

A LA CARTE



For the Table

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

Soup Of The Day (M) (VE) Bread & Butter	6.5	Haggis Bon Bons Neep Puree Ayrshire Bacon Jus	9.5
Chicken Liver Pate (GF) Mixed Salad Red Onion Chutney Oatcakes	8.5	Smoked Scottish Salmon 🌿 Crisp Salad Pickled Veg	10
Seared Scallops 🌿 Lemon and Butter Capers Puree	18	Venison Carpaccio Crisp Leaf Rocket Redcurrant Jus	9.5

Main Courses

Roast 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
Daube de Beef Black Pudding Spring Onion Mash Ale Jus Crispy Kale Topping			21
Wild Mushroom Risotto (VE) Soft Herbs, Spring Onion & Basil Purée			18
Bovine Burger Monterrey Jack Cheese Bacon Lettuce and Tomato			19
Breast Of Chicken Stuffed with Chorizo (M) (S) Red Chilli Tender stem Broccoli Potato Gratin Garlic and Tomato Cream Sauce			21

(M) 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.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-549

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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 & Manchego Salad

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

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 Atlantic King Prawns	10
Loch Fyne Scallops	15
Harissa Prawns & Seared Loch Fyne Scallops	18

Sauces & Butters

Red Wine Jus Pink Peppercorn Blue Cheese Diane Sauce Garlic Butter Whisky & Mustard	All 4.50
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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
Black Angus Potatoes Tender Stem Broccoli Mac n Cheese	All 6.50
Truffle & Parmesan Fries Mac & Cheese (V) Dauphinoise Potatoes Rainbow Carrots	All 6.00

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Desserts

Chocolate Brownie (V), (G), (S) Raspberry Soebet Fresh Berries	9.50
Chefs Sundae of The Day (Ask server for details) Whipped Cream Selection of Ice-cream	9.50
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
Chefs Cheesecake of The Day (Ask server for details)	9.50
Chefs Selection of Fine Scottish & Continental Cheese (V) Artisan Biscuits, House Chutney & Truffle Honey	13

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		10
Grey Goose Vodka		11
Cointreau		10
Frangelico		10
Disaronno		10
Hennessy Fine de Cognac		11
Havana 7 Year		11
Cascabel Honey		11
	Muscat de Beaumes-de-Venise Rich and concentrated, with fresh floral scents on the nose. This wine is sweet and full of flavour, with notes of white peach and apricot.	7 / 32

Port:

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

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