

A LA CARTE MENU

Fixed Price Menu Available

Monday – Friday 12 noon – 7.00pm and Saturday 12 noon – 5.00pm

2 Courses £14.95 or 3 Courses £17.95

Including a glass of wine, ½ pint of beer or soft drink

Choose from a selection of dishes marked (FP)

Due to food being freshly cooked to order, there may be a short wait during busy periods.
A service charge of 10% will be added to tables of 8 or more.

Starters

SELECTION OF WARM BREADS & OLIVES	£4.50
LOCH FYNE OYSTERS <i>tabasco, lemon, pickled shallots</i>	(3) £7.00, (6) £13.00
SOUP OF THE DAY (FP) <i>with artisan bread</i>	£4.50
FRENCH ONION SOUP <i>gruyere cheese crouton</i>	£6.00
CRAYFISH COCKTAIL (FP) <i>gem lettuce, cucumber, spiced tomato dressing</i>	(sm) £8.50, (lg) 12.50
STEAMED SHETLAND ISLES MUSSELS <i>white wine, garlic, parsley cream sauce</i>	(sm) £7.00, (lg) £12.00
LOCH FYNE SMOKED SALMON FISHCAKE (FP) <i>wasabi mayonnaise, pickled pink ginger, spring onion</i>	£7.00
CREAMED GOATS CHEESE (FP) <i>hazelnut, beetroot, radish, broad beans</i>	£5.50
CRISPY FREE-RANGE HENS EGG <i>stornoway black pudding, wholegrain mustard mayo</i>	£6.50
FINELY SPICED CONFIT OF DUCK TERRINE (FP) <i>pistachio nuts, pear chutney, oatcakes</i>	£7.50
CLASSIC CAESAR SALAD <i>pancetta, croutons, parmesan, anchovies</i>	(sm) £6.00, (lg) £9.00
PARFAIT OF CHICKEN LIVERS (FP) <i>shallot marmalade, prune, pickled carrot</i>	£6.50

Main Courses

FISH & CHIPS (FP) <i>battered catch of the day, crushed minted peas, tartare sauce</i>	P.O.A
TARBET LOBSTER MAC N CHEESE (FP) <i>tomato, leek, Gruyere glaze</i>	£12.50
FILLET OF SCOTTISH SALMON <i>curried mussel & saffron broth</i>	£18.00
WEST COAST BRILL <i>crispy oyster, samphire, velvet crab sauce</i>	£18.50
ROAST BUTTERNUT RISOTTO (FP) <i>wild mushrooms, basil, parmesan</i>	£12.50
BREAST OF FREE-RANGE CHICKEN (FP) <i>pancetta, pearl onions, mushrooms, celeriac mash, red wine jus</i>	£16.50
HONEY & MUSTARD PULLED SHOULDER OF PORK (FP) <i>pretzel bun, apple slaw, pomme frites</i>	£9.50
FIVE SPICE PRESSED BELLY OF AYRSHIRE PORK (FP) <i>dates, savoy cabbage, pine nuts</i>	£15.50
TWEED VALLEY ROAST RUMP OF LAMB <i>pearl barley risotto, confit belly, minted peas, carrots, light jus</i>	£16.50

From the Grill

STEAK BURGER <i>brioche bun, gherkin, gem lettuce, tomato, pomme frites</i>	£12.50
16 OZ CHATEAUBRIAND (TO SHARE)	£50.00
8 OZ FILLET OF BEEF	£28.00
8 OZ SIRLOIN STEAK	£20.00
ADD SURF 'N' TURF <i>a portion of crayfish & garlic butter</i>	£5.00, £7.00

All our steaks are served with hand cut chips, flat cap mushroom, confit tomato and a choice of peppercorn and brandy sauce, red wine jus, garlic & parsley butter or blue cheese dressing.

Sides - £3.00

HAND CUT CHIPS — TRUFFLE & PARMESAN FRITES	
CREAMED POTATOES — CAESAR SALAD — MAC N CHEESE	
HONEY GLAZED CARROTS	
NEW POTATOES & GARLIC BUTTER	
BUTTERED SAVOY WITH PINE NUTS & PANCETTA	

Desserts

SELECTION OF SCOTTISH CHEESE & BISCUITS <i>house chutney, grapes, celery</i>	£8.50
RASPBERRY CRANACHAN (FP) <i>Slayra, shortbread & oats</i>	£5.00
CHOCOLATE FRUIT & NUT CHEESECAKE (FP) <i>honeycomb, chocolate sauce</i>	£5.00
ORANGE POSSET (FP) <i>cranberry compote, meringue</i>	£5.00
MILK CHOCOLATE & AMARETTO TART (FP) <i>coffee cream, frosted almonds</i>	£5.00

Food allergies and intolerances: Customers with food allergies or intolerances please speak to a member of staff for further information and dish contents. Please note that our menus are subject to seasonal change without prior notice.

Traditional Sunday Roast Menu

Sundays from 12 noon

1 Course £13.95 or 2 Courses £17.95

Including a Glass of Wine, ½ Pint of Beer or Soft Drink

ROAST BORDER'S BEEF
seasonal vegetables, duck fat potatoes, yorkshire pudding, red wine jus

MARKET DISH OF THE DAY
Ask your server for today's choice

Children's menu available