



ARDLUI

HOTEL

ARDLUI HOTEL, MARINA & HOLIDAY HOME PARK

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Welcome to the Ardlui Hotel

The Squires family & all the staff who work with us, would like to welcome you to the Ardlui Hotel, Marina & Holiday Home Park.

The Ardlui Hotel has ten well appointed bedrooms, boasts two bars and a terrace restaurant. The Ardlui Marina has berthing for over one hundred boats, & our holiday home park is the location for up to eighty static holiday homes.

We also offer accommodation in our superb Loch-Side Lodges situated beside the marina - perfect for the discerning self-catering holiday maker who is looking for extra comfort & luxury.

The Ardlui Hotel is a NO SMOKING hotel, including all bedrooms, bars & restaurants. There are ashtrays located at each entrance and on our deck (when in use).

If you would like any further information regarding the facilities we have at Ardlui, please do not hesitate to ask the waiting or bar staff who will be more than happy to help.

We hope you enjoy your visit to Ardlui & all comments, both good & bad, are welcome.

House Specials

Please take a look at the blackboard at the bar counter, the specials page within this menu or ask your server for details of any specials of the day.

Please note: Our specials change on a regular basis.

If you have received this menu for future use, please feel free to contact us nearer the time to find out about our specials.



🍴 **Starters** 🍴

Soup of the Day £4.75

A bowl of fresh home made soup served with a hot brown hoagie

Chicken Liver Paté £5.95

Home made paté served with toast, oatcakes & Cumberland sauce

Haggis £5.95

Traditional haggis, neeps & tatties served with a pot of whisky mustard cream
Also available as a vegetarian option (V)

Nachos (V) £5.95

Crisp nacho's smothered in cheese, served with sour cream, guacamole & salsa
Add jalapeno peppers on top! +£1.00

Pan Fried Garlic Mushrooms (V) £5.95

Sliced chestnut mushrooms on toasted ciabatta

Potato Skins (V) £5.85

Six potato skins, deep fried & served with a choice of sour cream, garlic mayo, bbq or sweet chilli sauce

Stornoway Black Pudding Fritter £5.95

Coated in our own beer batter and served with a poached egg

Haddock Goujons £5.95

Strips of fresh haddock covered in our own beer batter and served with a lemon & black pepper mayo

Prawn Cocktail £6.75

Succulent north atlantic cold water prawns on a bed of lettuce smothered in
marie rose sauce & served with brown bread

Deep Fried Prawn Selection £6.75

A mix of breaded and filo covered prawns served with garlic mayo or sweet chilli dip

West Coast Mussels £6.75

With garlic and white wine and served with crusty bread

🍷 **Mains** 🍷

Chicken & Chips £8.95

A tender chicken breast, char-grilled & served with salad and chips

Chicken Goujons £8.95

Breast of chicken fillets covered in a crispy coating served with salad, chips & hot salsa

Country Chicken Casserole £9.45

A bowl of chicken breast pieces with celery, mushrooms, carrots, peppers, courgettes, aubergines, potato, garlic and white wine. Served with garlic bread

Chicken stuffed with Haggis £10.95

Char-grilled and served with a peppercorn sauce, potatoes and vegetables

Beer Battered Haddock £10.95

A fillet of fresh haddock coated in our crispy beer batter, deep fried & served with chips and mushy peas

Smoked Haddock £10.95

A fillet of smoked haddock on a bed of chive mash, served with a poached egg

Scampi £9.45

Twin tail scampi in breadcrumbs, deep fried & served with salad & chips

Fillet of Salmon £14.95

Pan fried fillet of Loch Duart salmon served with asparagus, new boiled potatoes and a hollandaise sauce

Steaks - Highland Gold Prime Scottish Beef

10oz Sirloin £18.45

8oz Fillet £19.95

Char-grilled to your preference & served along side a garnish of fried onions, mushrooms & peppers
Served with side order of salad and chips

Sauces - Choose from either Pepper, Diane or Whisky Mustard Sauce £2.95

Burgers

6oz 100% Beef Burger £6.95

Cheese Burger £7.45

Venison Burger £7.45

Chicken Burger £6.45

Veggie Burger (V) £6.45

All of the above served on a sesame seed bun, with salad on the side
Please order chips separately

Steak Pie £11.45

Home made steak pie with tender cubes of Scottish beef in a rich gravy
Served with mash and peas

🍴 **Mains** 🍴

Aberdeen Angus Mince & Mash £9.95

Top quality mince beef with carrots served with mashed potato & peas

Goulash £9.95

Chunks of Scottish beef, potato & onion prepared with caraway, marjoram & garlic to an authentic Austrian recipe. Served with garlic bread

Chilli-con-Carne £9.95

Just a touch on the hot side. You can have this old favourite with rice, or in one of our large Yorkshire puddings served with potatoes

Curry

Indian Recipe Beef £9.95

Chicken Korma £9.95

Vegetable Curry (V) £9.45

All served with rice. Indian recipe beef curry can be a bit hot!

Fillet of Wild Argyll Venison £15.95

With a port and redcurrant reduction, vegetables and potatoes

Gammon Steak £10.95

Cooked on the char-grill & served with a grilled tomato, pineapple, chips & peas

Haggis £9.45

Traditional haggis, neeps & tatties served with a pot of whisky mustard cream. Vegetarian haggis is also available. (V)

Yorkshire Pudding £10.95

A large yorkie pud served with potatoes, with a choice of the following fillings:
Steak & Kidney / Chicken Korma / Chilli-con-Carne / Goulash / Chicken Casserole
5 Bean Chilli (V) / Mince / Indian Beef Curry

Cream Cheese Bake (V) £9.45

With pasta, broccoli & spring onions. Served with garlic bread

5 Bean Chilli (V) £9.45

Butter, kidney, cannellini & borlotti beans and chick peas made to our popular chilli recipe
Served with rice

“The Salad” £8.45

Thinly sliced layers of ham, with chunks of tender chicken pieces, presented alongside a fresh, crisp salad
Choose from the following dressings: Honey & mustard, French vinaigrette or Caesar

🌀 Childrens Menu 🌀

Chicken Nuggets £4.95

Tender pieces of breaded chicken served with beans & chips

Chicken Fried Rice £5.75

Chicken with rice, peas, sweet corn, sesame & soya sauce

Fish Finger £4.95

A jumbo cod fish finger served with beans & chips

Jumbo Sausage £4.95

A huge sausage served with beans & chips

Beef Burger £4.95

A 2oz beef burger on a sesame seed bun, served with chips

Mince & Mash £4.95

Home made mince served with mashed potato & peas

Spaghetti Bolognese £5.75

Home made, and served with garlic bread

Macaroni Cheese £5.75

Home made, and served with crusty bread

🌀 Side Orders 🌀

Chips £2.95

Onion Rings £2.95

Potato Wedges £2.95

Garlic Bread £2.95

Naan Bread £2.45

Side Salad £2.75

Bread & Butter £1.75

Snack Menu

SERVED FROM 12PM UNTIL 6PM ONLY

Toasted Italian Bread Sandwiches

Authentic Italian bread with the filling of your choice, toasted on a flat grill, & served with curly fries & a salad garnish

Cheddar Cheese & Ham £6.95

Mozzarella, Tomatoes, Peppers & Onion (V) £6.95

Chicken & Pesto Mayonnaise £7.45

Tuna & Sweet Corn £6.95

Smoked Salmon & Mozzarella £7.95

Haggis, Cheddar Cheese & Red Onion £7.45

Sandwiches & Toasties

Made to order, with your choice of filling. Served with a garnish. Please state white or brown bread

Price is for one filling only - please add 30p for each additional filling:

Sandwiches £4.95

Toasted Sandwiches £5.45

Cheese / Ham / Onion / Tomato / Mayonnaise / Haggis / Chicken / Pickle
Corned Beef / Mango Chutney / Haggis / Tuna & Mayo

Desserts

Rich Chocolate Pudding £4.95

Served hot with cream, custard or traditional ice cream

Deep Filled Apple Pie £4.95

Served hot or cold, with custard or traditional ice cream

Hot Sticky Toffee Sponge Pudding £4.95

Served in a butterscotch sauce with traditional ice cream

Hot Orange Sponge Pudding £4.95

Served in a rich dark chocolate & orange sauce with traditional ice cream

Ice Cream Sundae £4.95

Strawberry & traditional Mackie's ice cream with strawberry & chocolate sauce, served in a tall glass with peaches, pears & cream.

Ice Cream £4.45

Excellent Scottish ice cream from Mackie's or Soaves. Choose three scoops from the following flavours:

Traditional / Absolutely Chocolate / Strawberry & Cream / Rum & Raisin / Honeycomb Harvest

Raspberry Shortcake / Chocolate Mint / Scottish Tablet / Macaroon

Kids Ice Cream £1.95

One scoop from the above flavours

Wine List

White Wines	Bottle Price
1 Les Escasses 2006 Vin de Pays des Côtes de Gascogne Fresh floral and tropical fruit aromas are matched by flavours of ripe apples, pineapples and white peach	£12.95
2 Marquis de Lissac Chardonnay 2006 Vin de Pays des Cotes de Thongue An elegant combination of ripe stone fruits with a touch of vanilla	£13.95
3 Cranswick Smith Semillion Chardonnay 2006 South Eastern Australia Rich tropical fruits on the nose which continue through to a full, easy drinking palate with an attractive citrus finish	£15.95
4 Nelsons Creek Sauvignon Blanc 2007 Paarl, South Africa A lovely gooseberry, citrus freshness with a refined minerality make this a very moreish wine	£16.95
5 Montauberon Viognier 2006 Vin de Pays des Cotes de Thongue Fresh peaches, floral notes and a touch of spice on the nose The palate shows crisp citrus acidity balanced by ripe peach and apricot	£16.95
6 Old Vines Chenin Blanc 2006 Stellenbosch, South Africa Immense fruit concentration gives this wine depth, with touches of honey, apple and melon fruits this complements lightly spiced dishes beautifully	£17.95
7 Pinot Grigio, Grigio Luna 2007 Cecillia Beretta, Italy Stunning - a hitherto unknown balance of grilled almonds with gooseberries, citrus fruits and a subtle underlying minerality. Exceptional Pinot Grigio	£19.95
8 The Gatekeeper Chardonnay 2006 Barossa Valley, Australia This is luscious and full bodied, a combination of fresh citrus and exotic fruit with a creamy rich texture, emphasised by light oaking	£19.95
9 Lofthouse Sauvignon Blanc 2007 Marlborough, New Zealand Nettles and floral notes characterise the Lofthouse style Fresh and brightly fruited, this is a real easy drinking style of Marlborough Sauvignon	£22.95
10 Pouilly Fumé Les Chaumiennes 2006 A & E Figeat, Loire, France Wonderfully fresh and grassy on the nose with hints of damp nettles with a crisp, invigorating palate of flinty and zesty fruit - superb	£22.95
11 Chablis 2006 Domaine Vincent Damp, Burgundy, France Classic Chablis with a nice fruity nose, lots of mature ripe, steely fruit, good balanced acidity and a very long finish.	

🍷 Wine List 🍷

Red Wines	Bottle Price
12 Domaine de La Jonction Syrah 2004 Vin de Pays d'Oc, France Classic grape from the Northern Rhone this wine is jammy on the nose leading to a rich and peppery palate with masses of plump fruit character.	£12.95
13 Cabernet Sauvignon, Domaine de Saissac 2005 Vin de Pays d'Oc, France Deep red black in colour, with notes of cassis and cedar, ripe and sweetly fruited Partially aged in oak with a wonderful concentration of fruit and great balance	£13.95
14 Bainskloof Merlot 2007 Breede River, South Africa Supple black cherry fruit and spice are supported by sweet, fine tannins. The wine has a richness combined with a certain elegance	£15.95
15 Cranswick Smith Shiraz Merlot 2006 South Eastern Australia Rich black cherry fruit of the Merlot is given an extra dimension by the Shiraz of pepper and spice	£16.50
16 Les Salices Pinot Noir 2006 Vin de Pays d'Oc, France Red berries and pink peppercorns all make for a really delicious, easy drinking glassful - a real find	£16.95
17 Valpolicella DOC Roccolo di Mizzole 2005 Veneto, Italy Deep ruby red, with fine bitter cherry fruit, soft and ripe with a nicely concentrated long finish - very good wine. Delicious with pasta.	£17.95
18 Rhebokskloof Pinotage 2006 Paarl, South Africa Intriguing smoky fruit character with sweet ripe black fruits and soft, velvet texture in the mouth	£18.95
19 Araucano Cabernet Sauvignon 2005 Mendoza Valley, Chile Cassis and wild berry fruit are lifted by layers of spice. Very opulent wine, ideal with red meats or game	£18.95
20 The Gatekeeper Shiraz 2004 McLaren Vale, South East Australia This wine has a bright, elevated spicy quality complemented by black cherry fruit.	£19.95
21 Solar de Samaniego Rioja Crianza 2004 Bodegas Alavesas, Rioja, Spain This presents a blend of autumnal fruit, leather notes and vanilla cream, to give an elegant and satisfying Rioja	£19.95
22 Chateau La Courolle 2004 Montagne St Emilion, Bordeaux Very keenly balanced, presenting woodsmoke and fresh berries on the nose which is echoed on the palate with a wonderfully supple, sappy cherry-rich blend	£22.95

Wine List

Rose Wines

	175ml Glass	250ml Glass	Bottle Price
23 Mas Oliveras Cabernet Sauvignon Rosado 2006 Catalonia, Spain The unique climate here allows for slow gentle ripening, producing juicy wines with excellent structure. This is bursting with cherry fruit flavours and very pleasant to drink on its own on a warm sunny day	£3.95	£5.50	£13.95
24 Domaine de Montauberon Rosé 2006 Vin de Pays de Côtes de Thongue With fresh vitality and bright, berry fruit this is strawberries and cream in a glass with an attractive hint of white pepper - almost too easy to drink. Perfect with grilled white meats and salads			£14.95

House Wines

25 Corney and Barrow House White NV Producteurs Plaimont, Côtes de Gascogne An attractive blend of Colombard and Ugni Blanc, two grapes native to the South of France, this wine is slightly aromatic, fruity and fresh Ideal to drink by the glass or with lighter dishes.	£3.25	£4.60	£11.95
26 Corney and Barrow House Red NV J & F Lurton The spicy Carignan grape is the mainstay for this supple, easy drinking red from the Minervois region of Southern France Sweetly fruited, with structure and focus	£3.25	£4.60	£11.95

Champagne & Sparkling Wine

27 Corney and Barrow's Sparkling Blanc de Blancs NV Méthode Traditionelle, Varichon et Clerc Made by the 'Methode Traditionelle', the same process by which Champagne is produced, this is bone dry with light yeasty fruit and a fine mousse			£17.95
28 Delamotte Brut NV Mesnil sur Oger, Champagne This champagne is very pleasant, well balanced, with a light golden colour The bouquet has a hint of white flowers, lemon peel and moss	£16.95	£7.95	£33.00
29 Delamotte Rosé NV Mesnil sur Oger, Champagne A wonderful delicate shade of pink, this Pinot Noir based Champagne is full of aromatic red berry fruit on both the nose and palate One of the best value Rosé Champagnes around.			£45.00
30 Moët & Chandon NV A complex palate with great depth and a high concentration of candied fruit and vanilla flavours			£45.00