



ALL DAY MENU

from 12pm

APPETISERS

Bread and olive oil with balsamic vinegar <i>g</i>	£4.95
Mixed olives green and black Kalamata	£4.95
Charcuterie cured meat platter served with crusty bread and gherkins <i>g</i>	£8.25

STARTERS

Soup of the day homemade and served with crusty bread <i>g</i>	£5.25
Grilled goats cheese salad with mixed leaves, onion marmalade, walnuts and pumpkin seeds <i>g l Mu n Sd</i>	£6.85
Quiche Courgette, sun dried tomato and spring onion quiche served on a bed of mixed leaves with a blue cheese dressing <i>e g l Sd</i>	£7.25
Trio of crostini spicy mushroom pâté, grilled artichoke hearts on a bed of mixed leaves with a balsamic glaze and a red onion, tomato and black olive tapenade with basil pesto (vegan/gluten free on request) <i>g l</i>	£6.95
Pan fried scallops served on a bed of smoked bacon, rocket leaves, topped with parmesan shavings, hazelnut oil and sherry vinegar dressing <i>l Mo Mu</i>	£15.35
Seafood selection Loch Fyne smoked salmon, two Loch Fyne Oysters, smoked mussels, smoked mackerel and horseradish pâté, onion and beetroot chutney and toasted bread <i>g Sd</i>	£17.50
Chicken liver parfait homemade, served with onion marmalade, toasted bread and mixed leaf salad <i>g l Mu</i>	£8.25
Pork belly slowly braised boneless Ayrshire pork flank, glazed in Hoisin sauce with pickled cabbage and croutons <i>Ce d s</i>	£8.25

SIDES

Mixed leaves <i>Mu Sd</i>	£3.50
Seasonal vegetables	£3.70
Garlic bread/cheese <i>g l Mu Sd</i>	£3.50/£4.50
Skinny Fries	£3.75

Allergens: Celery = CE, Crustaceans = CR, Eggs = E, Fish = F, Gluten = G, Milk = L, Lupin = LU, Mustard = MU, Molluscs = MO, Nuts = N, Peanuts = P, Soya = SO, Sesame = S, Sulphur Dioxide = SD. Animal lard is used in deep fried dishes. Please inform your server of any food allergies or dietary requirements.



MAIN COURSES

Stuffed aubergine baked and stuffed with chickpeas, walnut and coriander and served on a bed of spicy tomato sauce with mixed leaves, olive salad and parmesan shavings (can be made vegan on request) <i>l n Sd</i>	£11.75
Wheat pastry parcel filled with spinach, cauliflower florets, spicy potatoes and sweet peppers and served with a curried coconut milk Madras sauce <i>g l</i>	£12.95
Grilled goats cheese salad with mixed leaves, onion marmalade, walnuts and pumpkin seeds <i>g l Mu n Sd</i>	£10.85
Pan fried scallops served on a bed of smoked bacon, rocket leaves and topped with parmesan shavings and a hazelnut oil and sherry vinegar dressing <i>l Mo Mu</i>	£29.95
Fish and chips served with tartar sauce and with either salad or peas <i>Ds e f g Mu</i>	£14.75
Chargrilled lightly smoked salmon lightly smoked Loch Fyne salmon fillet served on a bed of warmed baby potatoes, fine beans, sweet red pepper and dill salad topped with a lemon, pink peppercorn and shallot dressing <i>Cr l</i>	£18.95
Oven baked chicken breast wrapped in smoked streaky bacon and thyme, served on a bed of cep and pea risotto and finished with a mascarpone and red wine sauce <i>g l Sd</i>	£16.75
Spaghetti Bolognese served with fresh parmesan <i>Ce e g l</i>	£9.95
Homemade beef burger with onion relish, thousand island sauce and tomato served with chips and salad (add cheese or bacon for £1.50) <i>e g l</i>	£11.50
Seared venison collops served with Drambuie sauce, braised red cabbage and homemade potato croquettes. <i>g l e</i>	£23.95
Beef cheeks slowly braised ox cheek served with mashed potatoes, seasonal vegetables and a red wine, mushroom and baby onion sauce <i>Ce l Sd</i>	£16.45
Sirloin steak Chargrilled and served with chips and either mixed vegetables or salad. Sauces include Garlic butter, red wine or peppercorn sauce - £3.00 each <i>Ce l</i>	£29.95

LUNCHTIME SPECIALS from 12pm - 6pm every day

Haggis neeps and tatties with a Drambuie and green peppercorn sauce <i>g l Sd</i>	£10.75
Prime steak pie baked under a flaky pastry and served with mashed potatoes and mixed vegetables <i>g l</i>	£13.95
Macaroni cheese served with salad and garlic bread <i>e g l Mu Sd</i>	£9.95
Panini with soup or chips ham & cheddar or chorizo and roasted pepper or Mediteranean veg and basil pesto <i>g l n</i>	£10.75
Ciabatta with soup or chips Italian chicken, mozzarella and pesto or BLT or Mediteranean veg and basil pesto <i>e l</i>	£10.75

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