

MENU

Breads

Selection of freshly baked breads from our trolley with dipping oil or butter £1.50

Starters

Chicken liver parfait, fig chutney, toasted brioche £5.00
 Chefs soup of the day £4.50
 Goats cheese and red onion tart £5.00
 Ugie smoked salmon, traditional garnish £8.00
 Fishcakes, Caper Mayonnaise £5.50 £9.50

Eggs & Pasta

Baked wild mushroom ravioli £9.00
 Goats cheese gnocchi, sage butter £5.50 £9.00
 Spring vegetable & pea risotto £6.50 £12.00
 Smoked haddock linguine, braised leeks £6.00 £10.50
 Poached free range egg "Benedict" £6.00

Grills

21 day aged Scottish rib eye steak, traditional garnish £17.00
 Outdoor reared pork loin chop, lyonnaise potatoes, minted peas £12.00

Mains

Roast rump of highland lamb, roasted roots. £15.00
 Market fish of the day £16.00
 Free range confit chicken leg, sautéed potatoes £14.00
 Pan fried salmon fillet, new potatoes, Gremolata £16.00
 Peppered duck breast, fondant potato, stir fried vegetables £18.00

Sides

Chips from award winning Carrols Heritage Potatoes of Tip Toe Farm £2.50
 Creamed mash £2.50
 Tomato salad £2.50
 Mixed salad £2.50
 Seasonal greens £2.50



Only the finest Scottish-bred beef and lamb are supplied to our hotels by Scot Beef who source from accredited Scottish mainland and island farms. It is then butchered by professionals using time honoured techniques.

We take pride in providing only white wild fish for our customers. Our salmon, kippers and haddock are supplied by the renowned Loch Fyne Oyster Company.

Our menus offer an ever-growing range of organic foods - good for you and the environment. We select only the best ingredients and insist on the same high standards for organic producers as we do for others.

Early Bird Menu - Dine before 7pm Two Course £12.00 Three Course £16.00

Starters

Chicken liver parfait, fig chutney, toasted brioche
 Chefs soup of the day
 Goats cheese gnocchi, sage butter
 Fishcakes, caper mayonnaise

Grills & Mains

Pork loin chop, lyonnaise potatoes, minted peas
 Baked wild mushroom ravioli
 Confit chicken leg, sautéed potatoes
 Market fish of the day

Side Orders

Select from our side orders at an additional £2.50

Desserts

Please select from our dessert menu

Daily Specials

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| Monday | Free range chicken, ham and leek pie | £11.00 |
| Tuesday | Highland lamb Shepherds Pie | £11.00 |
| Wednesday | Outdoor reared belly of pork, creamed mash | £11.00 |
| Thursday | Slow roasted shoulder of Highland lamb, roasted roots | £11.00 |
| Friday & Saturday | Please see our Specials Menus | |
| Sunday | Traditional Sunday Roast | £12.95 |

Desserts

Hot chocolate fondant, vanilla ice cream £5.50
 Classic tiramisu, Baileys sauce £5.50
 Crème brulee £5.50
 Selection of British cheeses £7.50
 Arran ice cream £5.50
 Iced passion fruit parfait £5.50

Hot Beverages

Espresso £2.70
 Double espresso £2.95
 Cappuccino £3.05
 Cafe latte £3.05
 Cafetière of coffee £3.90
 Cafetière of coffee (decaffeinated) £3.90
 Traditional English loose leaf tea £3.95