

Menu

STARTERS

Gordal Olives
£3.50

Goat's cheese and beetroot
Crispy goat's cheese with beetroot puree, meringue and roasted
£6.50

Pan fried scallops
With cauliflower puree, black pudding bon bon's and apple
£8.95

Chicken and ham hough
Chicken and smoked Ayrshire ham hough lasagne glazed with a parmesan and mustard cream
£6.75

Soup of the Day
Served with warm bread
£4.25

Salmon "potted"
Hot smoked, cured and fresh salmon flavoured with dill, capers and crème fraiche. Served with cold smoked salmon, sauce Gribiche and avruga caviar.
£7.50

Smooth chicken liver parfait
Served with fig and apple chutney and toasted brioche
£6.50

FROM THE PLANCHA

All served with chips, grilled tomato, buttered green beans and king oyster mushrooms

6oz fillet £24.25

8oz fillet £26.75

8oz sirloin £21.75

10oz rib-eye £23.95

ADD A SAUCE

Green peppercorn and brandy £1.50

Red wine and gorgonzola £1.50

Baghdad cafe butter (shallot's, red chilli's and pine nuts) £1.50

Whisky and grain mustard £1.50

King prawns arrabiata £4.95

MAINS

Roasted Gressingham duck breast
Poached pear, red cabbage, fondant potatoes and star anise.
£17.95

24 hour braised blade of beef
Roasted new season carrots, mash and a bourguignon sauce
£12.95

Slow roasted rump of lamb
Dauphinoise potatoes, buttered spinach, feta cheese and lamb jus
£15.95

Grilled fillet West Coast salmon
With a light ale rarebit crust, buttered greens and a beurre noisette and caper dressing
£13.95

Pan fried breast of thyme marinated chicken
With "Skirlie" potatoes, seasonal vegetables, haggis bon bon and a light peppercorn sauce
£12.95

Loin of cod
Cauliflower puree, chorizo, buttered spinach and golden sultanas
£14.75

Lemon, mint and chilli marinated breast of chicken
With lemon and saffron potatoes, buttered green beans and a lemon cream
£11.95

Golden saffron and pumpkin risotto
With crispy parmesan and celery leaves
£11.50

Wild mushroom fettucine with white wine and cream
Finished with spinach, gorgonzola and toasted pine nuts
£10.95

SIDES

Cajun fries £2.50

Sweet potato fries £3.50

Chips and cheese £3.25

House salad with mustard vinaigrette £2.95

Buttered spinach £2.95

Green beans with Scottish rapeseed oil, mint and pine nuts £3.25

Buttered new season carrots with parsley and cracked black pepper £2.95

DESSERTS

Caramelised custard tart
With toffee popcorn and tablet ice cream
£5.95

Affogato
Vanilla ice cream with a shot of espresso and all butter shortbread
£4.25

Warm sticky toffee and date pudding
Served with toffee sauce and vanilla ice cream
£6.25

Dark chocolate torte
With orange curd and jaffa cake ice cream
£6.50

Raspberry and strawberry delice
Served with strawberry marshmallows, strawberry gel and raspberry ripple ice cream
£6.25

Scottish cheese board
Clava brie, Arran smoked cheddar and Blue Murder served with crackers, grapes, a fig and apple chutney
£8.25

Rum and raisin rice pudding
With rum and raisin ice cream
£5.95

Chocolate orange sundae
Vanilla and jaffa cake ice cream with orange curd, dark chocolate pieces and vanilla Chantilly cream
£6.95

Apple streudel sundae
Vanilla ice cream with a warm apple and sultana compote, cinnamon, Chantilly cream and crisp filo tuille
£7.25