

Tel: 01880 820190
E: struan@tarbert.biz
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Scott's
Quayside food & drink



Opening Hours: Fridays and Saturdays 6.00pm Last Service 8.30pm

Welcome to Struan House

Bistro and Rooms

Struan House is a small family run business comprising **Scott's Bistro** and **Struan House B&B**. Both are run by John and Kristen Scott with their children Luke and Emma helping.

At **Scott's**, we are dedicated to cooking with quality, fresh ingredients, with a focus on our local Scottish Seafood. We make our own dough, soups, sauces and desserts, and use local produce and suppliers as far as practically possible.

We have travelled extensively and love fresh home-made food. We are happy to cater for a wide range of diets and always have gluten and dairy free as well as vegetarian food available.

Scott's Bistro is open on Friday and Saturday evenings at Struan House, where we also have six B&B rooms, available seven days a week all year round.

John and Kristen are both trained designers. John studied at Cheltenham Art College and then graduated as a landscape architect. Born in Scotland John loves the West coast of Scotland and is a keen sailor. Kristen was born in the USA and grew up in New Zealand; she also graduated as a Landscape Architect and is equally passionate about sailing and the West Coast. We hope you enjoy some of John's many West Coast photographs displayed on the monitor in the dining room. *Some of these are also printed to canvas, for sale – please ask.*

Scott's is fully licensed offering a selection of local beers, wines and spirits and of course a range of local West Coast Malt Whiskies.

Read on for our Menu... enjoy!

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Sample Menu

Portion of our own home baked Focaccia Bread* (V) £1.50

Our own home-baked focaccia bread topped with rosemary and sea salt

Bowl of Mixed Olives (V) £2.75

Bowl of Campbeltown Smoked Mussels (V) £3.75

To Start

Soup of the Day (V) (G) £4.95

Served with our own focaccia bread

Bruschetta with Tomato and Basil (V) £4.95

Toasted focaccia topped with tomato and fresh basil with a hint of garlic

Scott's Smoked Mackerel Pâté £6.50

*Served with rocket, lemon and oatcakes**

Scallops and Bacon Bruschetta £6.95

Skewered, drizzled with a Garlic oil and served on rocket with a Lemon wedge on Scott's toasted focaccia

Seafood Chowder (G) £7.50

A creamy fish soup with succulent pieces of fresh and smoked fish, and smoked mussels served with our own focaccia bread

Mains

Roasted Vegetable Pepperonata (V)(G) £12.95

Roasted Peppers and Courgettes in a rich Tomato Sauce with Mushrooms, Onions, Black Olives, fresh Garlic and Basil and slivers of fresh red Chilli added for extra kick! Served with Sautéed Potatoes

Inverawe Smoked Salmon Carbonara £12.95

*Locally smoked Inverawe Salmon and Mushrooms in a Cream & Dill Sauce served with Linguini Pasta**

Scott's own Homemade Seafood Lasagne £15.95

Tarbert Langoustine tails, Salmon, Smoked and White Fish, Campbeltown Smoked Mussels in a Creamy Mushroom sauce layered with Lasagne Pasta and served with Salad. mmm very very tasty!

Pan Fried Scallops (G) £12.95

Drizzled with Sauce Vierge, and served with Salad and our own Focaccia Bread

Scott's Seafood Bianco Pizza £14.95

Mozzarella, Mushrooms, Mussels, slivers of fresh red Chilli, red Onion, Tarbert Langoustine Tails, Garlic and Anchovies

Chorizo and Scallops £16.50

*With slivers of fresh Chilli, Mushrooms, fresh Coriander and White Wine, served with Linguini Pasta**

Pan-fried Sea Bass (G) £17.95

Two fillets of fresh Sea Bass, drizzled with Sauce Vierge, and served with Sautéed Potatoes and seasonal Vegetables

Beef Stracotto al Chianti (G) £14.95

Beef with Chianti, Traditional Tuscan dish of slow cooked Beef with Pancetta, Mushrooms & Shallots with Rosemary and Thyme, served with Sautéed Potatoes and seasonal Vegetables

Salads

Mixed Salad (V) £3.95

(G) = Gluten Free *Wheat/gluten free bread, pasta, and oatcakes available on request **(V) = Vegetarian**

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Typical Dessert Menu

Meringues with Cream or Ice Cream (G) £4.75

Or Add fruit £5.95

Scott's zingy Key Lime Pie (G) £5.25

Trio of Icecream £4.95

One scoop each of Chocolate, Vanilla and Tablet Ice Creams, drizzled with Chocolate Sauce and served with wafers

Strawberries, Raspberries or Mixed Fresh Fruit £5.25

Served with Cream or Ice Cream

Drambuie Chocolate Pots (Adults only!) (G) £5.95

Topped with Raspberries, Served with Cream or Ice Cream

Allergies: Please don't hesitate to check the ingredients of any of our dishes with our staff.

Please Note: We use Ground Almonds as a flour substitute in much of our gluten free baking, and Xylitol as a sugar substitute. We also use raw eggs in our own homemade mayonnaise.

Fish Bones: whilst we make every effort to remove them, please be aware that there is always the possibility of small bones in our fish dishes.

Children's portions of most of our menu items available on request

Teas and Coffees

Espresso – Small	£1.50	Espresso – Large	£1.75
Black Americano	£1.75	White Americano	£2.00
Cappuccino – Regular	£2.10	Cappuccino – Large	£2.25
Latte	£2.25	Hot Chocolate	£2.50
Tea	£1.75	Earl Grey, Green and Fruit Teas	£1.90

Cold Soft Drinks

Mixers – all at £1.20

Soda Water
Orange Juice
Tonic Water
Lemonade

Soft Drinks

Coke £1.50
Irnbru/Sprite £1.50
Orange or Apple Juice £1.50
Fentimans ginger beer 0.5% £2.75
Sparkling Mineral Water (330ml) £1.50
Sparkling Mineral Water (750ml) £3.95

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Wine List

White

	Glass 175ml	Glass 250ml	Bottle 75cl
1. <i>GPG Garganega Pino Grigio</i> North Eastern Italy – “Dry White clean and crisp, hints of apples and zesty lemons” 12.5%	£4.50	£5.95	£17.50
2. <i>Douglas Green Chardonnay Colombard</i> Wine of South Africa – “medium bodied, tropical fruits with creamy vanilla undertones” 13.5%			£18.50
3. <i>Cape Mountain Sauvignon</i> South Africa Western Cape – “Ripe fruit flavours” 12.0%			£19.50
4. <i>Matua Marlborough Sauvignon Blanc</i> New Zealand – “classic Marlborough, the first New Zealand winery to produce Sauvignon Blanc” 13.0%			£24.00
5. <i>Sancerre Crezancy</i> French, from the Loire heartland – “Sauvignon grapes, very fruity and fresh – enjoy!” 13.0%			£35.95
6. <i>Chablis la Colombe</i> French, Northern Burgundy – “classic wine, chardonnay grape, fresh bouquet” 12.5%			£37.50

Rosé

	Glass 175ml	Glass 250ml	Bottle 75cl
7. <i>Finca el Picador</i> Off dry Chilean Pink – “Merlot grape, fresh and soft on the palate” 12.5%	£4.75	£6.25	£17.75

Red

	Glass 175ml	Glass 250ml	Bottle 75cl
8. <i>Tolva Merlot</i> Plummy Chilean Merlot 11.5%	£4.50	£5.95	£17.25
9. <i>Nuviana Tempranillo/Cabernet Sauvignon</i> Spain – Rioja meets Bordeaux! 13.5%			£21.50
10. <i>Rioja Vega del Rayo Seleccionada</i> Spain – Full bodied Tempranillo and Mazuelo Grape 12.5%			£24.95

Champagne

	Bottle
11. <i>Veuve Pelletier Brut Champagne</i> A Classic Champagne from the Epernay region of France	£45.00

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Drinks List

Beers, Lagers and Ciders

Loch Fyne Ales

	ABV	Bottle	
Jarl	3.8%	500ml	£4.25
Hurricane Jack	4.4%	500ml	£4.25
Avalanche	4.5%	500ml	£4.25
Highlander	4.8%	500ml	£4.25
Vital Spark	4.4%	500ml	£4.25
Presentation Pack of three beers to takeaway		3 x 500ml	£11.95

West Brewery, Glasgow

St Mungo Lager	4.9%	330ml	£3.75
Peroni	5.1%	330ml	£3.75
Becks Blue (Alcohol Free)	0.05%	275ml	£3.50
Crabbies Alcoholic Ginger Beer	4.0%	500ml	£4.50

Specialist Thistly Cross Scottish Ciders

Cider with Ginger	4.0%	500ml	£4.95
Original Lightly Sparkling	7.2%	500ml	£4.95
Original Lightly Sparkling	6.2%	500ml	£4.95

Spirits & Liqueurs 35ml

Gordon's Gin	£2.75	Drambuie	£4.25
Vodka	£2.75	Baileys	£4.25
OVD Demerara Rum	£3.25	Tia Maria	£4.25
Martini Bianco	£2.75	Sambuca	£4.25
Black Bottle Blended Islay Malts	£2.75	Sambuca Black Liqueurice	£4.50

Malts 35ml

Laphroig	10yrs	£4.50	Jura	10yrs	£3.75
Lagavullin	16yrs	£5.75	Springbank	10yrs	£4.50
Caol Ila	12yrs	£4.75	Bruichladdich	10yrs	£4.75
Bunahabain	12yrs	£4.75	Ardbeg	10yrs	£6.00
Ileach (Cask Strength 58%)		£7.50	Bowmore	12yrs	£5.55
The International Wine & Spirit Competition Gold Award 1999			Kilchoman (46%)		£4.75

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