



Starters

Homemade soup of the day	Served with crusty bread.	£4.50
Bread and olive oil	With balsamic vinegar.	£3.75
Mixed olives	Green and black Kalamata.	£3.95
Loch Fyne seafood selection	Bradon Rost pâte, smoked salmon, smoked mussels and two oysters with toasted bread. G M O F C R E M U S D	£14.95
Pan fried Mull king scallops	In garlic butter with rocket and garlic bread. Check allergens. MO, L, G, E	£10.95
Pork belly	Marinated in beer and slowly braised, with pickled cabbage, croutons and an Arran mustard dressing. G M U C E	£7.25
Chicken liver parfait	Homemade, served with toasted bread and onion marmalade. L G M U S D	£6.95
Trio of crostini	Grilled peppers, grilled artichoke and hummus served on a bed of mixed leaves and balsamic reduction. G L S D (Vegan)	£6.25
Quiche	Spring onion, sun dried tomato and mozzarella quiche served on a bed of mixed leaves with balsamic reduction. SD, MU	£6.50
Grilled goats cheese salad	With onion marmalade, mixed leaves, walnuts and pumpkin seeds. L G N M U S D	£5.95

. Mains

Pan fried Mull king scallops	In garlic butter with rocket and garlic bread. MO, L, G, E	£21.00
Fish and chips	Freshly battered fish and chips with tartare sauce and a choice of peas or salad. G F S D E M U	£13.50
Loch Fyne salmon	Lightly smoked Loch Fyne salmon, roasted with crushed dill, new potatoes, grilled asparagus, topped with sun dried tomato, caper salsa and rocket leaves. F	£16.95
Homemade beef burger	With an onion relish, chilli thousand island sauce and tomato, served with homemade chips and salad (with cheese £1, with bacon £1). G S E M U S D	£9.95
Spaghetti bolognese	Served with fresh grated parmesan. G L C E	£8.95
Braised beef cheeks	Slowly braised beef cheeks served with mashed potatoes, sautéed seasonal vegetables, and a smoked bacon, baby onion and red wine sauce. SD C E	£14.50
Chargrilled sirloin steak	With chips and choice of seasonal vegetable or salad and a peppercorn SD L or red wine sauce SD C E (£2.95 extra).	£25.95
Roast chicken duo	Breast and thigh with fried baby potatoes and garlic greens, topped with a roasted tomato and pepper sauce. G S D	£14.50
Grilled goats cheese salad	With onion marmalade, mixed leaves, walnuts and pumpkin seeds. L G N U M U S D	£9.50
Pappardelle	With wild mushrooms, asparagus, creamy parsley and white wine sauce, topped with mozzarella. SD L G	£9.95
Warm salad	Warm salad with new potatoes, wild mushrooms, broad beans, rocket and gremolata sauce. (vegan).	£9.95

Lunch menu. Available 12 noon - 6pm

Panini with soup or chips	Ham and cheddar, chorizo and roasted pepper or Mediterranean vegetables. L G	£8.95
Ciabatta with soup or chips	Choose from coronation chicken, BLT or Mediterranean vegetables. L G	£8.95
Haggis, neeps and tatties	With a drambuie and green peppercorn cream sauce. L G S D	£8.95
Prime steak pie	Baked under a flaky pastry and served with mashed potatoes and mixed vegetables. L G	£10.50
Macaroni cheese	Served with salad and garlic bread. L E G M U S D	£8.50

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. Animal lard is used in all deep fried dishes.