

A very warm welcome to The Stronlossit Inn,
where our superb menu is offered to suit the most discerning tastes and we have a wide range of quality wines carefully selected to complement our dishes.

We select first class beers and real ales from independent Scottish brewers to whom brewing is still an art. Our well stocked bar has received CAMRA approval and appears in their good beer guide.

A wide range of Malt Whiskies is on offer to tempt our visitors and we will delight in helping you to select a whisky to your taste.

All we ask from our guests is to sit back, relax and enjoy the Stronlossit Inn experience !

Lunchtime Specials & Snack Menu

Soup of the day <i>Served with a crusty bread roll</i>	£ 3.50
8oz gammon steak <i>Served with pineapple or fried egg and a choice of hand cut chips, mashed potatoes, baked potato and peas.</i>	£ 6.45
Steak and onion ciabatta <i>Served with hand cut chips and salad</i>	£ 6.90
Baked potato with a choice of two toppings <i>Choose from : tuna mayonnaise, cheese, onion, pineapple, pickle, beans and coleslaw</i>	£ 4.50

Selection of fresh sandwiches and toasties

Choose from : ham, cheese, onions, tomatoes, tuna mayonnaise, pickle.

One topping	£ 2.70	Extra topping	50p
With ciabatta bread	£ 1 extra	Mayonnaise (per portion)	60p

Basket of hand cut home made chips	£ 3.00
Home made Fruit Scone with Butter and Jam	£1.70

Any of the starters in the main menu makes an ideal lunchtime snack.

Please bear in mind that your food is being freshly prepared so there may be a small delay at busy times.



The
Stronlossit Inn
Roy Bridge

Bar & Restaurant

Starters

Home made soup of the day	£ 3.50
Mussels in white wine & butter sauce <i>Served with garlic bread</i>	£ 4.95
Highland venison paté with rowanberry jelly <i>Served with crisp salad and toast</i>	£ 4.95
Highland smoked venison <i>Served with crisp salad</i>	£ 4.50
Traditional oak smoked Scottish salmon <i>Served with lemon and cracked peppercorns</i>	£ 4.50
Highland prawn cocktail	£ 5.25

Main Courses

Fresh baked Scottish loch trout flambé <i>With a whisky cream and chive sauce</i>	£ 11.50
Chicken Supreme with a white wine sauce <i>Served with boiled rice, fresh salad, chips, baked or mashed potatoes</i>	£ 9.50
Chargrilled sea bass <i>With sesame and ginger dressing</i>	£ 12.50
Traditional Scottish haggis <i>Served with bashed neeps and chappit tatties</i>	£ 9.50
Fillet of Scottish salmon <i>With lime and coriander</i>	£ 11.25
Home made steak and kidney pie	£ 10.50

If you have any food allergy please consult our staff when you are ready to place your order.



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Main Courses (continued)

Fresh crumbed east coast haddock	£ 9.25
Medium hot chicken Jalfrezi <i>Served with boiled rice, salad and vegetables</i>	£ 9.50
Mussels in white wine and butter sauce <i>Served with garlic bread and crisp salad</i>	£ 11.50
Home made lasagne	£ 9.75
Roast Scottish leg of lamb <i>With mint sauce</i>	£ 11.50
Whole scampi tails in a light crisp breadcrumb	£ 9.25
Vegetarian dish of the day	£ 9.75
6oz steak beefburger or cheeseburger <i>Served in a sesame bun with salad, vegetables and chips</i>	£ 8.50

**All meals are served with fresh salad & vegetables
and a choice of hand cut chips, baked or mashed potatoes**

Grilled Glen Roy saddle of venison platter	£ 14.50
Grilled 8oz sirloin steak platter	£ 15.50
Grilled 12oz sirloin steak platter	£ 18.50
Grilled 16oz T-bone steak	£ 20.50

**All steaks are served on a hot cast iron platter
with a basket of chips, lettuce, grilled tomato, mushroom, onions and onion rings**



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Sweets

Chocolate whisky gateau	£ 4.95
Apple pie	£ 3.75
Caramel apple granny	£ 4.00
Grilled banana split	£ 4.50
Strawberry cheesecake	£ 4.50
Various ices	£ 2.95
Orange and treacle tart	£ 3.50
Bread and butter pudding	£ 4.50
Warm chocolate fudge cake	£ 4.25

Sweets are served with a choice of fresh dairy cream, ice cream or custard

Scottish cheese platter

A selection of 3 Scottish Cheeses with Hebridean oat cakes	£ 6.95
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Speciality coffee menu

Espresso	£ 1.75	Double espresso	£ 2.30
Americano - medium	£ 1.85	Americano - large	£ 2.30
Cappuccino - medium	£ 2.60	Cappuccino - large	£ 3.05
Cafe latte - medium	£ 2.30	Cafe latte - large	£ 2.95
Mocha - medium	£ 2.40	Mocha - large	£ 2.95
Gaelic coffee	£ 4.95	Pot of tea per person	£ 1.75
Liqueur coffee	£ 5.25	Hot chocolate	£ 2.30

Please see table menu



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75cl bottle

Wine

Champagne and sparkling wines

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| 1 | Lanson Black Label
<i>A fine mousse of bubbles and a toasty, honeyed nose in perfect balance.</i> | 1 | £ 36.50 |
| 2 | Veuve St. Vincent Brut - France
<i>Dry, light and beautifully fresh.</i> | 2 | £ 17.50 |

Red Wines

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| 3 | Ropiteau L'Emage Cabernet Sauvignon - Vin de Pays d'Oc - France
<i>Silky smooth red with irresistible blackcurrant aromas.</i> | C | £ 13.95 |
| 4 | Isabelo Pinotage (A Fairtrade wine) - South Africa
<i>Delicate dark berry and banana flavours with well integrated oak.
Vanilla palate with a smooth long aftertaste.</i> | C | £ 15.25 |
| 5 | Santa Serena Merlot - Chile
<i>Light, plummy notes on the nose and ripe berry fruit with soft
tannins on the palate make for a very smooth and balanced wine.</i> | B | £ 11.95 |
| 6 | Moondarra Shiraz - South East Australia
<i>A rich, spicy mouthful of ripe plums and bramble
fruits - soft, rich and warm in style and finish.</i> | B | £ 13.95 |
| 7 | Otra Vida Malbec - Argentina
<i>A powerful wine with ripe plum and cherry
fruit, soft tannins and a lingering finish.</i> | C | £ 14.50 |
| 8 | Anapi River Pinot Noir - South Island, New Zealand
<i>A complex nose of cherries and cloves with a touch of mint.
Soft tannins and light oak to balance the rich fruit.</i> | B | £ 19.50 |
| 9 | Crozes Hermitage 'Les Brunelles' - Ogier, Rhône, France
<i>Mature attractive fruit mingling with hints of coffee and
raisins. Well structured Northern Rhône, Syrah based.</i> | B | £ 22.50 |
| 10 | Montebuena Crianza - Rioja Alavesa, Spain
<i>Classic Rioja character with sweet vanilla oak beautifully integrated.</i> | C | £ 16.75 |

Rosé Wines

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| 11 | Santa Serena Rosé - Chile
<i>Light fresh fruit flavours, dry and inviting. A must have Rosé.</i> | 4 | £ 11.95 |
| 12 | Copperidge Zinfandel Rosé - California
<i>Delicate strawberry bouquet with a crisp finish. Light bodied.</i> | 5 | £ 13.95 |



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Wine

White Wines

			75cl bottle
13	Drostdy Hof Steen - South Africa <i>Chenin Blanc by any other name. Aromas of citrus fruit. Medium bodied with plenty of ripe fruit flavours.</i>	2	£ 13.95
14	Otra Vida Viognier - Argentina <i>Brimming with apricot and honey aromas. A lively fresh flavour with a delicious tropical fruit aftertaste.</i>	3	£ 14.50
15	Trulli Pinot Grigio - Veneto, Italy <i>Flowery young aroma with a hint of spice. Dry and crisp with good fruit.</i>	2	£ 14.75
16	De Neuville Vouvray - Vallée du Loire, France <i>A good balance between peachy sweetness, good acidity, generous, floral, fruit flavours with a clean finish.</i>	4	£ 14.95
17	Moondarra Chardonnay - South East Australia <i>Rich, buttery, tropical fruit, oak ageing and crisp refreshing acidity - the classic Aussie Chardonnay.</i>	2	£ 13.95
18	Santa Serena Chardonnay Sauvignon Blanc - Chile <i>Aromas of lively gooseberry with soft, creamy fruit. Deliciously refreshing dry white.</i>	2	£ 11.95
19	Isabelo Sauvignon Blanc (A Fairtrade Wine) Western Cape, South Africa <i>Green fig and citrus aromas. Fresh aromas carry through to the palate with good acidity. Lemony flavours on the aftertaste.</i>	2	£ 15.25
20	Anapi River Sauvignon Blanc - Marlborough, New Zealand <i>A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.</i>	2	£ 19.50

Taste Guide :

*Champagne, White and Rosé wines are designated numbers from 1 to 9
with 1 being the driest and 9 being the sweetest.*

*Red wines are designated letters from A to E
with A being the lightest and softest and E being the deepest & fullest.*

If a particular wine or shipper is unavailable, a suitable alternative will be offered.

All quality wines on this list have an alcohol content of between 8% and 15% by volume.



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Wine by the Glass

187ml single serving

Choose from the following ranges of individual servings of wine

White Wines

187 ml.bottle

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|----|--|---|--------|
| 21 | Oliver & Greg's Chenin Blanc - South Africa
<i>Fresh, mouthwatering and lively. An unoaked wine with vibrant lemons and lime flavours and a deliciously crisp finish.</i> | 2 | £ 3.90 |
| 22 | Oliver & Greg's Sauvignon Blanc - France
<i>Stylish, dry and crisp. Ripe and fresh on the nose with classic gooseberry aromas and concentrated citrus fruit.</i> | 1 | £ 3.90 |
| 23 | Oliver & Greg's Chardonnay - Australia
<i>Rich, creamy and smooth with lots of ripe, tropical fruit and creamy oak.</i> | 2 | £ 3.90 |
| 24 | Oliver & Greg's Riesling - Germany
<i>Fragrant, medium and delicate. Subtle lemon and peach aromas with a clean and crisp finish.</i> | 4 | £ 3.90 |
| 25 | Oliver & Greg's Pinot Grigio - Italy
<i>Refreshing, light and crisp. With an aromatic nose, this is a light and lively white wine.</i> | 2 | £ 3.90 |

Rosé Wine

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|----|--|---|--------|
| 26 | Oliver & Greg's Zinfandel Rosé - California
<i>Exciting, juicy and refreshing. Lots of ripe, fresh red fruits followed by a touch of sweetness.</i> | 4 | £ 3.90 |
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Red Wines

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| 27 | Oliver & Greg's Merlot - Chile
<i>Voluptuous, soft and lingering. Upfront, juicy fruit flavours, rich in colour and a soft, supple finish.</i> | B | £ 3.90 |
| 28 | Oliver & Greg's Cabernet Sauvignon - Australia
<i>Indulgent, delicious and warm - exhibiting typical classic blackcurrant nose and ripe fruit.</i> | C | £ 3.90 |
| 29 | Oliver & Greg's Shiraz - Australia
<i>Evocative, sumptuous and big. Packed full of blackberry fruits - smooth and juicy.</i> | B | £ 3.90 |



The
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Merry Christmas

Menu

Home made Vegetable Broth

Prawn Cocktail

Venison pate served with hot toast
Salad and Rowanberry Jelly

Roast Christmas Turkey and tender Sirloin
Steak with traditional Turkey Trimmings

Vegetarian Vegetable Tagine

Roast potatoes and Seasonal Vegetables

Christmas Pudding and Brandy sauce

Sherry Trifle

Chocolate Whisky Gateau

Tea or Coffee and Christmas Mints

Merry Christmas Folks!