

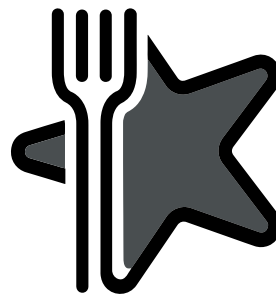
THE OLD FORGE

knoydart
peninsula

DINNER MENU & WINE LIST



RESTAURANT GURU 2021



The Old Forge
BEST SERVICE
in Inverie

THE OLD FORGE PUBLIC HOUSE
INVERIE . KNOYDART . BY MALLAIG . INVERNESS SHIRE . PH41 4PL
TEL: 01687 462267 . E: JP@THEOLDFORGE.CO.UK

STARTERS

| | |
|---|--------|
| Fresh homemade soup of the day served with organic bloomer bread | £7.95 |
| Our smoked (on peat) salmon salad served with organic bloomer bread | £13.95 |
| Homemade fish soup and croûtons | £9.95 |
| Loch Nevis mussels steamed in white wine and fresh bulb garlic, with homemade bread | £9.95 |
| Seared hand dived Loch Nevis scallops on a leek fondue, homemade thyme potatoes and toasted hazelnuts | £13.95 |

{ **HOUSE WINES BY THE GLASS** }
Small 125ml £5.50 | Medium 175ml £7.00 | Large 250ml £9.00

MAIN COURSES

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| Hand dived seared Loch Nevis scallops on leek fondue, homemade thyme potatoes and toasted hazelnuts | £23.95 |
| The famous Knoydart seafood platter | (per person) £39.95 |
| Fresh creel caught Loch Nevis langoustines, local mussels, hand dived Loch Nevis scallops and our smoked (on peat) salmon served with a market garden salad leaves and bread or chips | |
| Loch Nevis mussels steamed in white wine, fresh bulb garlic and chopped celery | with bread £16.95 with chips £18.95 |
| The famous Old Forge Scottish beef fillet with a Whisky flambé and green peppercorn sauce, served with chunky chips | £27.95 |
| Ewen's langoustine platter (main size) | £28.95 |
| Kids portion (up to 12 years old) | £9.95 |
| Portion of chunky chips (side) | £5.95 |
| Bloomer bread (side) | £2.95 |
| Market garden salad (side) | £4.95 |

PUDDINGS & CHEESE

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|--|--------|
| Famous Old Forge Grand Marnier ice cream | £6.95 |
| Abbey Beer Cheese Board and Oatcakes | £11.95 |
| Homemade Belgian chocolate mousse | £7.95 |

PLEASE SEE OUR MALT WHISKY SELECTION AT THE BAR!

FOOD ALLERGIES AND INTOLERANCES: BEFORE YOU ORDER YOUR FOOD AND DRINKS PLEASE SPEAK TO OUR STAFF IF YOU WANT TO KNOW ABOUT OUR INGREDIENTS.

ALL OUR SEAFOOD IS LOCALLY SOURCED, SUSTAINABLY CAUGHT AND FROM A 7 MILE RADIUS OF KNOYDART – CATCHES VARY WITH THE SEASONS. BON APPÉTIT MES AMIS!

A SURCHARGE OF £1 APPLIES TO LINE TRASACTIONS FOR CARD PAYMENTS.

In this wine list, you will find one or two particular favourites or 'Coup de Coeur' as we call them in France and Belgium, they are marked with a ♡. We have carefully selected all the wines on this list with the help of our wine merchant, l'Art du Vin. Their focus is to supply quality wines from small, independent producers. Their wines are a true expression of their origin and fit with our passionate approach to food.

Jean-Pierre Robinet – The Old Forge

SPARKLING & CHAMPAGNE

- Prosecco**, Domini di Leone, Italy, Frizzante Brut NV | Organic £23.95
Delicious sparkling wine from the North East of Italy. Delicate elderflower and apple flavours.
- Champagne**, Cuvee Léonie, Canard-Duchêne, Brut NV £49.95
Cuvee Léonie Brut combines aromas of fruity notes and toasty, spiced vanilla tones, expressing the hallmark of truly great champagnes.

WHITE WINE

{FRANCE}

- Sancerre**, Domaine Yves Martin, Chavignol, Loire £38.95
The true home of Sauvignon. A nose of cut grass gives way to typical gooseberry flavours, backed up with a slight hint of blackcurrant. There is perhaps no better match for a dozen oysters!
- Chablis**, Domaine Gilles et Nathalie Fèvre, Burgundy £39.95
How many people love Chablis but hate Chardonnay? The success of Chablis is the fact that this Chardonnay based wine is unoaked and particularly crisp with floral and mineral characters.
- Riesling** 'Tradition', Domaine Albert Mann, Alsace ♡ £42.95
Albert Mann's Riesling is benchmarks for Alsace. Melons, peaches, oranges... dry, zippy, energetic. Only a small amount is imported to the U.K. So if you are standing in front of this wine you should pull the trigger! Ideal with Seafood.

{SPAIN}

- Rioja Blanco**, Hacienda Grimon £29.95
A new style of Rioja Blanco made with Sauvignon Blanc and Viura, exhibiting superb greengage and gooseberry fruit with a very fresh finish.

{ITALY}

- Pinot Grigio**, Tre Fili, Veneto £25.95
Classic, easy drinking from the Veneto region in the northeast of Italy. A light, slightly spicy wine showing a gentle perfume with flavours of fresh peach and lemon.

{CHILE}

- Sauvignon Blanc** Etnia, Mancura, Central Valley, Chile £25.95
Vibrant and aromatic Sauvignon blanc with layers of grapefruit, lemon and nectarine.

ROSÉ

- Fleur de Charlotte Rosé**, IGP Pays d'Oc, France £25.95
Modern approach - light colour rose - dry, ripe raspberry & extremely refreshing.

RED WINE

{FRENCH COUNTRY}

Corbieres, Cuvée Classique, Château Ollieux Romanis, France ♡ £29.95
A blend of Carignan Grenache and Syrah. With loads of fruit, this exuberant red displays copious red and black fruits intertwined with pepper, spice box and subtle roasted herbs.

{EN BORDELAIS}

Château Mayne Graves, Bordeaux Supérieur £29.95
Voted by the Times as one of the top 100 wines, made from 100% Merlot, this Bordeaux Superieur has spent 10 months in oak and displays plum jam and chewy black fruit flavours.

Château Manoir de Gay, Pomerol £65.95
A vin de plaisir for sure from the Property next to Chateau Petrus! Complex Pomerol with creamy opulence – cedar, liquorice, plum and black cherries.

{CHEZ LES BOURGUIGNONS}

Savigny 1^{er} Cru Aux Clous, Domaine Francois de Nicolay | Biodynamic ♡ £89.95
Cult following – biodynamic. Francois started this tiny project with the aim of producing as pure an expression of Burgundy as possible. Tangy red cherry and raspberry aromas complemented by flowers and spices.

Aloxe-Corton 1er Cru ‘Les Valozières’, Domaine Chandon de Brailles | Biodynamic £169.00
This Aloxe-Corton is full of charm and elegance. The nose is floral and perfumed, the palate rich with crushed strawberry fruit and velvety tannins.

{RHÔNE}

Chateauneuf-du-Pape, Clos du Caillou, Rhone, France | Organic £59.95
Historic appellation – world famous producer – spicy, velvety and tender, simply delicious!

{SPAIN, PORTUGAL & ITALY}

Tempranillo, Finca Fabian, La Mancha, Spain | Organic £24.95
Organic and naturally grown and made. Easy-drinking, bursting with sweet damson and soft plum fruit flavours.

Rioja, Dominio de Heredia, Spain £27.95
This Rioja is all about toast, woodsmoke and dark black berries.

Quinta do Lagoalva, Tejo, Portugal ♡ £28.95
Satisfying and spicy oaked blend of two of Portugal’s most important red grapes – Castelao and Touriga. Very rich and boldly flavoured!

Montepulciano Sangiovese ‘Bacchus’, Ciu Ciu, Marche, Italy | Organic + Vegan £29.95
This organic blend of Montepulciano and Sangiovese offers soft, lightly spiced berry fruit and gentle fine tannins.

{BULGARIA}

Pinot Noir, Soli, Edoardo Miroglio, Thracian, Valley, Bulgaria £31.95
Without the advantages of birthright, this little beauty has had to fight her way to the top. Easily the equivalent of a red burgundy, it offers ripe cherry, rhubarb, sweet strawberry fruit laced with spices.

{ARGENTINA}

Malbec, Punta de Vacas, Norton, Mendoza, Argentina £29.95
Rich and juicy – ripe plums, blackberry, liquorice and exotic spice – soft texture.