

LUNCHTIME MENU

Served from 12pm - 6pm



Appetisers

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| Olives black and green Kalamata. | £3.25 |
| Bread with olive oil and balsamic vinegar. <i>g</i> | £3.15 |
| Marinated anchovies, smoked mussels and a smoked 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

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| Homemade Soup of the Day served with crusty bread. <i>g l</i> | £4.00 |
| Loch Fyne Seafood Selection of Bradan Rost pâté, smoked salmon, smoked mussels and a Morecombe Bay Oyster served with toasted bread. <i>g Mo l u f c r s s o e</i> | £9.95 |
| Dressed Crab with dill and lemon mayonnaise served with toasted brioche and cherry tomato coulis. <i>s g Cr e l</i> | £8.15 |
| Duo of Smoked Salmon , Kinglas fillet and beetroot cured Kinglas fillet with pickled cucumber & toasted crusty bread. <i>g f</i> | £8.50 |
| Seared Isle of Mull King Scallops lightly marinated with tandoori spices, drizzled with a korma sauce served with a poppadum, mango chutney and rocket salad <i>Mo l g Sd</i> | £9.95 |
| Chicken Liver Parfait homemade, served with toasted bread and onion marmalade. <i>l g</i> | £6.50 |
| Grilled Goats Cheese Salad with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n</i> | £5.95 |
| Asparagus, cherry tomato, halloumi cheese and spring onion quiche served with mixed leaves and a balsamic vinegar reduction <i>g s o</i> | £6.25 |
| Pan-grilled ciabatta Catalan style with tomato, grilled red peppers, baby artichoke hearts, chickpeas and lemon cottage cheese with chives served with rocket leaves <i>g Mu</i> | £6.25 |

Main Courses

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| Fish and Chips freshly battered served with salad. <i>g f Sd e</i> | £11.95 |
| Scottish Smoked Hake Fillet served with mash potatoes, seared spinach, Mornay sauce and topped with a poached egg. <i>g l e f</i> | £10.25 |
| Loch Fyne lightly smoked salmon fillet baked lightly smoked salmon fillet served on a bed of pea and leek risotto with a dill and crayfish bisque sauce <i>f e g</i> | £15.95 |
| Seared Isle of Mull king scallops lightly marinated with tandoori spices, drizzled with a korma sauce served with a poppadum, mango chutney and rocket salad <i>Mo l g Sd</i> | £19.00 |
| Fresh Scottish Mussels with marinère sauce and homemade chips. <i>l Mo S</i> | £10.50 |
| Smoked Salmon Brioche Roll with smoked salmon, Bradan Rost and cream cheese, salad and chips. <i>l g</i> | £10.00 |
| Grilled Gammon Steak with Scottish cheddar sauce, a fried egg and homemade chips and broccoli. <i>g l e</i> | £9.85 |
| Haggis, Neeps and Tatties with a Drambuie and green peppercorn cream sauce. <i>l g Sd</i> | £8.75 |
| Prime Steak Pie baked under flaky pastry with mash and buttered carrots. <i>l g</i> | £9.75 |
| Spaghetti Bolognese served with fresh grated parmesan. <i>g l Ce</i> | £8.75 |
| Homemade Beef Burger with an onion relish, chilli thousand island sauce, tomato served with homemade chips and salad (with cheese £1.00, with bacon £1.00) <i>g s e</i> | £9.95 |
| Grilled Bavette Steak with garlic butter served with chips and salad. <i>l</i> | £18.95 |
| Pork & Leek Sausages served with mashed potatoes, broccoli and an onion gravy <i>l Sd g</i> | £8.95 |
| Grilled Goats Cheese Salad with onion marmalade, mixed leaves, walnuts and pumpkin seeds. <i>l g n</i> | £8.50 |
| Macaroni Cheese served with salad and garlic bread <i>l e g</i> | £7.95 |
| Baked Peppers w/ vegetable and raisin couscous t/w halloumi cheese & served on a bed of spicy tomato and basil sauce with rocket leaves <i>l Sd</i> | £8.75 |

Lunch Fillers

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| Soup of the Day and a Filled Ciabatta Roll <i>l g</i> | £8.95 |
| Filled Ciabatta Roll with Chips and Salad <i>l g</i> | £8.95 |
| Choose from: Cajun style chicken with mango lime mayonnaise <i>n</i> , BLT or Mediterranean vegetables. | |
| Panini served with Soup of the Day <i>l g</i> | £8.50 |
| Panini served with Homemade Chips <i>l g</i> | £8.50 |
| Choose from: Ham and Cheddar <i>l</i> , Chorizo and roasted pepper, Mediterranean vegetables | |

Allergen Advice Key

Gluten - *g* | Eggs - *e* | Fish - *f* | Peanuts - *p* | Milk - *l* | Celery - *ce* | Mustard - *mfu* | 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.