

MAIN COURSES:

Fresh battered fish and chips with tartar sauce	£8.95
Grilled natural smoked hake with creamy mash, Mornay sauce and broccoli	£8.25
Fresh Scottish mussels marinières and home made chips	£8.50
Chargrilled North Atlantic halibut fillet on smoked mussel risotto with a white wine, saffron and leek sauce	£16.95
Grilled goat's cheese with red onion marmalade on a bed of mixed leaves, walnuts and pumpkin seeds	£6.95
Pasta with baby spinach, walnut and a cheese cream sauce	£7.95
Spaghetti with home made Bolognese served with fresh parmesan	£7.50
Grilled gammon steak with Scottish cheddar sauce, fried egg and home made chips	£8.95
Home made beefburger served with home made chips and salad with cheese £0.75 with bacon £1.00	£8.95
Free range chicken breast served with a celery, mushroom, red wine, tarragon and smoked bacon sauce and mashed potatoes and broccoli	£12.95
Pan fried collops of Argyll venison deglazed with cognac and a dark chocolate, chestnut and red wine sauce with mash and bean fagot	£14.95
Pan fried fillet of beef on fried bread topped with poached beef marrow served with boulangère potatoes, grilled tomato and french beans wrapped in bacon and a wild mushroom and Madeira sauce	£24.00
Char-grilled prime Scottish fillet steak	£22.50
Char-grilled prime Scottish sirloin steak (served with chips or potatoes)	£18.95
Steak Sauces – peppercorn, red wine or chasseur sauce	£2.50