

A LA CARTE MENU

7 days | Max 7 people | 12 noon - 10pm

LOCH FYNE OYSTERS

3 for £7.50 | 6 for £14 | 9 for £19 | 12 for £24

served natural over crushed ice with lemon and Tabasco or Rockefeller, baked with spinach and parmesan cheese

Add a glass of Laurent Perrier champagne, each for £10.50

STARTERS

Soup of the Day £3.95
with freshly baked homemade bread

Cream of Mussel & Leek Soup £5.45
chopped chives, garlic sippets

Beetroot & Radish Salad £4.95
*baby gem lettuce, broad beans,
raspberry vinaigrette*

Goats Cheese & Spinach Tart £6.45
dressed rocket, roast piquillo peppers, chilli jam

Vine Ripened Plum Tomato &
Buffalo Mozzarella £5.95
peppery cress, Kalamata olives, hummus

Prawn Cocktail £8.45
*jumbo shrimp, crisp breadsticks, lemon,
tangy cocktail sauce*

Smoked Scottish Salmon £8.95
*cucumber, shallot & baby caper salsa,
lemon, crème fraiche*

Chicken & Bacon Rillettes £7.95
*sun blush tomatoes, parmesan,
honey-mustard dressing*

Chicken Liver Parfait £7.95
melba toast, dressed leaves, apple & fig chutney

MAINS

Baked Fillet of Rainbow Trout £14.95
nut crumble, lemon, stilton & herb butter, watercress

Grilled Fillet of Sea Bass £13.95
wild mushrooms, langoustine bisque

Fresh Market Dish of the Day P.O.A.

Roast Breast of Free-Range Chicken £12.95
Ayrshire ham, peas, roast jus

Broccoli Arancini £12.95
*char-grilled vegetables, roast plum tomato coulis,
vegan parmesan cheese*

Confit Duck Leg £14.95
Merguez sausage & white bean cassoulet

Char-Grilled Pork Tenderloin Steak £13.95
*glazed with honey, Dijon mustard & paprika,
buttered vegetable spaghetti*

All main courses and steaks come with your choice of side order -
*Hand-Cut Chunky Chips, Skinny Chips, Creamed Potatoes, Parsley Buttered New Potatoes,
Battered Onion Rings, Sautéed Mushrooms, Seasonal Vegetables or House Salad*

SPECIALLY SELECTED SCOTCH BEEF

Flat Iron Steak (*cooked medium*) 6OZ - £12.95

Picanha Steak (*Rump Cap/cooked medium*) 8OZ - £16.95

New York Style Strip Sirloin Steak
8OZ £18.95 | 10OZ £22.95 | 12OZ £27.95

Boneless Ribeye Steak 10OZ - £27.95

AWARD-WINNING
FILLET STEAK 8OZ £29.95

Restaurant Magazine

Double Cut Fillet Mignon 7OZ - £25.95

Chateaubriand (for two to share) 18OZ - £59.95

BLACK ABERDEEN ANGUS BEEF

New York Style Strip Sirloin Steak
10OZ £25.95 | 12OZ £29.95

BONE-IN SPECIALLY SELECTED SCOTCH BEEF

Bone-in Ribeye Steak 16OZ - £29.95
T-bone Steak 22OZ - £44.95

WAGYU BEEF GRADE 4-5

Boneless Rib Eye Steak 8OZ - £44.95

MAKE IT A SURF 'N TURF

Add 3 colossal shrimp with garlic butter for £6.50

2 FOR £29 MENU

2 COURSES, 2 PEOPLE & 1/2 LITRE CARAFE OF WINE

Sun - Thurs | Max 7 people | 12 noon - 10pm

Freshly Baked Homemade Bread £2

STARTERS

Soup of the Day

with freshly baked homemade bread

Beetroot & Radish Salad

baby gem lettuce, broad beans, raspberry vinaigrette

Vine Ripened Plum Tomato & Buffalo Mozzarella

peppery cress, Kalamata olives, hummus

Prawn Cocktail

*jumbo shrimp, crisp breadsticks, lemon,
tangy cocktail sauce
(supplement £4)*

Chicken & Bacon Rillettes

*sun blush tomatoes, parmesan,
honey-mustard dressing*

MAINS

Roast Breast of Free-Range Chicken

Ayrshire ham, peas, roast jus

Fresh Market Dish of the Day

Broccoli Arancini

*char-grilled vegetables, roast plum tomato coulis,
vegan parmesan cheese*

Grilled Fillet of Sea Bass

wild mushrooms, langoustine bisque

Char-Grilled Pork Tenderloin Steak

*glazed with honey, Dijon mustard & paprika,
buttered vegetable spaghetti*

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

All served with vine-ripened tomatoes and side of your choice.

Add a sauce -

Garlic & Herb Butter, Bearnaise, Green Peppercorn & Brandy or Blue Cheese Dressing for £1

8 oz Sirloin (supplement £11.95) 10 oz Rib Eye (supplement £10.95)

Make it a Surf'n' Turf

Add 3 Colossal Shrimp in Garlic Butter for £6.50

SIDE ORDERS £2.25

*Hand-Cut Chunky Chips, Skinny Chips, Creamed Potatoes, Parsley Buttered New Potatoes,
Battered Onion Rings, Sautéed Mushrooms, Seasonal Vegetables or House Salad*

2 FOR £39 MENU

2 COURSES, 2 PEOPLE & BOTTLE OF WINE

Friday 12 noon - 7pm | Saturday 12 noon - 4pm | Max 7 people

Freshly Baked Homemade Bread £2

STARTERS

Soup of the Day

with freshly baked homemade bread

Beetroot & Radish Salad

baby gem lettuce, broad beans, raspberry vinaigrette

Vine Ripened Plum Tomato & Buffalo Mozzarella

peppery cress, Kalamata olives, hummus

Prawn Cocktail

*jumbo shrimp, crisp breadsticks, lemon,
tangy cocktail sauce
(supplement £4)*

Chicken & Bacon Rillettes

*sun blush tomatoes, parmesan,
honey-mustard dressing*

MAINS

Roast Breast of Free-Range Chicken

Ayrshire ham, peas, roast jus

Fresh Market Dish of the Day

Broccoli Arancini

*char-grilled vegetables, roast plum tomato coulis,
vegan parmesan cheese*

Grilled Fillet of Sea Bass

wild mushrooms, langoustine bisque

Char-Grilled Pork Tenderloin Steak

*glazed with honey, Dijon mustard & paprika,
buttered vegetable spaghetti*

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

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8 oz Sirloin (supplement £11.95) 10 oz Rib Eye (supplement £10.95)

Make it a Surf'n' Turf

Add 3 Colossal Shrimp in Garlic Butter for £6.50

SIDE ORDERS £2.25

*Hand-Cut Chunky Chips, Skinny Chips, Creamed Potatoes, Parsley Buttered New Potatoes,
Battered Onion Rings, Sautéed Mushrooms, Seasonal Vegetables or House Salad*

SUNDAY ROAST MENU

Sunday only | Max 7 people | 12 noon - 10pm

2 courses £14.50 | 3 courses £18

STARTERS

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| <p>Soup of the Day
<i>with freshly baked homemade bread</i></p> <p>Cream of Mussel & Leek Soup
<i>chopped chives, garlic sippets</i></p> <p>Goats Cheese & Spinach Tart
<i>dressed rocket, roast piquillo peppers, chilli jam</i></p> <p>Vine Ripened Plum Tomato & Buffalo Mozzarella
<i>peppery cress, Kalamata olives, hummus</i></p> | <p>Prawn Cocktail
<i>jumbo shrimp, crisp breadsticks, lemon, tangy cocktail sauce (supplement £4)</i></p> <p>Chicken & Bacon Rillettes
<i>sun blush tomatoes, parmesan, honey-mustard dressing</i></p> <p>Chicken Liver Parfait
<i>melba toast, dressed leaves, apple & fig chutney</i></p> |
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SUNDAY ROASTS

Roast Rump Cap of Scotch Beef
horseradish relish and roast jus

Roast Loin of Scotch Pork
sage and onion stuffing, apple sauce and roast jus

Roast Leg of Scotch Lamb
mint sauce, red currant jelly and roast jus

Roast Free-Range Chicken Breast
sage and onion stuffing and roast jus

All served with yorkshire pudding, roast potatoes, mashed potatoes and seasonal vegetables

MAINS

Baked Fillet of Rainbow Trout £14.95
nut crumble, lemon, stilton & herb butter, watercress

Grilled Fillet of Sea Bass £13.95
wild mushrooms, langoustine bisque

Roast Breast of Free-Range Chicken £12.95
Ayrshire ham, peas, roast jus

Broccoli Arancini £12.95
char-grilled vegetables, roast plum tomato coulis, vegan parmesan cheese

Char-Grilled Pork Tenderloin Steak £13.95
glazed with honey, Dijon mustard & paprika, buttered vegetable spaghetti

All main courses come with your choice of side order -

Hand-Cut Chunky Chips, Skinny Chips, Creamed Potatoes, Parsley Buttered New Potatoes, Battered Onion Rings, Sautéed Mushrooms, Seasonal Vegetables or House Salad

LUNCH MENU

Mon - Sat | Max 7 people | 12 noon - 4.45pm

2 courses £14.50 | 3 courses £18

STARTERS

Soup of the Day
with freshly baked homemade bread

Beetroot & Radish Salad
baby gem lettuce, broad beans, raspberry vinaigrette

Goats Cheese & Spinach Tart
dressed rocket, roast piquillo peppers, chilli jam

Prawn Cocktail
*jumbo shrimp, crisp breadsticks, lemon,
tangy cocktail sauce
Supplement £4*

Vine Ripened Plum Tomato
& Buffalo Mozzarella
peppery cress, Kalamata olives, hummus

Chicken & Bacon Rillettes
*sun blush tomatoes, parmesan,
honey-mustard dressing*

Chicken Liver Parfait
*melba toast, dressed leaves,
apple & fig chutney*

MAINS

Grilled Fillet of Sea Bass
wild mushrooms, langoustine bisque

Roast Breast of Free-Range Chicken
Ayrshire ham, peas, roast jus

Fresh Market Dish of the Day

Broccoli Arancini
*char-grilled vegetables, roast plum tomato coulis,
vegan parmesan cheese*

Confit Duck Leg
Merguez sausage & white bean cassoulet

Char-Grilled Pork Tenderloin Steak
*glazed with honey, Dijon mustard & paprika
buttered vegetable spaghetti*

All main courses and steaks come with your choice of side order -

*Hand-Cut Chunky Chips, Skinny Chips, Creamed Potatoes, Parsley Buttered New Potatoes,
Battered Onion Rings, Sautéed Mushrooms, Seasonal Vegetables or House Salad*

LUNCH SPECIAL - 2 COURSES FOR £10

Soup of the Day
with crusty bread

Steak Frites
Add a sauce £1

SPECIALLY SELECTED SCOTCH BEEF

Flat Iron Steak *(cooked medium)* 6OZ - £12.95

Picanha Steak *(Rump Cap/cooked medium)* 8OZ - £16.95

New York Style Strip Sirloin Steak
8oz £18.95 | 10oz £22.95 | 12oz £27.95

Boneless Ribeye Steak 10oz - £27.95

AWARD-WINNING
FILLET STEAK 8OZ £29.95

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Double Cut Fillet Mignon 7oz - £25.95

Chateaubriand (for two to share) 18oz - £59.95

BLACK ABERDEEN ANGUS BEEF

New York Style Strip Sirloin Steak
10oz £25.95 | 12oz £29.95

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T-bone Steak 22oz - £44.95

WAGYU BEEF GRADE 4-5

Boneless Rib Eye Steak 8oz - £44.95

MAKE IT A SURF 'N TURF

Add 3 colossal shrimp with garlic butter for £6.50

DESSERT MENU

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Triple Chocolate Mousse £5.95
flavoured with coffee, tia maria & whisky, mango coulis

Rhubarb & Custard Cheesecake £5.95
raspberry coulis

Fresh Fruit Salad £5.95
elderflower syrup

Lemon & Raspberry Posset £5.95
homemade shortbread

Selection of Scottish & Continental Cheeses £7.45
house chutney, grapes, biscuits

DESSERT WINE

Deen VAT 6 Botrytis Semillon £20.95
2005, De Bortoli, Bottle

PORT

Barros 10yr Tawny, 50ml £4.00
Barros Vintage, 50ml £7.50
Barros Late Bottled Vintage, 50ml £3.50

LIQUEURS

Amaretto £3.85
Baileys £3.85
Drambuie £3.85

TEA & COFFEE

Breakfast & Flavoured Tea £2.95
Peppermint, Earl Grey, Chamomile, Green

Espresso Single £2.80 Double £3.60
Macchiato Single £2.85 Double £3.80
Cappuccino £3.40
Latté £3.40
Spiced Chai Latté £3.40
Americano £3.00
Mocha £3.35
Hot Chocolate £3.20
*Syrups Available - Vanilla, Hazelnut,
Cinnamon, Caramel, Gingerbread*

PARTY MENU

7 days | for groups of 8 or more | £10pp deposit required

LUNCH £24.95pp | 12 noon - 4.45pm

DINNER £32.50pp | 5pm - 10pm

STARTERS

Soup of the Day

with freshly baked homemade bread

Goats Cheese & Spinach Tart

dressed rocket, roast piquillo peppers, chilli jam

Smoked Scottish Salmon

cucumber, shallot & baby caper salsa, lemon, crème fraîche

Chicken Liver Parfait

melba toast, dressed leaves, apple & fig chutney

MAINS

Roast Breast of Free-Range Chicken

Ayrshire ham, peas, roast jus

Fresh Market Dish of the Day

Broccoli Arancini

char-grilled vegetables, roast plum tomato coulis, vegan parmesan cheese

Grilled Fillet of Sea Bass

wild mushrooms, langoustine bisque

All mains are served with a selection of seasonal vegetables and potatoes.

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

Served with flat cap mushroom with garlic butter and balsamic glazed tomato.

Add peppercorn or béarnaise sauce for £1

8 oz Sirloin (supplement £10) 10 oz Rib Eye (supplement £12) 8 oz Fillet (supplement £15)

Make it a Surf n' Turf

Add 3 Colossal Shrimp in Garlic Butter for £7.50

DESSERTS

Triple Chocolate Mousse

flavoured with coffee, tia maria & whisky, mango coulis

Rhubarb & Custard Cheesecake

raspberry coulis

Selection of Scottish & Continental Cheeses

house chutney, grapes, biscuits

.....
Coffee

GRADUATION MENU

3 courses and a glass of fizz

LUNCH £29.95pp

DINNER £37.50pp

STARTERS

Soup of the Day

with freshly baked homemade bread

Goats Cheese & Spinach Tart

dressed rocket, roast piquillo peppers, chilli jam

Smoked Scottish Salmon

cucumber, shallot & baby caper salsa, lemon, crème fraîche

Chicken Liver Parfait

melba toast, dressed leaves, apple & fig chutney

MAINS

Roast Breast of Free-Range Chicken

Ayrshire ham, peas, roast jus

Fresh Market Dish of the Day

Broccoli Arancini

char-grilled vegetables, roast plum tomato coulis, vegan parmesan cheese

Grilled Fillet of Sea Bass

wild mushrooms, langoustine bisque

All mains are served with a selection of seasonal vegetables and potatoes.

CERTIFIED SCOTCH CHAR-GRILLED STEAKS

Served with flat cap mushroom with garlic butter and balsamic glazed tomato.

Add peppercorn or béarnaise sauce for £1

8 oz Sirloin (*supplement £10*) 10 oz Rib Eye (*supplement £12*) 8 oz Fillet (*supplement £15*)

Make it a Surf n' Turf

Add 3 Colossal Shrimp in Garlic Butter for £7.50

DESSERTS

Triple Chocolate Mousse

flavoured with coffee, tia maria & whisky, mango coulis

Rhubarb & Custard Cheesecake

raspberry coulis

Selection of Scottish & Continental Cheeses

house chutney, grapes, biscuits

.....
Coffee