STARTERS

SOUP of the moment
£5.95

FRESH TOMATO & BASIL SOUP
£5.95

WARM DUCK RISOTTO
walnut & vanilla sauce
£9.50

OYSTER
black pudding & chive dressing
Raw or blanched
3 oysters £9.95 6 oysters £18.95

LOCAL SMOKED SALMON
fennel remoulade & kintyre bread
£9.95

HANDMADE LOBSTER RAVIOLI
sweet pepper, chicory & parmesan shavings
£9.95

PAN STEAMED MUSSELS
bacon, whisky & parsley cream sauce
£9.75

PAN FRIED GOAT'S CHEESE
pine nuts, fresh leaves and beetroot
£7.95

SALADS

GAMBERETTO ARUGULA FRISE
prawn & rocket salad with red pepper vinaigrette
£9.95

CAPRESE SALAD
tomato, buffalo mozzarella and basil with fresh black pepper and olive oil
£8.25

CAESAR SALAD
cos lettuce tossed in caesar dressing with cured bacon and garlic crostini
£8.95

KINTYRE SALAD
local hot smoked salmon, baby leaves, capers, red onion confit, chopped egg and light lemon dressing
£9.95

MAIN COURSE

CHARCOAL GRILLED 8OZ CENTRE CUT FILLET STEAK
asparagus and roasted chateau potatoes
£29.95

CHAR GRILLED 10OZ SIRLOIN STEAK
marinated baby vegetables & crushed potatoes
£24.95

CHAR GRILLED LAMB CHUMP STEAK
rosemary dauphinoise, pea & beans
£21.50

PAN ROASTED VENISON MEDALLIONS
wild mushroom & potato pancake & game sauce
£25.50

SLOW ROASTED BELLY PORK
potted pork with apple, braised red cabbage, butter fried potatoes & thyme jus
£16.95

CORN FED CHICKEN BREAST
mashed potato, buttered greens & truffle cream
£17.95

PAN FRIED SCOTTISH SALMON FILLET
potato gnocchi, roasted vegetables with browned sage & lemon butter
£19.95

SEARED HAND DIVED SCALLOPS
pea puree, apple fondants & truffle potatoes
£25.95

TRADITIONAL MEATLOAF
mash potato & pickled vegetables
£12.95

CHEESE TORTELLINI
mediterranean vegetables, tomato & vodka cream sauce
£14.95

Extra sides available

Spinach, Mashed Potato & Pickled Vegetables	£3.75 each
Macaroni with Cheese, Asparagus, Potato & Wild Mushroom Pancake	£4.50 each

The chef will prepare the fillet steak medium unless you state otherwise. We also recommend that the venison medallions are also cooked medium so that you get the true taste & texture of the dish, as under cooking and further cooking can hinder the quality of the meat

DESSERTS

ICED RASPBERRY PARFAIT
honey cake, whisky cream & oat crunch
£6.95

APPLE CHEESECAKE
beetroot sorbet, apple puree & hazelnut sponge
£6.25

DARK CHOCOLATE FONDANT
sweet parsnip puree & mascarpone ice cream
£6.25

MACERATED BANANA PANNA COTTA
banana and peanut crumble with iced rum mousse
£6.75

An array of Scottish cheeses, frozen grapes, handmade oatcakes & tomato chutney

3 CHEESES	£9.95
4 CHEESES	£10.95
5 CHEESES	£12.50