eat alfresco. Wherever you choose to eat we hope you appreciate our menu.

Our use of fresh Scottish ingredients has proven to be very popular, especially our range of meat and fish dishes. Seasonal fare is also incorporated into our menus. Lest we forget that we also grow seasonal produce in our very own polytunnel. At least one ingredient in every dish will have come from our homegrown supply during the main season.

Of course, by only utilising the freshest of produce, all meals are cooked to order and as such certain dishes can in some cases take time to prepare. Everything within our menu is prepared in house. We hope you appreciate this and find that if there is a wait it will be more than worthwhile.

To accompany your meal our wine list has been carefully selected to offer you a variety of wines from around the world to complement your meal.

Best wishes,
Andrew and Sarah Stanton

Relaxing, Friendly, but Professional



starters

chef's soup of the day

*made of the finest fresh ingredients served with mini wholemeal or plain tin loaf and butter
(please ask a member of staff for today's soup and please indicate your preference of wholemeal or plain tin loaf)*

haggis bon-bons

*rich haggis in a beer batter
on a pool of glayva sauce*

baked goats cheese salad

*breaded crottin on a baby beetroot and chive salad
with fine leaves and a walnut vinaigrette*

venison, pistachio & black pudding terrine *supplement £1.00*

*a unique combination of venison, pistachio and stornoway black pudding
served with toasted bloomer bread and pineapple relish*

stir fried mussels *supplement £2.00*

*loch craignish mussels steamed with chilli, root ginger, lemon grass
and finished with a dash of soy sauce and cream*

pan seared scallops *supplement £3.00*

*fresh from the firth of lorne, seared and served with virginia cured smoked streaky bacon,
butternut squash purée, apple, cucumber and onion chutney*





meat dishes

please also ask our staff about the availability of today's meat specials

galley burger

*chef's 6oz steak mince pattie with rosemary, stornoway black pudding,
in a focaccia bun, steak fries and salad*

oven roasted partridge

*whole roasted bird with a crouton, bread sauce, buttered breadcrumbs
and a rich game jus (served pink)*

corn fed chicken supreme

*stuffed with tarragon mousseline, resting on a glazed fondant potato
and finished with a wild mushroom cream sauce*

cassoulet *supplement £1.00*

*confit duck leg, toulouse sausage, cured belly pork and haricot beans
baked slowly in the oven and served with malted or white bloomer bread*

confit of lamb shank *supplement £3.00*

*argyllshire lamb shank slow cooked in duck fat with stornoway black pudding mash,
honey roasted root vegetables and caramelized onion gravy*

chargrilled sirloin steak *supplement £5.00*

watercress salad, arran mustard cream sauce and chunky chips

main courses continued overleaf...



seafood

*please also ask our staff about the availability of today's fresh fish specials.
seafood specials are subject to seasonal availability, however ordinarily we would have:*

belhaven best beer battered haddock

with chunky chips, crushed minted peas and tartare sauce

stir fried mussels *supplement £1.00*

*loch craignish mussels steamed with chilli, root ginger, lemon grass
and finished with a dash of soy sauce and cream*

monkfish tail curry *supplement £2.00*

*medallions cooked in a red chilli, root ginger, turmeric, cumin, tomato and coconut sauce,
with a timbale of steamed jasmine rice and fresh coriander*

pan seared scallops *supplement £4.00*

*fresh from the firth of lorne seared and served with virginia cured smoked streaky bacon,
butternut squash purée, apple, cucumber and onion chutney*

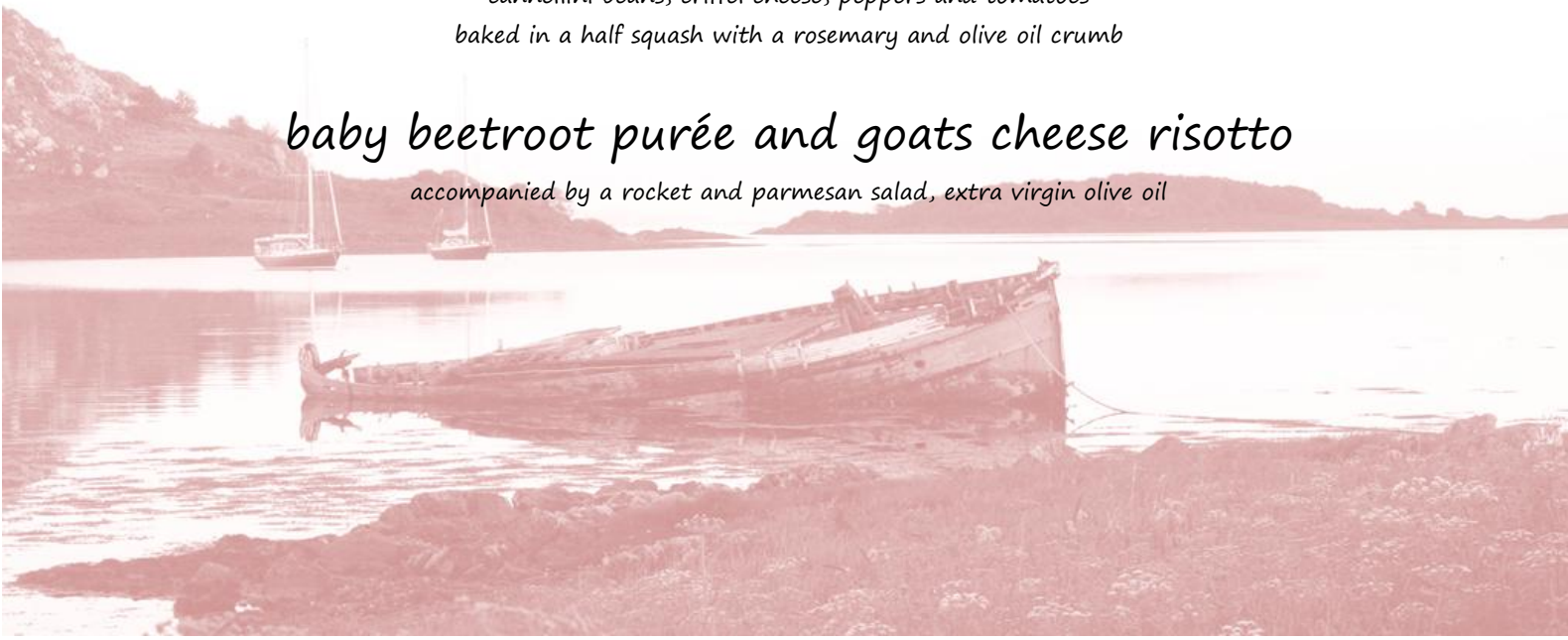
vegetarian

stuffed butternut squash

*cannellini beans, criffel cheese, peppers and tomatoes
baked in a half squash with a rosemary and olive oil crumb*

baby beetroot purée and goats cheese risotto

accompanied by a rocket and parmesan salad, extra virgin olive oil





Desserts

orkney ice cream

A three-scoop selection of delicious Orkney ice cream
Awarded the Best Dairy Artisan Ice Cream in the UK,
made at the Orkney Island Creamery using the finest fresh milk and cream
Please ask our waiting staff for today's flavours

sticky date pudding

with a dark muscovado toffee sauce and orkney vanilla ice cream

dark chocolate nemesis

a light truffle cake served warm with coconut crème anglaise

glazed lemon tart

crisp sweet pastry case filled with lemon curd, bruléed sugar on top and raspberry sorbet

mars bar cheesecake

melted mars bar, mascarpone cheese and a biscuit base with passion fruit coulis

scottish cheese board *supplement £2.00*

5 of the best scottish cheeses : dunsyre blue, criffel, cromarty, cambus o'may and isle of mull
served with grapes, red onion marmalade and a selection of biscuits

dessert wine

No31 Muscat Cuvée St Jean Minervois, Roussillon, France
sweet and delicate with fragrant aromas of raisins, orange peel, toffee and cinnamon
half bottle **£15.95** 50ml glass **£3.25**



Beverages

pot of tea £1.70

English Breakfast, Earl Grey, Peppermint, Lemon, Camomile, Echinacea & Raspberry, Green and Decaffeinated

espresso £1.60

the classic Italian coffee, short and black with a very intense aroma and aftertaste

doppio espresso £2.20

a double Italian coffee, short and black with a very intense aroma and aftertaste

ristretto £1.50

the shortest short, literally a restricted espresso giving the most intense and powerful coffee

americano £1.70

espresso topped with hot water

coffee with milk £1.90

espresso with hot water and served with warm milk

macchiato £1.90

something different - a shot of espresso marked with a little frothed milk

cappuccino £1.90

1/3 espresso, 1/3 hot milk and 1/3 frothed milk dusted with chocolate powder

latte £2.00

a shot of espresso topped with hot milk

hot chocolate £2.20

old favourite with cadbury's chocolate topped with whipped cream

mocha £2.40

a shot of espresso mixed with chocolate, topped with hot milk and a touch of whipped cream

irish coffee £4.75

traditional after dinner drink with jameson's irish whiskey

gaelic coffee £4.75

a scottish slant with 'isle of skye' whisky

café royale £5.25

just like an irish coffee, but with courvoisier for the brandy lover