



## DINNER MENU

### APPETISERS

<b>Bread and olive oil</b>	with balsamic vinegar G	£3.75
<b>Mixed olives</b>	green and black kalamata	£3.95
<b>Antipasti</b>	cured meat platter served with crusty bread and gherkins G	£5.95

### STARTERS

<b>Chicken liver parfait</b>	homemade, served with toasted bread and onion marmalade L G MU	£6.95
<b>Hand dived scallops</b>	pan fried, with a white wine, mushroom, shallot, cream and parsley sauce in a shell with duchess potatoes MO L SD E	£12.95
<b>Grilled goats cheese salad</b>	with mixed leaves, onion marmalade, walnuts and pumpkin seeds L G N MU SD	£5.95
<b>Seafood selection</b>	smoked mackerel, horseradish pate, Loch Fyne smoked salmon, two oysters, smoked mussels with onion & beetroot chutney and toasted bread G SD	£15.00
<b>Pork belly</b>	slowly braised boneless Ayrshire pork flank, glazed in BBQ sauce (spicy) with pickled cabbage and croutons G MU CE SO	£7.25
<b>Quiche</b>	asparagus, sun dried tomatoes and basil quiche on a bed of mixed leaves with a balsamic reduction G L E	£6.75
<b>Soup of the day</b>	homemade soup served with crusty bread G	£4.50
<b>Trio of crostini</b>	spicy hummus, grilled artichoke hearts and grilled Mediterranean vegetables and basil pesto served on a bed of mixed leaves and a balsamic reduction G L (can be made vegan/gluten free on request)	£6.35

## MAIN COURSES

<b>Roasted chicken breast</b> chicken breast stuffed with wild mushrooms, tarragon mousse served with garlic greens, mashed potato and a creamy cider sauce L E G	£14.50
<b>Fish and chips</b> served with tartar sauce and a choice of salad or peas G F SD E MU	£13.65
<b>Spaghetti bolognese</b> served with fresh parmesan G L CE E	£8.95
<b>Homemade beef burger</b> with onion relish, thousand island sauce and tomato. Served with chips or salad G E L (with cheese £1, with bacon £1)	£9.95
<b>Hand dived scallops</b> pan fried, with a white wine, mushroom, shallot, cream and parsley sauce in a shell with duchess potatoes E L MO SD	£27.95
<b>Grilled goats cheese salad</b> with mixed leaves, onion marmalade, walnuts and pumpkin seeds L G N MU SD	£9.75
<b>Pan fried gnocchi</b> with wild mushroom, spinach and cream sauce, topped with a pumpkin, sage and lemon drizzle (vegetarian) L SD G	£9.95
<b>Vegan penne tricolor</b> tossed with wild mushrooms, asparagus, cherry tomatoes and fresh basil, topped with truffle oil G	£11.95
<b>Beef cheeks</b> slowly braised, with mashed potatoes and vegetables served with a red wine, baby onion and smoked bacon sauce SD CE L	£14.95
<b>Smoked salmon fillet</b> grilled lightly smoked salmon fillet served with fried baby potatoes, asparagus tips, ribbon vegetables, saffron, garlic dill dip and baby capers E MU L	£16.95
<b>Sirloin steak</b> chargrilled sirloin steak with chips and either mixed vegetables or salad L CE Sauces - red wine or peppercorn £2.95	£26.95

## LUNCH MENU - AVAILABLE 12 NOON - 6PM

<b>Haggis neeps and tatties</b> with a Drambuie and green peppercorn sauce. L G SD	£8.95
<b>Prime steak pie</b> baked under a flaky pastry and served with mashed potatoes and mixed vegetables. L G	£12.50
<b>Macaroni cheese</b> served with salad and garlic bread. L E G MU SD	£8.50
<b>Panini with soup or chips</b> choose from: ham & cheddar, chorizo & roasted pepper or Mediterranean vegetables & basil pesto L G N	£8.95
<b>Ciabatta with soup or chips</b> Choose from: chicken caesar style with little gem lettuce, BLT or Mediterranean vegetables & basil pesto L G N	£8.95