

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
Potted Tarbert Crab served with toasted crusty bread and mixed leaf salad <i>g Cr e l Mu sd</i>	£9.50
Loch Fyne seafood platter, Bradan Rost pâté, smoked salmon, smoked mussels and two oysters served with toasted brown bread <i>f Cr Mo g e Mu sd</i>	£14.95
Pan fried Mull King Scallops gratin in a spring onion, saffron and Isle of Mull cheddar sauce served with crusty sliced ciabatta and a rocket and radicchio salad <i>Mo l g Sd</i>	£10.95
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, spring onion and cherry tomato 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
Fried new potatoes	£2.95
Seasonal vegetables <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

Freshly battered fish and chips with tartare sauce and a choice of peas or salad. <i>f g Sd e Mu</i>	£13.50
Scottish smoked hake fillet served with mashed potatoes, seared spinach and a mornay sauce topped with a poached egg. <i>f g l e</i>	£11.75
Chargrilled lightly smoked Loch Fyne salmon fillet served with crushed dill baby potatoes, sundried tomato and caper salsa, topped with rocket leaves <i>f</i>	£16.95
Pan fried Gigha halibut fillet served on a bed of tagliatelle, courgette and a smoked mussel, chive and white wine sauce <i>l f g Mo sd</i>	£18.95
Duo of roasted chicken breast and thigh (stuffed with sage and onions) served with, fried new potatoes broccoli, and a chorizo, pepper and tomato and basil sauce <i>g Sd</i>	£14.50
Homemade spaghetti bolognese served with fresh parmesan. <i>g l ce</i>	£8.95
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 mashed potatoes, sautéed seasonal vegetables, and a smoked bacon, baby onions and red wine sauce <i>Sd Ce</i>	£14.50
Pan fried Scottish venison collops served with mashed potatoes, garlic greens flamed with gin, in a red wine, honey and forest fruits sauce <i>l Sd</i>	£17.95
Marinated Scottish rump of lamb in Moroccan spices, served with fried baby potatoes, garlic greens, minted yoghurt and red wine sauce <i>l 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 in a creamy wild mushroom and parsley sauce, topped with salsa verde <i>Sd l g</i>	£9.95
Aumônières, wheat leaf purse filled with butternut squash, spinach, halloumi cheese, tomato sauce and sweet chilli sauce <i>g l</i>	£8.95
Warm salad with artichoke, sun dried tomatoes, new potatoes, asparagus, lamb lettuce and salsa verde (<i>Vegan</i>)	£9.95
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, fried new potatoes, boiled potatoes, mashed potatoes, seasonal vegetables or salad

Steak Sauces

Creamy peppercorn/Red wine/Garlic butter £2.75 *l Sd*

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