

STARTERS

Lemon Cured Salmon – 9.95
Chilli prawn salad, avocado, soy & ginger dressing

Chicken Liver & Brandy Parfait – 7.45
Paterson's of Arran tomato chutney, toasted brioche, crisp leaf salad & mustard dressing

Freshly Prepared Soup – 4.95 v
Warm sourdough & butter

Pan-fried Scallops – 10.45
Fresh apple purée, shaved apple & lemon salad, Stornoway black pudding

Goats Cheese & Candied Walnut Salad – 6.95
Whipped goats cheese, pickled beetroot, crisp leaf, honey vinaigrette

Gâteau of Haggis – 7.95
Bashed neeps, champit tatties, whisky & Arran mustard sauce

Bloody Mary Prawn Cocktail – 8.95
Atlantic lemon-scented prawns, plump king prawns & crevette, Bloody Mary mayo, pickled celery, confit tomato, sourdough wafer

Tandoori Tiger Prawns – 7.95
Mint raita, chilli-pickled cucumber & toasted naan bread

Vietnamese Vegetable Rolls – 7.95
Rice noodle & crispy vegetables, spicy peanut dipping sauce, sweet chilli relish

Crispy Tempura (Starter | Main)
Black Sesame & chilli crusted tempura, tentsuyu, sweet chilli dip
Vegetable – 6.95 | 12.95 vv
Chicken – 7.45 | 14.00
King Prawn – 7.95 | 14.95

SUMMER BOWLS

Roasted Salmon Salad – 13.95
Roasted smoky salmon, cucumber, peas, tomato, red onion, crisp leaf, chilli & lemon dressing

Fresh Mozzarella Salad – 11.95 v
Marinated mozzarella, heritage tomato, red onion, crisp rocket & basil, cold-pressed olive oil
Add Chicken – 3.00 | Add Prawns – 4.00

Caesar Salad – 9.95
Crispy gem, aged Parmesan, creamy garlic & anchovy mayo
Add Chicken – 3.00 | Add Prawns – 4.00

FOOD ALLERGENS & INTOLERANCES:

Our products are made with ingredients that contain allergens. Please speak to our staff about your requirements before ordering.

v = Vegetarian vv = Vegan

SEAFOOD

Herb Crumb Langoustine Scampi – 16.95
Chunky tartar sauce, watercress salad & fries

Coconut Kings Prawns – 16.95
Miso & coriander mayo, crisp leaf salad, fries

Steamed Shetland Mussels – 7.95 | 13.95
Garlic & herb cream, warm sourdough, fries

Pan-fried Seabass – 17.95
Fresh egg linguine, lemon butter, soft herb crumb

Cioppino – 19.95
Prawn, mussel & fish stew, San Marzano tomato & soft herbs, warm sourdough

SIGNATURE SEAFOOD

Choose from Mara seaweed butter or garlic & citrus butter with your choice of two sides

Classic Seafood – 65.00
Scottish salmon, seabass, citrus & garlic king prawns, scallops, pan-fried samphire & asparagus

Signature Seafood – 95.00
Lobster thermidor, king scallops, grilled langoustines, duo of local seafood, pan-fried samphire & asparagus,

Half Lobster – 27.95
Thick-cut chips, watercress salad & thermidor sauce

Grilled Langoustines 6 – 21.95 | 9 – 32.95
Thermidor sauce or garlic & herb butter, thick-cut chips & charred lemon dressing

MAINS

Lemon & Thyme Roasted Chicken Breast – 15.95
Peas & pancetta, smoked garlic potato purée & light chicken jus

Craft Beer-battered Fish & Chips – 13.95
Beer-battered fish, minted pea purée, fries & tartar sauce

Indonesian Vegetable Curry – 12.95 v
Fragrant jasmine rice, saffron oil

Thai Spiced Breast of Chicken – 13.95
Prawn cracker crust, edamame bean & pak choi with fragrant basmati

Harrisa Roasted Lamb Rump – 17.95
Lemon Ptitim, charred vegetables, garlic peppers, baby spinach, garlic & mint dressing

Sizzling Fajitas
Soft flour tortilla, fresh coriander & pepper salsa, sour cream, guacamole, grated mozzarella
Vegetable – 10.95 v
Chicken – 14.25
King Prawn – 15.25

STEAKS

Seasoned with smoked sea salt & seared to seal in the maximum flavour & juiciness of each cut. Served with roasted plum tomato, sautéed garlic mushrooms & your choice of side

Rib-eye 8oz – 24.95
Sirloin 8oz – 25.95
Fillet 7oz – 27.95

Chateaubriand – 49.95
Classic centre-cut fillet steak, onion rings with two sides & sauce of your choice

Choose a Side:
Fries | Truffle & Parmesan Fries | Rich Butter Mash | Tenderstem Broccoli & Lemon Butter | Tundra Cabbage & Horseradish Butter

Add a Sauce – 2.95
Bordelaise & Smoked Garlic Jus | Béarnaise | Pepper & Brandy

Steak Toppers:
Garlic King Prawns – 4.95
Langoustine, Garlic Butter – 9.95
King Prawn Mac & Cheese – 8.95

BURGERS

Prime Beef burger – 13.95
Dill pickle, crispy onion, home-smoked tomato relish, brioche bun & fries
Add Cheese or Bacon – 1.50

Beyond Meat Burger – 14.45 vv
Vegan chipotle mayo, crunchy slaw, vegan bun & fries

California Chicken Bun – 13.45
Creamy avocado, tomato & chipotle mayo, brioche bun, fries

Add a Topping – 1.50
Aged Cheddar | Treacle Bacon | Blue Cheese

SIDES

Fries – 2.95 vv
Cajun / Chilli & Parmesan Fries – 3.25 v
Truffle & Parmesan Fries – 3.55 v
Tundra Cabbage & Horseradish Butter – 3.55 v
New Potatoes & Mara Seaweed Butter – 3.55 v
Pan-fried Asparagus & Samphire – 3.55 v
Crisp Leaf & Vegetable Salad, Honey Mustard Dressing – 3.45 vv
Garlic & Herb Buttered Ciabatta – 2.95 v
Caesar Salad – 3.55 v
Tenderstem Broccoli & Lemon Butter – 3.45 v
Rosemary Sea Salt Battered Onion Rings – 2.95 vv
Buzzworks Famous Thai Sauce – 2.95 v
Invisible Fries – 2.95
0% fat, 100% hospitality. All proceeds from invisible fries go to Hospitality Action, who are doing everything they can to help people in hospitality. Thanks for chipping in. For more information, visit hospitalityaction.org.uk



DINNER

