



BREAKFAST

Continental

£4.95

Cereals

Pastries

Seasonal Berry or Natural Yoghurt

Fruit

Selection of Fruit Juices

Preserves & Toast

À La Carte

BREAKFAST SANDWICH

£4.95

Fried egg, streaky bacon
with or without cheese
on a English Muffin

KINTYRE BREAKFAST

£6.95

Haggis, back bacon,
tattie scone or hash brown
with a poached egg

SCOTTISH BREAKFAST

£10.95

Back Bacon
Lorne Sausage or Link Sausage
Baked Beans
Black Pudding
Tattie Scone or Hash Brown
Mushroom
Tomato

Fried Egg, Poached Egg
or Scrambled Egg

POACHED SMOKED HADDOCK

£9.25

Poached in milk topped with a
poached egg

VEGETARIAN CHOICE

£7.95

Omelette
Tomatoes, Mushroom and Spinach

PORRIDGE

£2.95



SUNDAY LUNCH

Selection of Homemade Breads

Starters

SOUP of the moment

CHICKEN &
BLACK PUDDING SALAD
with balsamic dressing

TIAN OF SEAFOOD
baby leaves & marie rose sauce

UGADALE PATE
kintyre sauce & toasted homemade bread

MELON
mint granite & fresh berries

Main Courses

ROAST RIB OF BEEF

ROAST LOCAL LEG OF PORK

ROAST of the day

*All the above are served with Yorkshire pudding,
roast potatoes, market fresh vegetables & pan gravy*

STEAK & LOCAL ALE PIE
short crust pastry lid, chunky chips & peas

BEER BATTERED HADDOCK FILLET
mushy peas & hand cut chips

OPEN MUSHROOM LASAGNE
chunky chips with warm vegetable salad

Desserts

JAM ROLY POLY

STICKY TOFFEE PUDDING

APPLE PIE

All the above are served with either traditional custard or ice cream

CRÈME CARAMEL
served with vanilla ice cream

Main Course £11.95 | Two Course £13.95 | Three Course £15.95

Specialty Sandwiches

CLASSIC BEEF BURGER YOUR WAY £10
with spices, mushrooms, onions, cheese, bacon, salad or rings

GRILLED SIRLOIN STEAK PANINI £12
with horseradish and chive aioli Panini

HOT PASTRAMI ON CIABATTA £7
with pickled red onions and gruyere cheese

WARM SMOKED SALMON BAGEL SANDWICH £10
with leaves, capers and dill cream



STARTERS

SOUP of the moment
£5.95

FRESH TOMATO & BASIL SOUP
£5.95

WARM DUCK RISOTTO
walnut & vanilla sauce
£9.50

OYSTER
black pudding & chive dressing
Raw or blanched
3 oysters £9.95 6 oysters £18.95

LOCAL SMOKED SALMON
fennel remoulade & kintyre bread
£9.95

HANDMADE LOBSTER RAVIOLI
sweet pepper, chicory & parmesan shavings
£9.95

PAN STEAMED MUSSELS
bacon, whisky & parsley cream sauce
£9.75

PAN FRIED GOAT'S CHEESE
pine nuts, fresh leaves and beetroot
£7.95

SALADS

GAMBERETTO ARUGULA FRISE
prawn & rocket salad with red pepper vinaigrette
£9.95

CAPRESE SALAD
*tomato, buffalo mozzarella and basil with
fresh black pepper and olive oil*
£8.25

CAESAR SALAD
*cos lettuce tossed in caesar dressing with
cured bacon and garlic crostini*
£8.95

KINTYRE SALAD
*local hot smoked salmon, baby leaves, capers,
red onion confit, chopped egg
and light lemon dressing*
£9.95



MAIN COURSE

CHARCOAL GRILLED 8OZ CENTRE CUT
FILLET STEAK
asparagus and roasted chateau potatoes
£29.95

CORN FED CHICKEN BREAST
mashed potato, buttered greens & truffle cream
£17.95

CHAR GRILLED 10OZ SIRLOIN STEAK
marinated baby vegetables & crushed potatoes
£24.95

PAN FRIED SCOTTISH SALMON FILLET
potato gnocchi, roasted vegetables with
browned sage & lemon butter
£19.95

CHAR GRILLED LAMB CHUMP STEAK
rosemary dauphinoise, pea & beans
£21.50

SEARED HAND DIVED SCALLOPS
pea puree, apple fondants & truffle potatoes
£25.95

PAN ROASTED VENISON MEDALLIONS
wild mushroom & potato pancake & game sauce
£25.50

TRADITIONAL MEATLOAF
mash potato & pickled vegetables
£12.95

SLOW ROASTED BELLY PORK
potted pork with apple, braised red cabbage,
butter fried potatoes & thyme jus
£16.95

CHEESE TORTELLINI
mediterranean vegetables,
tomato & vodka cream sauce
£14.95

Extra sides available

Spinach, Mashed Potato & Pickled Vegetables £3.75 each

Macaroni with Cheese, Asparagus, Potato & Wild Mushroom Pancake £4.50 each

The chef will prepare the fillet steak medium unless you state otherwise. We also recommend that the venison medallions are also cooked medium so that you get the true taste & texture of the dish, as under cooking and further cooking can hinder the quality of the meat

DESSERTS

ICED RASPBERRY PARFAIT
honey cake, whisky cream & oat crunch
£6.95

MACERATED BANANA PANNA COTTA
banana and peanut crumble
with iced rum mousse
£6.75

APPLE CHEESECAKE
beetroot sorbet, apple puree & hazelnut sponge
£6.25

An array of Scottish cheeses, frozen grapes,
handmade oatcakes & tomato chutney

DARK CHOCOLATE FONDANT
sweet parsnip puree & mascarpone ice cream
£6.25

3 CHEESES £9.95
4 CHEESES £10.95
5 CHEESES £12.50

WINE LIST

THE DUNES SELECTION

WHITE WINES

Il Carretto, Bianco di Sicilia 2011 Italy
Aromatic and intense, this indigenous Grillo shows wonderful freshness and a subtle underlying minerality. Well-balanced on the nose and palate with grilled almonds, herbaceous notes and a delicate citrus finish.

£18.00 | £4.50 175ml | £6.25 250ml

Sauvignon Blanc, Panul Estate, Lontue Valley, 2011 Chile
Pale straw colour, with a crisp herbaceous nose of nettles and grass. Showing a warm expansive palate, full-bodied for a Sauvignon, but with a clean tropical freshness on the palate.

£19.00 | £4.75 175ml | £6.50 250ml

ROSE WINES

Brouette Rosé, Cômte Tolosan, 2010 France
Cherries, redcurrant and exotic fruits on the nose. Fresh and fruity redcurrant on the palate with a spicy end on the mouth with a rounded finish.

£19.00 | £4.75 175ml | £6.50 250ml

RED WINES

“Grenache-Syrah Terre de Lumiere”, Jean d’Alibert VdP d’Oc 2010 Languedoc”
Ripe but fresh and smooth-textured Grenache-Syrah blend, showing baked-plum flavours and a herbal, savoury depth. Supple juicy red fruits on the palate with an underlying structure, and soft ripe tannins.

£18.00 | £4.50 175ml | £6.25 250ml

Cabernet-Carmenere, El Campesino, 2010 Chile
A Cabernet-Carmenère blend is classic Chile. Soft, velvety and lightly spiced, with smoky notes of dark black fruit and a subtle, characteristic damson notes. Supple enough to be drunk alone, but with ample structure to go with food.

£19.00 | £4.75 175ml | £6.50 250ml

CHAMPAGNE & SPARKLING WINE

CHAMPAGNE

Guy de Chassey, Champagne Grand Cru Brut NV
A delicate, fresh and fruity nose, showing notes of toast and white flowers and pear. Golden yellow colour with bright, concentrated mousse. Entirely from Grand Cru, 100% rated vineyards only.

£39.95

Bollinger, Special Cuvée Brut

Bollinger’s renowned Special Cuvée blend, combines the fruits of previous harvests with the addition of reserve wines from the cellars in Ay. The final component is ageing of the wine on its lees in the cellar. A very high percentage of the base wines coming Grand Cru Vineyards in the Cote d’Ay and Verzenay.

£68.00

SPARKLING

Sparkling Rose Brut, ‘Le Colture’ NV Italy
From old vines of the Treviso region, this rose wine is created from slightly pressed red grapes. Brilliant, lively, cherry-like highlights. The aroma is delicate and fragrant, fruity with scents of rose, raspberry and Marasca cherry.

£33.95

WHITE WINES

ARGENTINA

Pinot Gris, Reserva, “Fairtrade”, 2011 Argentina
Pale lemon colour with greenish tints. A real thirst-quencher with bright citrus / green apple flavours, some rose-petal and honey-suckle aromas and hints of spice and lychee. Purity of fruit comes from a lovely, fresh acidity balancing the ripe fruit flavours.

£21.75

AUSTRALIA

“Bin 12 Chardonnay” Cranswick Smith Estate, 2009 Australia

Light straw in colour with flashes of pale green. This is a very attractive blend of stone fruit flavours, citrus and delicate spice on the nose. The palate echoes this with an additional nutty minerality and a creamed light oak texture.

£24.50

CHILE

Chardonnay Reserva, Vinamar Estate, Casablanca Valley, 2010 Chile

A relatively full weighted Chardonnay, but not over oaked by any means. The white flower flavours and aromas of peach and apricot are complimented by a subtle creamy vanilla palate from a judicious use of oak.

£24.50

FRANCE

Chablis, Domaine Vincent Dampt, 2010 Burgundy
Green apple and flint aromas on the nose and good minerality on the palate. Long elegant finish with complex aromas and layers of fruit.

£37.00

“Sancerre, Domaine de la Grande Maison,
Chaumeau Balland, 2010 Loire”

Rich and ripe with creamy gooseberry and herbaceous fruits on the nose complemented with fresh lemon acidity to finish. Depth of flavours and length of zesty fruit finish show quality wine-making from a single domaine producer.

£35.50 | £18.00 half

WINE LIST

WHITE WINES

ITALY

Pinot Grigio, Luna, Cecilia Beretta, 2011 Italy
Great elegance and rich character, belying the nature of the grape. Good fruit concentration on the palate with clean ripe fruit flavours. Concentration and complexity that you might not normally expect from Pinot Grigio wines.
£23.50

NEW ZEALAND

Ana Sauvignon Blanc, Marlborough, 2011 New Zealand
Pale straw green in colour and piercingly aromatic. This wine shows all the characteristics of a superb vintage and top wine-maker - Mickael Eradus. An evocative fusion of fully ripened tropical fruits and freshly cut herbs layered over hints of fresh lime and lemon zest.
£26.90

SOUTH AFRICA

Chardonnay, Nelsons Estate, Paarl, 2009 South Africa
Flinty but restrained nose, hints of Cape gooseberries and freshly cut green apples and grassy top notes on the palate. Minimal lees contact gives the wine an elegant, rounded and balanced appeal with a lively balanced lemon acidity on the finish.
£34.50

SPAIN

Rueda Blanco, Vina Garedo, (Viura-Verdelho-Sauvignon) 2010 Spain
Made from the sought-after Viura and verdello grapes, blended with small amounts of Sauvignon, this wine is full with fresh stone fruit character, completed by an aromatic and interesting minerality. High altitude planting retains the freshness and crispness of the wine.
£23.50

USA

Sauvignon Blanc, Cakebread Cellars 2009 USA
The nose of this sauvignon is fresh with citrus notes along with some fleshier stone fruit and a hint of gooseberries. The palate is fairly round, showing green apples and grassy notes but also some soft vanilla and spices.
£42.00

Chardonnay, Cakebread Cellars 2009 USA
Bright gold in colour, the nose is full of creamy tropical fruits and shortbread. There are subtle hints of toffee and fudge with a palate which is textured but perfectly balanced with fresh minerality and a long, silk finish.
£58.00

RED WINES

ARGENTINA

Malbec, Chamuyo Estate, Mendoza, 2010 Argentina
100% Malbec. A fine mix of aromatic herbs, pepper and red fruits with sweet and well-structured tannins. This will drink really well with roast lamb or beef. An enticing spicy red fruit finish.
£21.50

AUSTRALIA

Heywood Estate Shiraz, 2010 Australia
Dark purple, juicy, slightly smokey and spicy red but with lovely, pure Syrah fruit flavours of pepper, redcurrants and blackberries.
£22.95

CHILE

Cabernet Sauvignon Reserva Especial, Vina Mar, Maipo, 2008 Chile
This is an intense, fruity wine which offers ripe red and purple fruit aromas. There is a complex concentrated flavour of raspberry, blackberry and spice flavours on the palate. Long and full, with an elegant finish.
£26.95

FRANCE

Chateau La Courolle, St Emilion, 2008 Bordeaux
The nose presents a lovely combination of warm cherry fruit and spice with delicate savoury nuances with hints of mocha. The palate is silky and beautifully integrated whilst mirroring the aromas on the nose. With ripe tannins this is an essential and classical St Emilion styled wine.
£36.50

Bourgogne Pinot Noir, Domaine Cyrot-Buthiau, 2009 Burgundy
Named in honour of Olivier's little girl, this is a flirtatious, charming red. Early drinking and brightly fruited it combines roses and sweet on the nose, mirrored on the palate, which is aromatic, fresh and exuberant.
£34.50

Gevrey-Chambertin, Champonnet 1er Cru, Domaine des Varoilles, 2000 Burgundy
A lovely ruby colour and a delicately spiced nose infused with aromas of violets and mandarins. The finish is powerful and supported by a layer of fine tannins.
£64.00

WINE LIST

RED WINES

Cotes du Rhone Reserve, Dom Perrin 2009
Rhône
This wine is deep red in colour with red fruits, leather, liquorice and hints of spice on the nose. This is full-bodied and well-balanced with a complex tannic structure.
£29.50 | £15.00 half

SOUTH AFRICA

Merlot, Bainskloof Estate, Breede River, 2009 South Africa
This is richly coloured and has an appealing, brightly fruited but spiced nose. The palate is almost must-fresh, opening up further to reveal ripe cherries and cassis, laced with pepper. Really good concentration of fruit.
£22.95

SPAIN

Tempranillo, Mas Oliveras, Catalonia, 2010 Spain
This wine shows very good concentration. A bright, ruby-violet colour with an intense scented nose of ripe strawberries and liquorice. The palate offers supple, fresh summer berry and black fruit flavours, soft, rich and approachable.
£22.00

El Coto Rioja, Crianza, 2007 Spain
This crianza is a rich ruby red colour, with fresh fruit aromas on the nose. There is the typical liquorice aroma from the oak with subtle hints of vanilla. The wine is silky and velvety with a lovely warm intensity.
£29.50 | £15.00 half

USA

Zinfandel, Edmeades, Mendocino County, California 2008 USA
Deep raspberries and cassis with creamy oak are rounded by the smokey meat and cedar box aromas. This wine is intense, dark and brooding with layers of fruit.
£45.00

Cabernet Sauvignon, Cakebread Cellars, Napa Valley, 2007 USA
Inky purple in colour, this wine shows lots of dark, ripe, spicy blackberry fruits. The palate is structured with a fresh and leafy yet spicy and rich, finishing with warm cassis notes.
£92.00

Napanook, Dominus Estate, Napa Valley, 2007 USA
These wines are made as naturally as possible offering a deep ruby red colour, with lush aromas of raspberry jam, vanilla and violets with a hint of warm mint cocoa. Bordeaux blend.
£74.0

ROSE WINES

Merlot Rosé, Nelsons Estate, Paarl 2011 South Africa
Soft baby pink in colour, this wine has a pretty perfumed nose with notes of red berries and cream. The palate is well balanced with ripe fruit and a creamy texture and good structure.
£28.50

Brouette Rosé, Cômte Tolosan, 2010 France
Cherries, redcurrant and exotic fruits on the nose. Fresh and fruity redcurrant on the palate with a spicy end on the mouth with a rounded finish.
£19.00

DESSERT WINES

Château Septy, 2007 Bordeaux
Ripe, honeyed fruit with notes of caramel and marmalade; rich and sweet but enlivened by zingy fresh citrus acidity.
£19.50 | £4.00

Muscat de Beaumes-de-Venise, Dom Perrin, 2008 Rhône
Amber-coloured with an intense nose of Muscat and mint. Luscious and grapey, with a honeyed richness on the palate.
£4.50



THE UGADALE HOTEL HISTORY



In the late 1800's, a small guest house opened on the stunning shores of Machrihanish overlooking the famed first tee of Machrihanish Golf Club. Known then as The Pans Hotel, much was written about the superb hospitality and comfort afforded there. Frequented by golfers and the Scottish 'elite,' the bustling area flourished and the hotel quickly expanded to accommodate. Shortly after a program of renovations was made, an unfortunate fire ravaged the wooden expansion of the hotel in 1898 and it was gutted. The hotel reopened as The Ugadale Arms Hotel and it was soon regarded as the pinnacle of luxury accommodation in the west of Scotland. The Ugadale Arms was a grand and splendid traditional hotel, and in its heyday, regularly welcomed captains of industry and their families, who descended on Machrihanish for summer holidays. The hotel continued to provide extraordinary service and lodging through the years under different monikers but eventually closed its doors to the public in the late 1990's.

Standing proud for over 100 years, The Ugadale Hotel has been lovingly restored to reclaim its former glory with 22 luxurious guest rooms and suites, the inspired Kintyre Club private restaurant and world-class Serenity Spa.

Grants for the restoration of The Ugadale Hotel were made in cooperation with Highland and Islands Enterprise (HIE) and the European Regional Development Fund (ERDF).