



Appetisers

Choice of black pitted Kalamata olives or Green pitted Kalamata olives in Herbs de Provence	£3.50
Bread, olive oil and balsamic vinegar <i>g sd</i>	£3.25
Marinated anchovies, smoked mussels and smoked prawns <i>g Mo Cr f</i>	£5.95
Plateau de Charcuterie, a selection of cured meats with crusty bread <i>g</i>	£4.95
Mixed salad <i>Mu</i>	£2.95

Starters

Homemade soup of the day served with crusty bread <i>g l</i>	£4.25
Crayfish Bisque, crayfish soup flambéed with cognac and served with garlic bread <i>Cr g l Sd</i>	£6.95
Loch Fyne Gravavlax served with toasted brown bread, chives sour cream and mixed leaves salad <i>f g mu sd</i>	£9.95
Dressed Crab with coriander and lime mayonnaise served with toasted mini brioche bun and sweet chilli sauce <i>g Cr e l mu sd</i>	£9.50
Loch Fyne seafood platter, Bradan Rost pâté, smoked salmon, smoked mussels and two oyster's served with toasted brown bread <i>f Cr Mo g lu s so e mu sd</i>	£14.95
Pan fried Isle of Mull Scallops served with a smoked fish risotto, crayfish veloute, rocket leaves, rosemary and parmesan tuiles <i>Mo l g Sd</i>	£10.50
Homemade chicken liver parfait with toasted bread and onion marmalade <i>l g mu sd</i>	£6.75
Pork belly marinated in beer and slowly braised served with pickled cabbage, croutons and an Arran mustard dressing <i>g Mu Ce</i>	£7.25
Smoked cheese, spinach and walnut quiche served on a bed of mixed leaves and balsamic reduction <i>g n l Mu</i>	£6.25
Trio of Crostini: black olive tapenade, humus and grilled red pepper crostini served on a bed of mixed leaves <i>g l sd (Vegan)</i>	£6.25

Side Orders

Mixed leaves salad <i>Sd Mu</i>	£2.95
Garlic bread/cheese <i>l g Sd Mu</i>	£2.95
Homemade chips	£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. <i>fg Sd e m</i>	£12.95
Scottish smoked hake fillet served with mashed potatoes, seared spinach and a mornay sauce topped with a poached egg. <i>fg l e</i>	£11.75
Chargrilled lightly smoked Loch Fyne salmon fillet served on a bed of rice noodles, stir fried vegetables, water chestnuts and hoi sin sauce <i>f</i>	£16.95
Pan fried halibut fillet served on a bed of sautéed baby potatoes, seared spinach and a creamy dill and crayfish sauce <i>Sd l f e</i>	£18.95
Duo of chicken breast and thigh (stuffed with sage and onions) served with mashed potatoes, roasted vegetables and a diane sauce <i>l Sd Ce</i>	£14.50
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 sd mu</i>	£9.95
Slowly braised beef cheeks served with dauphinoise potatoes, roasted vegetables, baby onions, smoked stricky bacon and red wine sauce topped with garlic croutons <i>l Sd</i>	£14.50
Pan fried Scottish venison collops served with braised red cabbage (flamiche style), dauphinoise potatoes and a whisky, chocolate and red wine sauce <i>l Sd</i>	£17.95
Pan fried Scottish rump of lamb served with dauphinois potatoes, garlic greens and a creamy mulled wine reduction sauce <i>l n Sd</i>	£17.95
Grilled goats cheese salad on toast with red onion marmalade on a bed of mixed leaves, walnuts and pumpkin seeds. <i>l g n sd mu</i>	£9.25
Pappardelle pasta served with cepes, in a creamy parsley sauce and topped with salsa verde <i>Sd l g</i>	£9.95
Aumônières, wheat leaf purse filled with butternut squash, spinach, halloumi cheese and a tomato sauce <i>g l</i>	£9.95
Stir fried vegetables and water chestnuts on a bed of rice noodles with a sweet chilli sauce (<i>Vegan</i>)	£8.95
Chargrilled prime Scottish fillet steak	£31.95
Chargrilled prime Scottish sirloin steak	£25.95
Chargrilled British Bavette Steak	£19.95

**All steaks served with a choice of chips, Dauphinoise potatoes,
mashed potatoes, seasonal vegetables or salad
Steak Sauces – Diane sauce
Creamy peppercorn/Red wine/Garlic butter £2.75 *l Sd***

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