

WHILE YOU WAIT

Nocellara del Belice olives – 3.65

Deep fried whitebait with aioli – 3.95

Sourdough load with sun blushed tomato tapenade – 3.95

Roast red pepper & hummus with flatbread – 5.95

STARTERS

Cauliflower bites – 5.95 VV
Fresh cauliflower in spiced tempura batter, red pepper & smokey salt crust, chilli dip

Smoked breast of duck – 6.95
Summer peach, roasted hazelnut crunch, crisp leaf salad, soft herb & citrus dressing

Beetroot-cured smoked salmon – 7.95
Pickled cucumber, freshly baked bread

Chicken liver parfait – 6.75
Wrapped in Serrano ham, pear & plum chutney, toasted brioche, crisp leaf salad

Pan seared scallops – 9.95
Creamed chicory, smoked bacon, orange & tarragon dressing

Prawn cocktail – 7.95
Atlantic prawns with wood roasted red pepper mayonnaise, lime pickled cucumber & tomato salad

Gâteau of haggis – 7.95
Bashed neeps with champit tatties and a whisky mustard sauce

Cullen skink – 7.50
Creamy smoked haddock soup, leek & potato

Chef's freshly prepared soup – 4.95 V
Sourdough & whipped butter

King prawn pil pil – 7.95
Hot garlic & chilli oil, toasted sourdough

Steamed Shetland mussels
Garlic & cream | Chilli & coriander
Starter – 7.95 | Main – 13.95

Crisp tempura (Starter | Main)
Sesame dressing & wasabi mayo
Vegetable – 6.95 | 12.95 VV
Chicken – 7.25 | 14.00
King Prawn – 7.95 | 14.95

SHARING STARTER *for 2 people*

Seafood platter – 19.95
Tempura king prawns, salt & pepper calamari, garlic & cream mussels, mini prawn cocktail, fish goujons served with Vietnamese dip, lemon mayonnaise

WRAPS & SANDWICHES

Available daily 12noon—4.30pm
Choose from sourdough, wrap, thick-cut brown or white bloomer
Add soup or fries – £1

Harissa spiced char-grilled chicken – 7.25
Shredded baby gem & spiced mayo

Prawn Marie Rose – 7.95
Avocado & green apple

Smoked salmon – 7.95
Lemon crème fraîche

Goats cheese – 6.50 V
Honey, apricot, sultanas & beetroot chutney

Glazed Ayrshire ham – 6.95
Mustard & cornichon

Roast red pepper hummus – 7.25 V
Caramelised chick pea & steamed tenderstem broccoli



SEASONAL AVAILABILITY:

We always use the freshest and seasonal produce on all of our menus, some products may be subject to availability.

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

GF — Gluten Free menu available on request

MAINS

Roast breast of chicken – 15.95
Crispy pancetta, pea & charred onion, tender leaf, thyme cream

Yassi Niko coconut curry – 11.95 V
Tenderstem broccoli, squash, spinach, chilli & lime, fragrant rice

Traditional beef lasagne – 13.95
Fries with garlic & herb bread

Sweet & sour vegetables – 11.95 VV
Chilli bubble batter, roasted pineapple and pepper sauce, fragrant rice

Classic fish & chips – 13.95
Sustainable fillet, minted peas, tartare sauce & lemon

Mushroom steak – 12.95 V
Caramelised onion with slow roasted tomato, watercress, bearnaise, fries

Thai spiced breast of chicken – 13.95
Prawn cracker crust, edamame bean & pak choi with fragrant basmati

Prime beef burger – 12.95
Dill pickle, crispy onion, home smoked tomato relish, fries
Add cheddar | blue cheese | bacon – 1.50 each

Three cheese macaroni – 11.95 V
Garlic & herb bread

Sizzling fajitas
Soft flour tortilla, salsa, sour cream, guacamole, grated mozzarella
Vegetable – 10.95 V | Chicken – 14.25
King Prawn – 15.25 | King Prawn – 14.95

FROM THE GRILL

All our steaks are dry-aged and perfectly matured by our trusted butcher – Campbell's of Linlithgow. Served with slow roasted tomato, garlic mushroom and your choice of side.

Ribeye 8oz – 21.95 | Fillet 6oz – 23.95

Pride of Ayrshire
A hand-picked selection of 28-day dry-aged Scotch fillet steaks from local farms, chosen for seasonality

Fillet 7oz – 30.00 | Fillet 10oz – 38.00

Steak sauces – 2.95
Red wine | Pepper | Whiskey & mustard | Béarnaise

Steak toppers
Garlic king prawns – 4.95

SPECIALITY

Grilled half | Whole lobster – 20.95 | 32.95
Thermidor sauce or garlic & herb butter with thick cut chips

Grilled langoustines 6 | 9 – 21.95 | 32.95
Thermidor sauce or garlic & herb butter with thick cut chips

Marinated Gressingham duck breast – 17.95
Five-spice, garlic pak choi, Asian style noodles, hoisin sauce

Monkfish & tiger prawn curry – 18.95
Massaman curry sauce with basmati rice, toasted peanuts and flatbread

Citrus fillet of sea bass & king prawns – 19.95
Tomato & basil salsa, crunchy baby potatoes and lemon scented greens

Char sui pork belly – 16.95
Sticky jasmine rice, pear, radish and peanut salad, dipping sauce

Poached salmon salad – 14.95
Potato & crisp greens, dill and lemon crème fraîche, pickled cucumber

SIGNATURE SHARING

Classic seafood – 65.00
Salmon, seabass, citrus & garlic prawns, king scallops with a garlic & herb butter and two sides of your choice

Signature seafood – 95.00
King scallops, garlic prawns, half lobster thermidor, duo of local seafood in a chilli & coriander butter

SIDES

Truffle & Parmesan fries – 3.50
Chilli & Parmesan fries – 3.50
Cajun sweet potato fries – 3.25
Fries – 2.95
Onion rings – 2.95
Rosemary & sea salt potato wedges – 2.95
Wild mushrooms, hot garlic butter – 3.50
Rocket & Parmesan salad – 2.95
Buttered parsley baby potatoes – 2.95
Scotts mixed salad – 2.95
Roast red pepper hummus – 2.95

