

DINNER AT COLL HOTEL

Served from 6pm till 8.30pm



OUR EXQUISITE CREEL CAUGHT COLL SHELLFISH IS LANDED FROM LOCAL FISHING BOATS, JESSICA LOUISE AND AQUARIUS AND WILL BE FEATURED ON THE SPECIALS BOARD WHEN AVAILABLE.



NIBBLES

Hummus and Olives with Homemade Focaccia	£5.50
Bowl of Chilli Mixed Nuts	£3
Bowl of Mixed Olives	£3
Alioli with Homemade Focaccia	£3

STARTERS

Homemade Soup of the Day with Homemade Bread <i>See the Specials Board for the soup of the day</i>	from £4.50
Crispy Calamari <i>served with Chorizo & tomato stew.</i>	£6
Crispy Haggis Wontons <i>served with sweet chilli sauce.</i>	£6
Loch Fyne Smoked Salmon Parcel <i>Roasted smoked salmon wrapped in cured smoked salmon with Marie Rose dressing and salad.</i>	£6.50
Inverawe Smoked Duck <i>with a carrot and orange salad.</i>	£7

SIDE ORDERS & SNACKS

Bowl of Seasoned Hand Cut Chunky Chips	£3
Bowl of Seasoned Skinny Fries	£3
Mixed Salad	£3
Bowl of Vegetables	£3
Halloumi Fries, served with Salsa	£4
Nachos with Sour Cream, Guacamole and Salsa <i>add Chilli Beef Mince</i>	£5.50 £2.50

MAIN MEALS

Slow Roasted Duck <i>with crushed potatoes, greens and a port and redcurrant sauce.</i>	£17
Mushroom Stroganoff <i>with penne pasta and greens.</i>	£15
Thai Green Curry <i>with chicken, prawns or vegetables Served with rice, tomato and onion salad and a poppadum.</i>	£15
Palak Gosht <i>Spinach & lamb curry, served with rice and vegetable pakora.</i>	£17
Scottish Sirloin Steak <i>served with salad and seasoned hand cut chunky chips.</i> <i>add Black Pepper or Garlic Cream Sauce</i>	£3 £15
Steak Frites <i>with garlic and herb butter, rocket and parmesan salad and seasoned skinny fries.</i>	£15
Battered Scottish Fillet of Haddock <i>served with salad, homemade coleslaw and seasoned hand cut chunky chips.</i>	£12.50 small £14 main
Winter Salad Bowl <i>Mixed leaves, toasted cashew nuts and seeds, beetroot and feta with a sesame, honey & soy dressing.</i> <i>add Seared Lamb Chops</i> <i>add Garlic Chicken</i> <i>add Seared Halloumi</i>	£10 £6 £5 £4

HOMEMADE BURGERS

<i>in a homemade sesame bun, served with salad, homemade slaw and seasoned hand cut chunky chips.</i>	
Beefburger <i>with onions and melted cheese.</i>	£12.50 small £14 main
Cajun spiced Chicken Breast Burger <i>with bacon and melted cheese.</i>	£12.50 small £14 main
Homemade Falafel Burger <i>with hummus and tomatoes.</i>	£12.50 small £14 main

KIDS' MENU AND DESSERTS OVERLEAF...

NOT JUST DESSERTS

DESSERTS, TEAS, COFFEES & MORE...

KIDS' MENU

Pasta with Homemade Tomato Sauce	£5
Mini Garlic Chicken Baguette <i>with lettuce and mayo, served with skinny chips.</i>	£6.50
Sausage, Beans and Skinny Chips	£5
Battered Fish and Skinny Chips	£5
Ice Cream Cone	£1.75

DESSERTS

Cheese Board <i>Please ask a member of about today's cheeses, served with crackers and grapes.</i>	£10
Chocolate & Frangelico Mousse <i>with whipped cream and hazelnut brittle crumb.</i>	£6
Bread & Butter Pudding <i>with vanilla Ice Cream.</i>	£6
Winter Berry Meringue Fool	£5.75
Affogato <i>Vanilla ice cream with a shot of Espresso, served with homemade pistachio biscotti. Make it boozy?</i>	from £5.75
Ice Creams and Sorbet per scoop <i>Homemade mint choc chip, mango or banoffee ice cream. Homemade red berry sorbet. Vanilla or chocolate ice cream.</i>	£1.75

IF WE CAN WE WILL

Most of our dishes can be altered to suit your taste and dietary requirements. If you suffer from a food allergy or intolerance please let a member of staff know before ordering. Every care is taken to avoid cross contamination when preparing a specific allergen free order. We do however work in a kitchen that prepares allergenic ingredients and does not have a specific allergen free zone. Please ask a member of staff if you have any questions or concerns. They'll be happy to talk them through with you.

LOCAL GOODNESS

For more information and images from our local suppliers please go to our website.

All of our lobster, crab, langoustine and squat lobster are creel caught off Coll by local fishing boats, Jessica Louise and Aquarius, and then delivered straight to our kitchen door.

Fresh fish caught in our local waters and landed in Oban, supplied by Watt's Fishmongers. Tiger prawns and calamari are from warmer waters further away.

We use as much local salad and vegetables as is seasonally available, grown for us by Moira and Brian at Arileod Farm on Coll.

Coll reared Hebridean Lamb from Fiona Kennedy of Cloiche Farm appears on our specials board from time to time.

Heather and Tom Davis and Fra and Brian MacIntyre rear grass fed lamb that you will see featured on our specials board.

Our chutney, marmalade, pickles and jam are made on Coll by Margaret.

We source our venison from Winston Churchill in Argyll.

Smoked meat and fish come from Loch Fyne and Inverawe smokehouses.

Most of our breads and ice creams, and all of our spaghetti and desserts, are made at the hotel.

Gluten free bread and homemade gluten free Focaccia are available.

BREAKFAST

Breakfast is served daily from 8am – 9.30am £13
Non residents are most welcome but advised to book a table in advance.

OPENING HOURS

Lunch is served from 12 Noon - 2pm

Dinner is served from 6pm – 8.30pm

The Bar & Restaurant are open every day.

Meals are served in The Gannet, Bar or Garden.
Non residents are most welcome to book a table in The Gannet.

OTHER SERVICES

Shower with a towel

Laundry Service (Wash & Dry)

Camping Gaz & Calor Gas

Rooms available from £80 Single
and from £110 Double B&B

SPECIAL OFFERS & EVENTS

See our up to the moment offers and events on the hotel notice boards and at www.collhotel.com

VAT is included at current rate.