

APPETIZERS

Selection of warm breads	3.95
Smoked salt butter	
Black & green marinated olives	3.50

STARTERS

Seasonal soup of the day (gf)	4.75
Freshly baked bread & salted butter	
Prawn & cod chowder	6.95
Corn fritters	
Haggis bon bon	5.95
Parsnip purée & Copper Dog brown sauce	
The Plumpy Duck platter (gfa)	8.50
Duck rilette, duck parfait & smoked duck breast with sour cherry compote & ciabatta croutons	
Whipped goats cheese mousse (v)	6.25
Candied beetroot, pickled celery, toasted walnuts & crostini	
Herb cous cous & Mediterranean vegetables (gf) (v)	5.95
Lemon & olive oil dressing	
Trio of Loch Fyne salmon	6.95
Cucumber & fennel slaw	
Loch Fyne scallop, peas & black pudding	8.95
Freshly shucked scallop, black pudding fritters & creamed peas	
Prince pumpkin risotto	5.95
Roasted seed crumb	

SIDES

Tossed house salad with toasted croutons (gf)	3.50
Hand cut fries	3.50
Truffled mac ‘n’ cheese	3.95
Market vegetables (gf)	3.50
Beer battered onion rings	3.00
Pomme purée (gf)	3.50
Garlic bread	3.00

GRILL CHOICE

All steaks are cut from premium 28 day aged Scotch beef reared on the lush hills of Scotland & cooked to your liking. Served with baked mushroom, confit cherry tomatoes & triple cooked chips.

300gm Rib eye steak	23.95
227gm Flat iron steak	16.95
Butterflied chicken breast	11.95
Add a garlic king prawn skewer	3.95
227gm Prime beef burger	10.95
Cajun spiced chicken burger	10.95
Toasted pretzel bun, baby gem, tomato & onion chutney	
Extra burger toppings	1.50 each
Smoked bacon Haggis Cheddar cheese Chimichurri	
Sauces (gf)	2.00 each
Garlic & chive butter	Bernaise sauce
Bone marrow butter	Dianne sauce
Pink pepper sauce	Chimichurri

MAIN COURSES

Beer battered haddock	11.50
Hand cut fries, mushy peas & tartar sauce	
Roast breast of chicken	11.95
Black pudding croquette, salt baked carrots, red wine jus	
Steak & ale pie	11.95
Baked in puff pastry with seasonal vegetables & your choice of creamed potatoes or fries	
Confit duck leg (gf)	12.95
Spiced red cabbage, fondant potato, gin jus	
Three cheese Macaroni (v)	9.95
Garlic bread, dressed rocket	
Steamed west coast mussels	11.95
Chorizio & cider sauce, crusty bread	
Featherblade of beef en croute	13.95
Roast shallots, mushrooms & mash	
Grilled pork loin	11.95
Buttered nutty kale, grain mustard mash, pink pepper cream sauce	

Red pesto pappardelle (gf) (v)	10.95
Roast Mediterranean vegetables, dressed rocket	
Add chicken to the above	2.00
Sizzling fajitas	
Chicken	11.95
Veg (v)	9.95
King prawn	12.95
Tortilla, tomato salsa, sour cream & guacamole	
Pan roasted sea bass (gf)	12.95
Tom yum broth, shredded vegetables & glass noodles	
Roast venison loin	16.95
Seasonal vegetable casserole	
Roast sticky chicken salad (gf)	10.95
Ginger teriyaki chicken, tossed with baby gem, rocket, cucumber, pink ginger green, peppers & lime dressing	
Char-grilled Thai marinated salmon	12.95

DESSERTS

Trio of ice cream	4.95
Warm marmalade tart	5.95
With dairy ice cream	
Sticky toffee pudding	5.95
Butterscotch sauce & vanilla ice cream	
Baked rice pudding (gf)	5.95
With apricots & heather honey	
Trio of Scottish cheeses	7.50
Pear chutney, pickled celery & mini oaties	
White chocolate pannacotta	5.95
Crushed raspberries, white chocolate chards	
Bowfield sundae	5.95

