

## APPETIZERS

### CREAM OF CAULIFLOWER SOUP

Blue cheese crumb  
6.00

### STEAK TARTARE (6/8OZ)

House salad & sourdough loaf, chips  
8.00 / 15.00

### SHELLFISH COCKTAIL

Lobster, langoustine, crab, avocado,  
chopped iceberg, cocktail  
sauce & lemon  
16.00

### CRISPY GOATS CHEESE

Beetroot tartare, capers, gherkins  
& horseradish  
8.00

### FRITTO MISTO

Vietnamese dipping sauce & tartar  
sauce  
10.00

### FRIED DUCK EGG

Toasted sourdough with wild mushrooms  
& garlic butter  
7.00

### BANG BANG CHICKEN

Peanut, sesame & chilli sauce  
with oriental salad  
9.00

### DUCK LIVER PARFAIT

Served with sourdough loaf  
& shallot chutney  
8.00

### MEDITERRANEAN FISH SOUP

Served with rouille, gruyère  
& toasted croutons  
7.00

## PASTA

### RIGATONI

Traditional Italian  
beef ragu  
9.00 / 15.00

### CRAB LINGUINE

Scottish crab, chilli,  
garlic, lemon & parsley  
8.00 / 14.00

### SPINACH & RICOTTA RAVIOLI

Lemon & parsley  
8.00 / 14.00

### WILD MUSHROOM GNOCCHI

Garlic, shallot  
& parsley  
8.00 / 14.00

## GRILL

### CÔTE DE BOEUF (18OZ)

Cut from the rib section leaving the  
bone attached.  
Both flavourful & tender  
30.00

### SIRLOIN (12OZ)

Cut from the top of the Loin this  
is a lean & well flavoured steak  
23.00

### THE FINEST QUALITY SCOTTISH BEEF, SOURCED & DRY AGED FOR A MINIMUM OF 28 DAYS.

GRILLED OVER OPEN COALS  
& BASTED IN SEASONED BUTTER.

### ROAST FILLET OF SCOTCH BEEF (9OZ)

The champion & most tender  
of our steaks  
27.00

### HOUSE HAMBURGER DELUXE (8OZ)

Chopped steak on a brioche bun,  
Emmental cheese, tomato,  
salad & hand cut chips  
16.50

### IRON STEAK (8OZ)

Served with capers & shallots  
21.00

### ACCOMPANIMENTS

Garlic butter / béarnaise / peppercorn / mustard selection 2.00

## ENTRÉES

### ISLE OF GIGHA HALIBUT

West coast crab risotto, samphire and  
red wine sauce  
19.00

### ROAST LOIN OF VENISON

Creamed savoy cabbage &  
redcurrant sauce  
20.00

### BRAISED BEEF IN RED WINE

Pomme purée, glazed carrots,  
mushrooms & bacon  
18.00

### FILLET OF COD

Lobster, crème fraîche & chive mash  
with garlic butter  
17.00

### MONKFISH CURRY

Aromatic Madras curry, basmati rice,  
raita, kachumba & puris  
17.00

### FISH OF THE DAY

Buttered greens, beurre blanc  
& creamed potatoes  
18.00

### TRADITIONAL FISH & CHIPS

Mushy peas & tartar sauce  
15.00

### GRILLED CALVES LIVER

Pomme purée, crispy bacon,  
spinach & red wine jus  
16.00

### CHICKEN MILANESE

Lemon, garlic & parsley  
14.00

## VEGETABLES & SALADS

HOUSE SALAD/ CAESAR SALAD · CREAMED SAVOY CABBAGE · STEAMED BROCCOLI & HOLLANDAISE · THIN CUT CHIPS ·  
HONEY ROASTED PARSNIPS & CARROTS · SAUTÉED MUSHROOMS & GARLIC · BUTTERED SPINACH  
3.50

## DAILY SPECIALS

### MONDAY

**SMOKED  
HADDOCK**  
poached egg  
& grain mustard  
sauce

10.00

### TUESDAY

**LAMB CURRY**  
Basmati rice,  
mango chutney,  
raita, kachumba  
& puris

16.00

### WEDNESDAY

**CRISPY  
MONKFISH**  
Tartar sauce  
& thin cut chips

18.00

### THURSDAY

**HALF ROAST  
CHICKEN**  
Creamed  
potatoes, ceps  
& garlic sauce

16.50

### FRIDAY

**LOBSTER  
THERMIDOR**  
Thin cut chips

15.00/30.00

### SATURDAY

**CHATEAUBRIAND  
FOR TWO (25OZ)**  
Roast chateau  
potatoes, red  
wine sauce &  
bearnaise

50.00

### SUNDAY

**ROAST RIB OF  
BEEF**  
Yorkshire  
Pudding, roast  
vegetables  
& horseradish

17.00

If you have an allergy or dietary requirement please keep us informed.