



Seasonal House Menu

Available from 12.30 til 2.30 pm and from 5.30 til 9pm daily

Starter Courses

seasonal soup	today's seasonal soup served with homemade bread	£4.50
leeks (v)	golden cross goats cheese, pine nut leek and potato terrine with damson chutney	£6.95
broccoli (v)	broccoli and roast garlic tart	£6.50
oysters	baked oysters with tomato, bacon and crème fraiche 3 oysters 6 oysters	£6.50 £11.95
mussels	mussels with wild garlic, parsley and chilli risotto as a main course	£6.95 £11.50
salmon	hot & cold smoked salmon, crème fraiche, capers & sea salt bread	£7.95
haggis	homemade haggis with neeps and tatties and rich red wine jus as a main course	£5.95 £9.95

Main Courses

pork	knockderry homemade sausages with onion stovies and spring greens	£11.50
lamb	braised lamb shoulder and butterbean casserole with olive tapenade	£14.95
hake	pan seared hake with steamed broccoli, crayfish tails and glazed hollandaise	£13.95
fish 'n' chips	market fish in real ale & tarragon batter, chunky hand cut chips and homemade pickled onions	£9.50
aberdeen angus rib eye	Served with homemade frites & parmesan salad 6oz ribeye 10oz ribeye Peppercorn sauce / béarnaise sauce	£15.50 £20.95 £2.50
highland burger (c)	Homemade burger in ciabatta bun with hand cut chips and salad Toppings: cheese, bacon, mushrooms, black pudding (each)	£9.95 £1.75



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vegetarian burger (v) Homemade vegetarian burger with beetroot salsa and halloumi cheese
in ciabatta bun with hand cut chips and salad £9.95

Side Orders Seasonal vegetables / sautéed potatoes / chunky hand cut
chips with sea salt / seasoned mashed potato / pureed peas £3.50

Desserts and Cheese

desserts crêpes with caramelised oranges with chocolate ice cream £5.50
chocolate and walnut brownie with vanilla ice cream £5.50
warm rhubarb and custard with stem ginger shortbread £5.50
Selection of home made ice-creams (per scoop) £2.25

cheese scottish cheese platter with home made chutney £8.50

Sandwiches and Brunch

brunch potato scone, bacon, black pudding, poached egg and sautéed potatoes £7.25
smoked salmon and scrambled eggs on homemade toast £7.50

sandwiches served on toasted ciabatta with crisps with the following fillings:

mull cheddar and home made chutney £5.00
hot beef, rocket and horseradish cream £6.95
smoked Ayrshire bacon, plum tomato and rocket leaves £5.50
honey roast ham and grain mustard £5.50

Beverages and Afternoon Tea

beverages

Teas Earl Grey, Fruit, Herbal and English Breakfast £2.50
Coffee Fresh Italian Coffee, Cappuccino, Espresso, Latte, Decaffeinated £2.50
Hot Chocolate Served with cream £3.50
All served with handmade shortbread or tablet

Afternoon Tea Homemade fruit scone with jam, butter and cream served with a pot
of tea or coffee £4.50
Per person