

Appetisers

Choice of black pitted Kalamata olives or Green pitted Kalamata olives in Herbs de Provence	£3.25
Bread, olive oil and balsamic vinegar <i>g</i>	£3.15
Marinated anchovies, smoked mussels and marinated prawn <i>g Mo Cr</i>	£4.95
Assiette de Charcuterie, a selection of cured meats with crusty bread <i>g</i>	£4.95

Starters

Homemade soup of the day served with crusty bread <i>g l</i>	£4.00
Crayfish Bisque, crayfish soup flambéed with cognac and served with garlic bread <i>Cr g l Sd</i>	£5.95
Duo of smoked salmon, Kinglas Fillet and cured beetroot Kinglas Fillet served with pickled cucumber and toasted bread <i>f g</i>	£8.95
Dressed Crab with dill and lemon mayonnaise served with toasted brioche and cherry tomato coulis <i>s g Cr e l</i>	£8.15
Loch Fyne seafood platter, Bradan Rost pâté, smoked salmon, smoked mussels and a Morecombe Bay oyster served with toasted brown bread <i>f Cr Mo g lu s so e</i>	£9.95
Seared Isle of Mull King Scallops lightly marinated with tandoori spices, drizzled with a korma sauce served with a poppadum rocket salad and mango chutney <i>Mo l g Sd</i>	£9.95
Homemade chicken liver parfait with toasted bread and onion marmalade <i>l g</i>	£6.50
Slowly braised cajun style Ayrshire pork belly served with pickled cabbage, sweet chilli sauce and croutons <i>Sd g</i>	£6.95
Asparagus, cherry tomatoes, halloumi cheese and spring onion quiche served with mixed leaves and with a balsamic vinegar reduction <i>l e g</i>	£6.25
Pan Catalan Style grilled ciabatta, tomato, grilled red peppers, baby artichoke hearts, chick peas and chive and lemon cottage cheese with rocket leaves <i>g Mu</i>	£6.25

Side Orders

Mixed leaves salad <i>Sd Mu</i>	£2.50
Garlic bread/cheese <i>l g Sd Mu</i>	£2.95
Homemade chips or wedges	£2.75
Bowl of vegetables <i>l</i>	£2.50
Dauphinoise potatoes <i>l</i>	£2.75

Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *Ce* | Mustard - *Mu* | Sesame - *s*
Molluscs - *Mo* | Nuts - *n* | Crustaceans - *Cr* | Lupin - *Lu* | Soya - *So* | Sulphur Dioxide - *Sd*

Should you have any food allergies or dietary requirements please inform your server.
N.B. Animal lard is used in all deep fried dishes.

Main Courses

Fresh battered fish and chips with tartare sauce served with salad. <i>f g Sd e</i>	£11.95
Scottish smoked hake fillet served with mashed potatoes, seared spinach and a mornay sauce topped with a poached egg. <i>f g l e</i>	£10.25
Baked Loch Fyne lightly smoked salmon fillet served on a bed of pea and leek risotto topped with a dill and crayfish bisque sauce. <i>f e g</i>	£15.95
Chargrilled halibut fillet served with baby potatoes, grilled asparagus, spinach and and Antiboise sauce <i>f M o l</i>	£18.95
North African styled roasted chicken supreme in a light harissa paste with raita, tabbouleh, curried potato wedges and a red wine sauce	£13.95
Grilled gammon steak with Scottish cheddar sauce, fried egg, broccoli and homemade chips. <i>l g e</i>	£9.85
Homemade spaghetti bolognese served with fresh parmesan. <i>g l c e</i>	£8.75
Homemade beef burger with an onion relish, tomato and chilli thousand island sauce served with homemade chips and salad. (with cheese £1.00, with bacon £1.00) <i>g s e</i>	£9.95
Beef cheeks bourguignone, slowly braised beef cheeks served with dauphinoise potatoes, sautéed vegetables and baby onions with a smoked bacon and thyme red wine sauce. <i>l Sd</i>	£14.50
Highland pan fried venison collops served with dauphinoise potatoes, garlic greens and a brandy, black chanterelle, red wine sauce. <i>l Sd</i>	£17.95
Roast Scottish rump of lamb topped with a Provençal crust served with dauphinoise potatoes, garlic greens and a sautéed cèpes and red wine sauce. <i>l g</i>	£15.95
Grilled goats cheese salad on toast with red onion marmalade on a bed of mixed leaves, walnuts and pumpkin seeds. <i>l g n</i>	£8.50
Baked peppers with a vegetable and raisin couscous served on a bed of rocket leaves with a spicy tomato and basil sauce topped with halloumi. <i>l</i>	£8.75
Wild mushroom tagliatelle served with spinach in a creamy parsley sauce <i>g e l Sd</i>	£9.95
Chargrilled prime Scottish fillet steak	£28.95
Chargrilled prime Scottish sirloin steak	£23.95
Chargrilled British Bavette Steak	£18.95

**All steaks served with a choice of chips, dauphinoise potatoes
mashed potatoes or potato wedges and seasonal vegetables or salad**

**Steak Sauces – Cream Brandy, red wine and black chanterelles/
Creamy peppercorn/Red wine/Garlic butter £2.50 *l Sd***

Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *Ce* | Mustard - *Mu* | Sesame - *s*
Molluscs - *Mo* | Nuts - *n* | Crustaceans - *Cr* | Lupin - *Lu* | Soya - *So* | Sulphur Dioxide - *Sd*

Should you have any food allergies or dietary requirements please inform your server.
N.B. Animal lard is used in all deep fried dishes.

Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *Ce* | Mustard - *Mu* | Sesame - *s*
Molluscs - *Mo* | Nuts - *n* | Crustaceans - *Cr* | Lupin - *Lu* | Soya - *So* | Sulphur Dioxide - *Sd*

Should you have any food allergies or dietary requirements please inform your server.
N.B. Animal lard is used in all deep fried dishes.