

2-COURSE LUNCH £ 14pp

Available Monday – Friday,
must be pre-booked

MAIN COURSE

Battered Fish and Chips, hand cut chips,
crushed peas, tartar sauce (GF)

Homemade potato Gnocchi, roast pepper,
tomato sauce, ricotta (VG)

DESSERT

Sticky Toffee Pudding, toffee sauce, vanilla
ice cream, brandy snap (VG)

Mango Sorbet, tropical fruit salsa, coconut
meringue (VG, VN, GF)

BURGER AND BEER £ 15pp

Available Thursday nights,
must be pre-booked

BURGER + PINT OF BEER/SOFT DRINK

McCaskie's Hand Pressed Beef Burger,
toasted brioche bun, baby gem, tomato,
Portavadie chutney, chips

Extras (£2 each):

Aged cheddar cheese, blue cheese, smoked
bacon



LOCAL HERO OFFERS

CELEBRATING OUR LOCAL RESIDENTS

DATE/MATE NIGHT £35pp

Available Thursday nights, must be pre-
booked

2-COURSE DINNER INCLUDING A FABULOUS COCKTAIL OR MOCKTAIL

MAIN COURSE

Slow cooked McCaskies Beef, star anise
braised carrot, smoked potato, roasted
onion, crispy kale (GF)

Fish of the Day, potato terrine, green
vegetables, chive and lemon butter sauce
(GF)

Homemade Potato Gnocchi, roast pepper,
tomato sauce, ricotta (VG)

DESSERT

50% Dark Chocolate Mousse, banana,
caramel peanuts (GF)

Mango Sorbet, tropical fruit salsa, coconut
meringue (VG, VN, GF)

SIDES All £4.50

BEER BATTERED ONION RINGS (VG, VN)

MIXED LEAF SALAD (VG, VN)

CHIPS (VG, VN)

SEASONAL VEGETABLES (VG, VN, GF)

CREAMED POTATO (GF)

DIETARY KEY

GF – GLUTEN FREE

VG – VEGETARIAN

VN – VEGAN

REDEEMING YOUR OFFERS

Quote LOCAL HERO OFFERS on booking.

To book call 01700 811075 ext 213 or
email restaurant@portavadie.com.

Offers are subject to availability and
menu changes.

All of our dishes are cooked fresh to order using
the best of Argyll's larder where possible. We
appreciate your patience during busy times and
always endeavour to serve good food as fast as we
can. Should you have any dietary requirements
please do let a member of our service team know.
Should you have any allergens, please do make the
team aware and we will advise suitable options.