



SALTBURN
HOUSE
RESTAURANT & BAR
AT MUTHU OBAN REGENT

MENU



STARTERS

Soup of the Day	£6.25
Served with sourdough bread (Vg) (Ask for allergens)	
Vegetable Samosa	£6.50
Sweet and spicy tomato chutney (Ve) (5,14)	
Heritage Tomato, Avocado and Mozzarella Salad	£7.50
Pesto (Vg) (6,7)	
Haggis Bon Bons	£8.00
Turnip purée and whisky sauce (Ve available) (2,6,14)	
Cullen Skink	£9.00
Served with sourdough bread (3,6,14)	
Locally Smoked Scottish Salmon	£10.50
Prawns, avocado and Marie Rose (1,2,3)	
Fish Pakora	£9.00
Saffron mayonnaise (2,3)	
Pan-Fried Atlantic Scallops	£12.50
Black pudding and pea puree (13,14)	
Chicken Liver Parfait	£7.50
Toasted brioche and onion marmalade (6,14)	

BURGERS

Letterfinlay Beef Burger	£14.50
Bacon, cheese, lettuce, tomato, onion rings, burger sauce and fries on Brioche Bun (2,6,14)	
Falafel Burger	£14.50
Guacamole, lettuce, tomato, onion rings and fries on a Vegan Bun (Ve) (14)	
Fish Burger	£14.50
Cheese, lettuce, tomato, onion rings, spicy burger sauce and fries on Brioche Bun (2,3,6)	

FISH/SHELLFISH

Beer Battered Fish and Chips	£16.50
Mushy peas, tartare sauce (2,3,14)	
Scottish Pan Seared Salmon Fillet	£17.50
Garlic butter, king prawn risotto (1,3,6)	
West Coast Mussels	£14.50
Choice of white wine and garlic or chilli and tomato sauce, with skinny fries (available as a starter with sourdough bread £9.00) (6,11,13,14)	

PASTA/RICE

Seafood Linguine	£16.00
Light tomato, chilli and garlic sauce (1,3,11,13,14)	
Wild Mushroom Risotto	£15.50
Basil oil (Ve)	

MAINS

Corn Fed Supreme of Chicken	£16.50
Peppercorn sauce, creamy mash and honey glazed baby carrots (6,11)	
10 oz Scottish Rib Eye Steak	£28.00
Field mushroom, vine cherry tomatoes, chips and a choice of peppercorn or blue cheese sauce (6,11)	
Braised Shoulder of Scottish Beef	£15.00
Creamy mash, seasonal vegetables (6,8,11)	
Chickpea, Sweet Potato and Spinach Curry	£15.00
Curry, Basmati rice and Poppadom (Ve) (15,5,8,10)	

SIDES

Mixed House Salad (9,14)	£3.25
Mixed Mediterranean Veg	£4.00
Olive Oil and Garlic	
Garlic Bread (6,14)	£3.25
Skinny Fries	£5.50
Blue Cheese or Truffle Oil (6)	
Fat Chips	£4.00
Onion Rings (14)	£3.00

DESSERT

Apple Crumble with Custard (6,14)	£7.00
Cheesecake of the Day (6,14)	£7.00
Sticky Toffee	£7.00
Toffee sauce (Ve) (5,11,14)	
Selection of Ice Cream (6,14)	£7.50
Scottish Cheese Plate	£12.00
Oatcakes and chutney (6)	

KIDS MENU

Mini Chicken Fillets	£8.50
Beans or vegetables and chips (6,14)	
Mac and Cheese with garlic bread (2,6,14)	£7.50
Fish and Chips with garden peas (3,14)	£8.50
West Coast Mussels and Skinny Fries (13)	£9.00

Please notify staff when ordering of any allergies or intolerances

Allergens

1.Crustaceans 2.Eggs 3.Fish 4.Peanuts 5.Soybeans 6.Milk
7.Treenuts 8.Celery 9.Mustard 10.Sesame seeds 11.Sulphur dioxide and sulphates 12.Lupin 13.Molluscs 14. Cereals containing gluten





WINE MENU

WHITE WINE SELECTION

Finca Traversa Sauvignon Blanc

£43

Dry & aromatic style of a Sauvignon Blanc grape from Uruguay in the region of Montevideo. A dry, light bodied and crisp white wine showing vibrant green fruit aromas. Best for seafood, sushi, sashimi & aperitifs.

Peter & Peter Zeller Riesling Feinherb

£45

Juicy & ripe style of a Riesling grape from Germany in the region of Mosel. Pure, youthful and citrusy on the nose with a refreshing palate that is just off-dry. Ultimately match for chaumes, fish, goats cheese & seafood.

J. Moreau & Fils Chardonnay

£51

Dry & aromatic style of a Chardonnay from France in the region of Burgundy. Steely and dry with a hint of green in the colour. Like all fine Chablis, the fruit is balanced by crisp acidity. Excellent choice for fish, salads & white meats.

CVNE Cune Monopole Rioja Blanco

£51

Light and delicate style of a Viura grape from Spain in the region of La Rioja. A crisp zesty dry white wine that is light bodied and underpinned by lemony fruit. Perfectly match for ricotta, tapas & white meats.

Campe Dhei Pinot Grigio

£52

An Italian dry & aromatic style of a Pinot Grigio grapes in the region

RED WINE SELECTION

Waipara Hills Pinot Noir

£43

Juicy & ripe style of a Pinot Noir grapes from New Zealand in the region of Central Ontario. A good intensity of red berry fruit with a smooth mid-light bodied palate. Superb for roast duck & lamb.

Franschhoek Cellar 'The Churchyard' Cabernet Sauvignon

£43

Spicy & warming style of a Cabernet Sauvignon from South Africa in the region of Franschhoek. Blackcurrants and violets on the nose, followed by concentrated dark berry flavours with overtones of tobacco and spice. Perfectly match for rich meaty stews, venison casseroles, tagines, roast beef, steak & mature cheeses.

Finca Traversa Tannat, Merlot

£43

Juicy & ripe style of a Merlot and Tannat grapes combination from Uruguay in the region of Montevideo. A full bodied and foursquare red wine that has a dense prune bouquet. Great food match for red meats, roast spicy dishes, ham & parmesan cheese.

Bourgogne, Pinot Noir

£63

Oaked & intense style of a Pinot Noir from the region of Burgundy in France. A balanced Burgundian Pinot Noir, with plump fruit and silky texture offset by round, gentle tannins.

Châteauneuf-du-Pape, Grenache-Syrah

£68

Spicy & warming style of a Grenache and Shiraz from France in the region of Rhone. Rich, round and full bodied. Deep ruby in colour with a wonderful nose of spice and dark fruits, this is a real winter warmer. The palate is rich and ripe with layers of fruit and spice supported by fine tannins.

ROSE WINE SELECTION

Marqués de Alfamén Garnacha Rosé

£42

Light & delicate style of a Grenache grapes from Spain in the region of Carinena. A pure, light and fresh rosé that is dry whilst being almost peachy on the nose. It is well match to blue cheese, Mexican & tapas.

Famille Ravoire, Côtes de Provence Rosé Chantrose'

£52

Dry & aromatic style of a blend Shiraz/Syrah, Grenache, Cinsault grapes from France in the region of Provence. Palish pink appearance, this Provence Rosé is youthful but restrained. Subtle red fruit aromas come through, and the palate is bone dry with vibrant acidity. Juicy fruit flavours and some weight provide balance. Perfect for aperitifs, fish & salads

CHAMPAGNE

Taittinger Brut Reserve NV

£110

Full-flavoured & oaked of a blend Chardonnay, Pinot Noir, Pinot Meunier grapes from the region of Reims, France. Toasty and biscuity on the nose with a good weight of fruit in the mouth.

Laurent Perrier Cuvée Rosé Brut NV

£155

Light & crisp style of a Pinot Noir grapes in the region of Tour-sur-Marne, France. Elegant and fresh with red fruit character and rounded finish. Perfect for fine fish dishes, delicate seafood, white meats & poultry.

PROSECCO

Zimor Prosecco Extra Dry

£35

Light & delicate style of a hand-picked Glera grapes from Italy in the region of Veneto. Intensely sparkling with light, fresh, apple aromas. Not too dry on the palate.

Ponte Prosecco Millesimato Rosé Brut

£35

Crisp & delicate style of a selected carefully picked grapes in Italy in the region of Veneto. Cherry pink in colour with a decent amount of sparkle, this is a light and off-dry sparkling rosé. Sustainable food match for seafood & white meats.

HOUSE WINE SELECTION

WHITE WINE

BTL 250ML 175ML

CARTA 23, Sauvignon Blanc

£20

£8.50

£6.50

Dry & aromatic style of a Chilean Sauvignon Blanc grapes. Zingy and vibrant with crisp tropical and citrus note, highly suggested to pair with chicken and salads.

Invenio, Colombard

£20

£8.50

£6.50

Chardonnay

Juicy & ripe style of a Chardonnay and Colombard grapes from Australia. Medium-bodied with citrus and ripe pineapple

Vignana, DOC delle Venezie

£22

£9.50

£7.50

Pinot Grigio

Dry & aromatic style of an Italian Pinot Grigio. Clean, crisp and fresh with plenty of zingy

RED WINE

Brightside, Cabernet Sauvignon

£20

£8.50

£6.50

Juicy & ripe style of a Cabernet Sauvignon from Spain in the region of La Mancha. A mid-bodied red wine that has plummy fruit and a reasonable grip of tannin. Well food pair to beef dishes & steak.

CARTA 23, Merlot

£22

£8.50

£6.50

Juicy & ripe style of a Merlot grape from Chile. Soft and fruity with plum, red fruit and spice notes. Excellent choice for red meat, burgers & tomato-based pasta sauces.

Bone Orchard, Malbec

£22

£9.50

£7.50

Juicy & ripe style of a Malbec from Argentina in the region of Mendoza. A mid-bodied red wine with soft tannins and a lovely youthful jammy dark berry aroma. Food match for hard cheese, mushroom dishes & red meats.

ROSE WINE

Henri Gaillard Côtes de Provence Rosé

£20

£8.50

£6.50

Light & delicate of a blended Cinsault, Grenache, Syrah grapes from the region of Povenç, France. A classic French rosé, bone dry and light bodied with delicate red fruit. Pale pink and fine intensity dominated by spices on the nose. It goes well as aperitifs & salads

PROSECCO

200ML

Vignana Prosecco, Glera Extra Dry

£8

Dry & aromatic style of a Glera grapes from Italy in the region of Veneto. Light-bodied with refreshing acidity and plenty of mouth filling mousse. Fresh and crisp with hints of ripe pear.

MGM

MUTHU HOTELS

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