

Fàilte

“Well Here Ye Are In **Inverkip**

Oor Weel Kent Butt ‘n’ Benn

Where Ravenous Beasties **Come Tae Feast**

Hearty Meals an’ Scrans

The Cocktail Bar wi’ **Gins an’ Rums**

An’ Hunners o’ **Whiskies** an’ Malts

An’ Crafty Ales Fae Roon About

An’ Wines Fae Fancy Vaults

The Elbow Room, oor Public Bar

Is Fu’ Ae Rascals ‘n’ Rogues

An Fermer Freends who **Blether aw Nicht**

An even bring their Dogues

The Cosy **Wee Rooms** we Huv Upstairs

A’ din wi’ **Tartan** Spreads

Are great Fur Kippin’ by a **Nicht**

An’ restin’ Doon Yir Heids

So If Ye Come Fae Here or Naw

We’ll Welcome Yir **Braw Wee Face**

An Make Yer Visit Tae Oor Hotel

A Very **Bonnie** Day”

Slàinte Mhath

Our Menu

We offer separate menus to those who are vegetarian, vegan, coeliac and lactose intolerant. We can also be accommodating of any other restrictions. Please let your waiter or waitress know.

Wee Nibbles To Share

Rustic Bread and Scottish Salted Butter	1.35pp
Marinated Lemon Herb and Chilli Olives	3.40
Smoked Almonds and Cashews	3.95
Great Glen Charcuterie Sharing Board	11.25
<i>Pork Salami, Venison Chorizo, Homemade Pâté, Olives, Balsamic Baby Onions and Bread</i>	

Starters

Wee Scampi, Whole Barra Langoustine Tails, Fyne Ale Batter and Tartare Sauce	7.50
Homemade Seasonal Soup and Crusty Bread	4.85
Poached Egg, Stornoway Black Pudding and Venison Chorizo Salad	6.95
Prawn and Crayfish Cocktail with Rocket, Tomato and Marie Rose	7.20/13.95
Baked Camembert with Redcurrant Jam and Chargrilled Garlic Toast	6.45
Stornoway Black Pudding and McCaskie Haggis, Rolled Oatmeal and Pepper Sauce	5.25
Fort William Smoked Salmon, House Pickled Beetroot and Warmed Tattie Scone	7.25
Homemade Pâté, Handmade Oaties, Plum and Apple Chutney	6.35
Shetland Mussels, Cream, Syboes, Garlic and White Wine	7.25/12.95

Salads

Ritchie's of Bute Smoked Trout and Beetroot Salad with Horseradish and Lemon	8.50/12.75
Roast Chicken Salad, Green Salad Leaves, Croutons and Pecorino Mayonnaise	8.20/12.95
<i>Add Marinated White Anchovies £1</i>	
Superfood Salad with Shredded Cos, Soft Boiled Egg, Pomegranate & Quinoa	10.95
<i>Add Chargrilled Halloumi £2 or Roast Chicken £2</i>	

Our salads are served with your choice of
Sea Salted Fries | Buttered Tatties

Main Course

Slow Cooked Ayrshire Pork Belly, Creamy Mash, Apple Pureé and Chargrilled Syboes	14.85
Chorizo, Tomato, Smoked Paprika & Roast Garlic Risotto with Parmesan and Rocket	12.65
<i>Add Scottish Seafood £5.00</i>	
McIntyre's Haddock, Fyne Ale Batter, Homemade Tartare and Sea Salted Fries	7.75/12.85
Our Scampi, Whole Barra Langoustine Tails, Fyne Ale Batter, Tartare & Fries	8.95/14.25
Inverkip Hotel Slow Cooked Beef, Sausage, Ale and Puff Pastry Pie	7.95/12.95
With your choice of <i>Sea Salted Fries Buttered Tatties</i>	
Fried Chicken, Asian Slaw, Homemade Chilli Jam and Chargrilled Tortilla Wraps	13.50
Scottish Salmon with Pancetta, Garden Peas, New Potatoes and a Langoustine Bisque	14.55
Inverkip Hotel Steak Burger, Red Onion Relish, Pickle and Fries	12.95
<i>With your choice of: Mature Cheddar Blue Cheese Chilli Cheddar</i>	
<i>Add for £1: Ayrshire Crispy Bacon Onion Rings</i>	
Ayrshire Ham Hock and Double Cheddar Macaroni Cheese with Salad & Fries	8.95
Garlic Chilli Chicken, Steamed Pilau Rice and Chargrilled Naan	12.70
Gressingham Duck Breast, Roasted Roots, Brambles, Mash Potatoes and a Port Jus	16.95

From the Chargrill

Our Beef is sustainably reared and primarily sourced from John Scott's Farm in Skelmorlie.

8oz John Scott Sirloin Steak	21.95
8oz John Scott Fillet Steak	24.95

With sea salted fries, beer battered onion rings, tomato and your choice of:

Pepper Sauce | Garlic Butter | Wholegrain Mustard

Wee Bits 'n' Bobs to enjoy on the side

Mixed Leaves and Tomato Salad 2.95	Chargrilled Greens 2.95	Pepper Sauce 2.00
Chargrilled Garlic Bread 2.95	Beer Battered Onion Rings 3.55	Buttered Tatties 2.95
Stornoway Black Pudding 2.20	Sea Salted Fries 2.95	Sweet Potato Fries 3.45

Sweet Treats

Our Desserts are homemade, always, using recipes that are old family favourites, from farmer's wives and a few we have perfected ourselves.

Homemade Sticky Toffee and Date Pudding with Ice Cream	5.95
Rhubarb and Apple, Toasted Oatmeal Crumble and Custard	5.95
Giant Meringue, Hot Raspberry Sauce and Vanilla Ice Cream	5.95
Homemade Hot Chocolate Fudge Cake 'Just like the old days' with Ice cream	5.95
Gaye's Banoffee Pie and Pouring Cream	6.10
Tablet Ice Cream Sundae, Toffee Sauce and a Stick of Fudge	4.40/6.50
Caroline's Home Baking Is always on the Bar	Priced Daily

Our Cheeses

Arran Chilli Cheddar, *Isle of Arran*

Creamy medium to mature cheddar smoked using the oak shaving of malt whisky barrels

Dunlop Cheddar Style, *Ayrshire*

Named after the village it is made in this cheddar style cheese has good strength with slight sharpness and nutty flavor

Connage Clava Organic Brie, *Inverness-shire*

Soft, rich and creamy made using traditional methods and Guernsey cow's milk

Cashel Blue, *Tipperary*

An award winning Cow's milk creamy blue from 2nd generation family farm in Ireland

Black Crowdie, *Tain*

Cow's milk soft cheese rolled in pinhead oatmeal and crushed peppercorns

3 Cheeses of your choice 7.50

5 Cheeses of your choice 10.25

Our cheese slates are served with handmade oaties and hot beetroot chutney.

Join us on Sundays for our Traditional Roast Served All Day

Homemade Giant Yorkies also available until Sold Out

Sunday Roast, Topside of Beef, Homemade Yorkshire Puddings, Roast Tatties, Honeyed Carrots, Wholegrain Cabbage and Red Wine Gravy

£8.20/£12.75