



## APPETISERS

<b>Bread and olive oil</b>	with balsamic vinegar <b>G</b>	<b>£3.75</b>
<b>Mixed olives</b>	green and black kamalata	<b>£3.95</b>
<b>Antipasti</b>	Cured meat platter served with crusty bread and gherkins <b>G</b>	<b>£5.95</b>

## STARTERS

<b>Chicken liver parfait</b>	homemade, served with toasted bread and onion marmalade <b>L G MU</b>	<b>£6.95</b>
<b>Hand dived scallops</b>	pan fried, with a white wine, mushroom, shallot, cream and parsley sauce in a shell with duchess potatoes <b>MO L G SD E</b>	<b>£12.95</b>
<b>Grilled goats cheese salad</b>	with mixed leaves, onion marmalade, walnuts and pumpkin seeds <b>L G N MU SD</b>	<b>£5.95</b>
<b>Seafood selection</b>	smoked mackerel & horseradish pate, loch fyne smoked salmon, two oysters, smoked mussels with onion & beetroot chutney and toasted bread <b>G SD</b>	<b>£15.00</b>
<b>Pork belly</b>	slowly braised boneless ayrshire pork flank, glazed in BBQ sauce (spicy) with pickled cabbage and croutons <b>G MU CE SO</b>	<b>£7.25</b>
<b>Quiche</b>	asparagus, sun dried tomatoes and basil quiche on a bed of mixed leaves with a balsamic reduction <b>G L E</b>	<b>£6.75</b>
<b>Soup of the day</b>	homemade soup served with crusty bread <b>G</b>	<b>£4.50</b>
<b>Trio of crostini</b>	spicy hummus, grilled artichoke hearts and grilled Mediterranean vegetables and basil pesto served on a bed of mixed leaves and a balsamic reduction <b>G L</b>	<b>£6.35</b>

## MAIN COURSES

<b>Beef cheeks</b>	slowly braised, with mashed potatoes and vegetables served with a red wine, baby onion and smoked bacon sauce <b>SD CE</b>	<b>£14.95</b>
<b>Smoked salmon fillet</b>	grilled lightly smoked salmon fillet served with fried baby potatoes, asparagus tips, ribbon vegetables, saffron, garlic dill dip and baby capers <b>E MU</b>	<b>£16.95</b>
<b>Sirloin steak</b>	chargrilled sirloin steak with chips and either mixed vegetables or salad. Sauces - red wine or peppercorn <b>L CE</b>	<b>£26.95</b>
<b>Roasted chicken breast</b>	chicken breast stuffed with wild mushrooms, tarragon mousse served with garlic greens, mashed potato and a creamy cider sauce <b>L E</b>	<b>£14.50</b>
<b>Fish and chips</b>	served with tartar sauce and a choice of salad or peas <b>G F SD E MU</b>	<b>£13.65</b>
<b>Spaghetti bolognese</b>	served with fresh parmesan <b>G L CE E</b>	<b>£8.95</b>
<b>Homemade beef burger</b>	with onion relish, thousand island sauce and tomato. Served with chips and salad <b>G E L</b> (with cheese £1, with bacon £1)	<b>£9.95</b>
<b>Hand dived scallops</b>	pan fried, with a white wine, mushroom, shallot, cream and parsley sauce in a shell with duchess potatoes <b>E L MO</b>	<b>£27.95</b>
<b>Grilled goats cheese salad</b>	with mixed leaves, onion marmalade, walnuts and pumpkin seeds <b>L G N MU SD</b>	<b>£9.75</b>
<b>Pan fried gnocchi</b>	with wild mushroom, spinach and cream sauce, topped with a pumpkin, sage and lemon drizzle (vegetarian) <b>L S D</b>	<b>£9.95</b>
<b>Vegan penne tricolore</b>	tossed with wild mushrooms, asparagus, cherry tomatoes and fresh basil, topped with truffle oil	<b>£11.95</b>

## LUNCH MENU - AVAILABLE 12 NOON - 6:00PM

<b>Haggis neeps and tatties</b>	with a Drambuie and green peppercorn 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>£12.50</b>
<b>Macaroni cheese</b>	served with salad and garlic bread. <b>L E G MU SD</b>	<b>£8.50</b>
<b>Panini with soup or chips</b> <b>£8.95</b>	ham and cheddar, chorizo and roasted pepper or Mediterranean vegetables. <b>L G</b>	
<b>Ciabatta with soup or chips</b>	choose from chicken caesar style with little gem lettuce, BLT or Mediterranean vegetables and mozzarella. <b>L G</b>	<b>£8.95</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