

A LA CARTE



For the Table

Baked Bread Selection (V/VE) Flavoured Butter & Oil	6	Marinated Olives (VE)	5
--	---	-----------------------	---

To Start

Soup Of the Day (V/VE) Bread & Butter	6.50	Haggis Bon Bons Neep puree Ayrshire Bacon Jus	9.50
Chicken Liver Pate (GF) Mixed Salad Red Onion Chutney Oat Cakes	8.50	Smoked Scottish Salmon With Crisp Salad and Pickled Veg	10
Loch Fyne Scallops  Lemon and Butter Caper Sauce	18	Venison Carpaccio With Crisp Leaf Rocket and Redcurrant Jus	9.50

Main Courses

Roasted Duck Breast Pomme Dauphinoise, Tender Stem Broccoli, Au Jus	26
Mediterranean Veg Terrine Herb Cous Cous, Chilli Relish	19
Fish of the Day  Lemon Crushed, Potatoes. Green Beans , Spinach, Red Pesto Dressing	22
Lamb Rump Black Angus Potatoes Ratatouille and Minted Jus	25
Daube de Beef Black Pudding, Spring Onion Mash, Ale Jus, Crispy Kale Topping	21
Wild Mushroom Risotto (VE) Soft Herbs, Spring Onion & Basil Puree	18
Bovine Burger Monterey Jack Cheese, Bacon, Lettuce and Tomato	19
Breast of Chicken Stuffed with Chorizo (M)(S) Red Chilli, Tender Stem Broccoli , Potato Gratin , Garlic & Tomato Cream sauce	21

(V) Vegetarian (VE) Vegan

A 10% service charge will be included, at your discretion.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and any special dietary requirements who may wish to know about the ingredients used, please ask for a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness.

If you are in a hurry, please let us know.

WE USE BRITISH ISLES LOCAL BEEF LOCAL SUPPLIERS

 Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54946. www.msc.org.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness.

If you are in a hurry, please let us know.

A LA CARTE



The Grill

Try our grass fed, 28 Day Matured British Isles Beef. Our grill dishes are served chargrilled with Triple Cooked Chips, Roasted Field Mushroom, Rocket, Watercress & Parmesan Salad

Fillet 10oz	46
Sirloin 10oz	37
Ribeye 12oz	37
T- Bone 15oz	43

Grill To Share

Chateaubriand	95
Triple Cooked Chips, Roast Plum Tomatoes & Shallots, Field Mushrooms & Choice of Sauce	
Chateaubriand	85
Skinny Fries, Roast Plum Tomatoes, Shallots, Mushrooms.	

Surf 'n Turf your Steak 🥩

Harissa North Atlantis King Prawns	10
Loch Fyne Scallops	15
Harissa & Lemon King Prawns & Seared Loch Fyne Scallops	18

Sauces & Butters

Red Wine Jus Pink Peppercorn Blue Cheese Diane Sauce Garlic Butter Whisky & Mustard	4.50
---	------

Accompaniments

Triple Cooked Chips Koffman's Crispy Fries (VE) Onion Rings (V) Field Mushroom (V) Rocket & Parmesan Salad (V) Tomato & Red Onion Salad (VE)	All 5.00
Truffle & Parmesan Fries Mac & Cheese (V) Dauphinoise Potatoes Rainbow Carrots	All 6.00
Black Angus Potatoes Tender Stem Broccoli Mac & Cheese	All 6.50

A LA CARTE



Desserts

Chocolate Brownie (V) (G) (S) Raspberry Sorbet Fresh Berries	9.50
Chef's Sundae of the Day Ask server for details	9.00
Sticky Toffee Pudding (V) (S) (GF) Toffee Sauce Honeycomb Ice Cream	9.50
Forest Berry Crumble (V) (S) Cinnamon Ice Cream Berry Coulis	9.50
Chef's Cheesecake of the day Ask server for details	9.50
Chefs Selection of Fine Scottish Cheese Continental Cheese (V) Artisan Biscuits, House Chutney & Truffle Honey	13.00

Dessert Tipples

The Espresso Martini Selection A shot of fresh espresso with Kahlua & Syrup to taste, plus your choice of spirit:	Coffee & Tea We offer a selection of hot beverages made with Columbian roast beans or premium tea bag	3.50
Absolut Vanilla Vodka	Americano	3.50
Grey Goose Vodka	Cappuccino Latte	3.75
Cointreau	Flat white	3.80
Frangelico	Espresso Double Espresso	3.50 4.50
Disaronno	Tea	3.50
Hennessy Fine de Cognac	Flavoured Tea (Peppermint, Camomile, Green Tea, Lemon & Ginger, Earl Grey)	3.80
Havana 7 Year	Liqueur Coffee (Irish coffee, Baileys Coffee, Calypso), (Irish coffee, Baileys Coffee, Calypso)	7.00
Cascabel Honey		

Port

Enjoy a glass of delicious port from our Sandeman selection.
Perfect for after your meal, divine paired with our Cheeseboard:

Sandeman Unfiltered Late Bottle Vintage 2018	5
Sandeman 10-Year-Old Tawny Port NV	6
Sandeman 20-Year-Old Tawny Port NV	8.50
Sandeman Vintage Port 2016	10

(V) Vegetarian (VE) Vegan

A 10% service charge will be included, at your discretion.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and any special dietary requirements who may wish to know about the ingredients used, please ask for a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness.

A LA CARTE



If you are in a hurry, please let us know