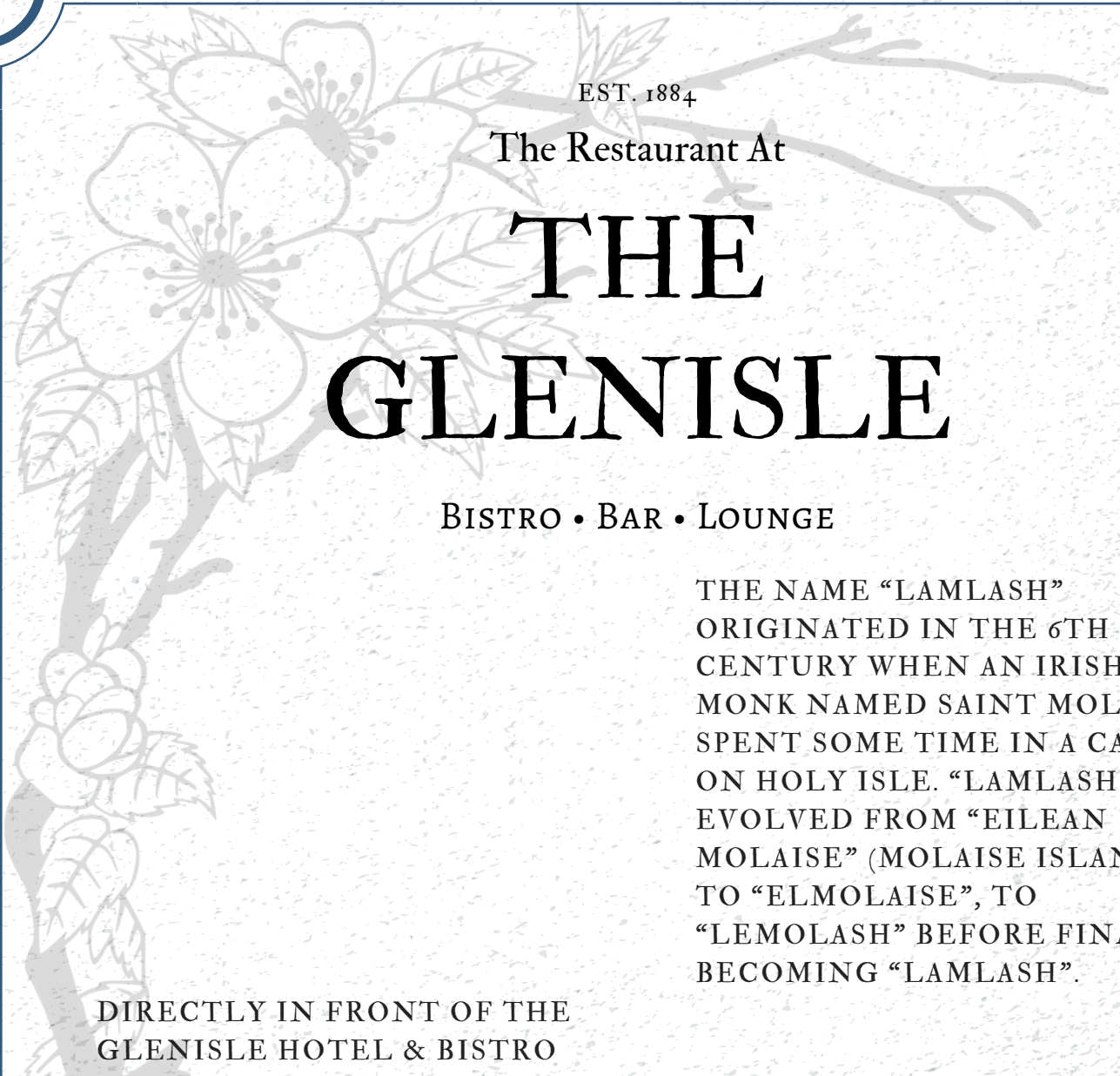




EST. 1884

The Restaurant At

THE GLENISLE

BISTRO • BAR • LOUNGE

THE NAME “LAMLASH” ORIGINATED IN THE 6TH CENTURY WHEN AN IRISH MONK NAMED SAINT MOLAISE SPENT SOME TIME IN A CAVE ON HOLY ISLE. “LAMLASH” EVOLVED FROM “EILEAN MOLAISE” (MOLAISE ISLAND) TO “ELMOLAISE”, TO “LEMOLASH” BEFORE FINALLY BECOMING “LAMLASH”.

DIRECTLY IN FRONT OF THE GLENISLE HOTEL & BISTRO AND VISIBLE AT LOW-TIDE ARE THE REMAINS OF A HARBOUR BUILT BY THE GOOD DUCHESS ANN. IT WAS BUILT AT SOME POINT IN THE 1600S WITH A VIEW TO INTRODUCING A COAL MINING AND SALT INDUSTRY TO THE ISLAND. IT WAS EVENTUALLY DEMOLISHED AROUND 1800 WHEN IT BECAME SELDOM USED AND TOO EXPENSIVE TO RUN. STONES FROM THE HARBOUR WERE SAVED AND REUSED IN BUILDING SOME OF THE HOUSES IN LAMLASH WHICH STILL STAND TODAY.

THE
**GLENISLE
HOTEL**

STARTERS

SEARED GOATS CHEESE 9

Garden beetroot, croutons, apple & walnuts (v)

SOUP OF THE DAY 7

Served with warm sour dough bread (vg)

POTTED HUMMUS 8

Marinated tomatoes & peppers, crostini & fizzy (vg)

SMOKED BREAST OF DUCKLING 9

Pickled red cabbage, parsnip crisp, maple syrup glaze (gf)

CLASSIC PRAWN COCKTAIL 9

Crispy lettuce, Marie rose & wholemeal bread (gfa)

CHICKEN LIVER PATE 8

Arran oatcakes, Arran chutney, dressed salad

VEGAN FETA & FIG SALAD 8

Pomegranate syrup, pickled vegetables (vg)

MAINS

PEA & SHALLOT TORTELLONI 16

Tomato coulis, roasted garlic & baby leeks (vg)

BUTTERNUT SQUASH & VEGAN FETA PITHIVIER 16

Cranberry & chestnuts, pesto and roasted autumn vegetables (vg)

CHICKEN BREAST COQ AU VIN 18

Button mushrooms, shallots, bacon lardons in rich red wine
served with creamed potatoes & green beans (gf)

THE GLENISLE BURGER 17

Smoked Applewood cheddar, BBQ sauce, onion rings, relish, fries

PRIME 8oz RIBEYE STEAK 26

Jenga chips, onion rings, seared tomato, portabello mushroom (gfa)

PRIME BEEF STEAK & ARRAN ALE PIE 17

Creamed potatoes or chips, roasted seasonal vegetables.

SCOTTISH SEAFOOD CHOWDER 15

Medley of seafood in a cream veloute with potatoes,
leek & warm sour dough baguette (gfa)

CRISPY BATTERED FISH & CHIPS 17

Sustainable fish, fries, mushy peas, tartare, lemon (gfa)

PAN FRIED SEA BREAM 22

Crushed herb garden potatoes, wilted greens & butter sauce (gf)

SAUCES

PEPPERCORN 3

WHISKY CREAM 3

GARLIC BUTTER 4

SIDES

MASH 3

FRIES 3

PARMESAN FRIES 4

CAJUN FRIES 4

ONION RINGS 3

COLESLAW 2

SIDE SALAD 3

SEASONAL VEG 4

GARLIC BREAD 4

BAGUETTE 3