



## Starters

<b>Homemade soup of the day</b>	Served with crusty bread. <b>G</b>	<b>£4.50</b>
<b>Bread and olive oil</b>	With balsamic vinegar.	<b>£3.75</b>
<b>Mixed olives</b>	Green and black Kalamata.	<b>£3.95</b>
<b>Loch Fyne seafood selection</b>	Bradán Rost pâte, smoked salmon, smoked mussels and two oysters with toasted bread. <b>G MO F CR E MU SD</b>	<b>£14.95</b>
<b>Scallops a la Parisienne</b>	Pan fried Isle of Mull Scallops served in a white wine, shallot, mushroom, cream and parsley sauce, garlic bread and mixed leaves <b>MO L G SD</b>	<b>£10.95</b>
<b>Pork belly</b>	Marinated in beer and slowly braised, with pickled cabbage, croutons and an Arran mustard dressing. <b>G MU CE</b>	<b>£7.25</b>
<b>Chicken liver parfait</b>	Homemade, served with toasted bread and onion marmalade. <b>L G MU SD</b>	<b>£6.95</b>
<b>Trio of crostini</b>	Grilled peppers, grilled artichoke and hummus served on a bed of mixed leaves and balsamic reduction. <b>G L S D (Vegan)</b>	<b>£6.25</b>
<b>Butternut Squash Quiche</b>	Sage, leeks and Mull cheddar served with mixed leaves and balsamic vinegar reduction. <b>G S D E L</b>	<b>£6.50</b>
<b>Grilled goats cheese salad</b>	With onion marmalade, mixed leaves, walnuts and pumpkin seeds. <b>L G N MU SD</b>	<b>£5.95</b>

## Main Courses

<b>Scallops a la Parisienne</b>	Pan fried Isle of Mull Scallops served in a white wine, shallot, mushroom, cream and parsley sauce, garlic bread and mixed leaves <b>MO L G SD</b>	<b>£21.00</b>
<b>Fish and chips</b>	Freshly battered fish and chips with tartare sauce and a choice of peas or salad. <b>G F S D E MU</b>	<b>£13.50</b>
<b>Baked Loch Fyne salmon</b>	Lightly smoked Loch Fyne salmon, served on a bed of sundried tomato, pea and leek risotto with a creamy parsley and seafood sauce and topped with Parmesan shavings. <b>(CHEESE OPTIONAL) SD L</b>	<b>£16.95</b>
<b>Homemade beef burger</b>	With an onion relish, chilli thousand island sauce and tomato, served with homemade chips and salad (with cheese £1, with bacon £1). <b>G S E MU SD</b>	<b>£9.95</b>
<b>Spaghetti bolognese</b>	Served with fresh grated parmesan. <b>G L CE</b>	<b>£8.95</b>
<b>Braised beef cheeks</b>	Slowly braised beef cheeks served with dauphinoise potatoes, sautéed seasonal vegetables, and a smoked bacon, baby onion and red wine sauce. <b>SD CE</b>	<b>£14.50</b>
<b>Chargrilled sirloin steak</b>	With chips and choice of seasonal vegetable or salad and a peppercorn <b>SD L</b> or red wine sauce <b>SD CE</b> (£2.95 extra).	<b>£25.95</b>
<b>Roast chicken</b>	Chicken breast stuffed with Stornoway black pudding wrapped in smoked streaky bacon served with mashed potatoes seasonal vegetables and a whisky and Arran mustard cream sauce. <b>SD G L MU</b>	<b>£14.50</b>
<b>Grilled goats cheese salad</b>	With onion marmalade, mixed leaves, walnut and pumpkin seeds. <b>L G N U MU SD</b>	<b>£9.50</b>
<b>Stuffed Peppers</b>	With a spring onion and broad bean risotto served with a spicy tomato sauce and salad topped with Monterey Jack Cheese. <b>(CHEESE OPTIONAL) SD L CE VEGAN</b>	<b>£9.95</b>
<b>Portobello Mushrooms</b>	Baked mushroom filled with Julienne of grilled mediterranean vegetables, Bombay potatoes and sun dried tomatoes served on a bed of tomato and basil sauce and topped with salad and Monterey Jack cheese. <b>(CHEESE OPTIONAL) CE SD L VEGAN</b>	<b>£9.95</b>

## Lunch menu - available 12 noon - 5:30pm

<b>Panini with soup or chips</b>	Ham and cheddar, chorizo and roasted pepper or Mediterranean vegetables. <b>L G</b>	<b>£8.95</b>
<b>Ciabatta with soup or chips</b>	Choose from Chicken caesar style with little gem lettuce, BLT or Mediterranean vegetables. <b>L G</b>	<b>£8.95</b>
<b>Haggis, neeps and tatties</b>	With a drambuie and green peppercorn cream sauce. <b>L G SD</b>	<b>£8.95</b>
<b>Prime steak pie</b>	Baked under a flaky pastry and served with mashed potatoes and mixed vegetables. <b>L G</b>	<b>£10.50</b>
<b>Macaroni cheese</b>	Served with salad and garlic bread. <b>L E G MU SD</b>	<b>£8.50</b>

### 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.