

Starters

- Soup of the Day** £3.95
Served with Freshly Baked Baguette
- Seafood Chowder** £5.95
Our own Velvety Chowder with Chunks of Prime Fish, Potato and Leek
Served with Freshly Baked Baguette
- Antipasto Board** £5.95
Sliced Italian Cured Meats, Stuffed Peppadew Pepper,
Crusty Bread with Tomato and Olive Dip
- Haggis, Neeps & Tatties** £5.95
Award Winning Haggis served over Turnip and Creamy Mash
with a Drambuie Cream Sauce
- Chicken Liver Pate** £5.95
Our Special Recipe Chicken Liver Pate served with Crusty Bread
and an Oban Ale and Apple Chutney
- Duo of Argyll Smoked Salmon** £6.95
Award Winning Kiln Roasted Salmon Pate,
Hand Sliced Smoked Salmon, Crusty Bread, Capers and Lemon.
- Local Mussels** £4.95
Sautéed in White Wine, Garlic, Herbs and Cream, served with
Freshly Baked Baguette
- Prawn Cocktail** £5.95
A Tower of North Atlantic Prawns and Crispy Iceberg Lettuce
Topped with a Traditional Spicy Tomato Mayonnaise Cocktail Sauce
- Isle of Barra Crab Timbale** £6.95
Delicate Isle of Barra Crab, Tossed in a Light Mustard
Mayonnaise with Spring Onion and Chilli, Served with Crusty Bread
- Creamy Garlic Mushrooms (v)** £5.95
Sautéed Mushrooms Finished with a Creamy Garlic Sauce,
Served with Crusty Bread
- Goats Cheese Bruschetta (v)** £5.95
Baked Scottish Goats Cheese Melted over Chunky Chilli Jam
on Freshly Baked Baguette

Seafood Selection

- Haddock and Chips** £8.95
Fresh Landed Haddock, Golden Fried in a Light Batter,
Served with Hand Cut Maris Piper Chips, a Wild Leaf Garnish
and Homemade Tartar Sauce
- Cuan Cold Seafood Platter** £10.95
Hand Sliced Smoked Salmon, Smoked Trout Fillet,
Kiln Roasted Salmon Pate and Prawn Marie Rose
Served with Wild Leaf Garnish, Crusty Bread and Lemon
- Scampi and Chips** £10.95
Hand Breadcrumbed Local Langoustines,
Golden Fried with Maris Piper Hand Cut Chips,
Lemon and Tartar Sauce
- Grilled Scottish Salmon** £10.95
Local Salmon Served with Baby New Potatoes, Green Beans
and a Prawn and Smoked Salmon Cream Sauce
- Golden Fried Seabass** £10.95
Hand Bread crumbed Crispy Seabass, Served Over a slightly
Warmed Baby Potato, Spring Onion and Green Bean Salad
with a Tomato Salsa
- Seared Isle of Mull Scallops** £13.95
With Grants of Taynuilt Black Pudding, Served Over Creamy Mashed
Potatoes with a Smoked Cheese Sauce
- Local Mussels and Chips** £8.95
Sautéed in White Wine, Garlic, Herbs and Cream served with
Freshly Baked Baguette and Hand Cut Maris Piper Chips
- Squat Lobster Carbonara (when available)** £8.95
Local Squat Lobsters and Smoked Salmon Tossed in a Rich Cream
Sauce with Penne Pasta

Vegetarian and Salad Selection

- Wild Mushroom and Roasted Garlic Penne (v)** £9.95
Sautéed wild mushroom, roasted garlic and asparagus
served in a creamy white wine sauce with penne
- Crunchy Thai Salad** £6.95
Mixed Leaves with Spring Onions, Red Peppers, Cucumbers and
Bean Sprouts Topped with Peanuts, Coriander and Sweet Basil
and Finished with a Thai Coconut Dressing.
- Topped with Char Grilled Sweet Chilli Salmon** £11.95
- Topped with Char Grilled Sweet Chilli Chicken** £10.95
- Vegetarian Cheddar and Nut Loaf (v)** £9.95
Hand Made Loaf Baked from Mature Cheddar, Wild Herbs, Mixed
Vegetables, Peanuts, Cashews, Almonds and Walnuts, served over
Creamy Mash with a Smoked Cheddar Sauce and Asparagus Spears

Please Note Some Dishes May Contain Nut Traces

Off the Char - Grill

- Bangers and Mash** £8.95
Caramelised Onion Sausages from the World Famous Crombies of Edinburgh, served on Creamy Mash, Topped with a Red Onion Gravy
- Hand Made Rustic Bacon Cheese Burger (8oz)** £9.95
Char Grilled 100% Aberdeen Angus Burger served with Ayrshire Bacon and Mull of Kintyre Cheddar on a Flour Baked Bap with Hand Cut Maris Piper Chips, a Wild Leaf Garnish, Tomatoes and Red Onions
- Char Grilled Chicken** £9.95
Butterfly Chicken Breast Topped with a Mild Curry and Mango Cream, Served with a Timbale of Coriander Rice and a Warm Chotta Nan
- Chicken Fajita Burger** £9.95
Butterfly Chicken Breast Grilled in a Mexican Fajita Rub in a Hand Made Bun with Pepperjack Cheese, served with Chipotle Mayonnaise, Hand Cut Chips and a Wild Leaf Salad
- 10oz Porterhouse T-Bone Pork Chop** £9.95
Char Grilled with a Smokey Chipotle Pepper and Mango Rub, Served Over Creamy Mash with Asparagus Spears
- 10oz Char Grilled Sirloin Steak** £16.95
Beer Battered Onion Rings, Garni Tomato and Hand Cut Maris Piper Chips
or
Carved over Rocket Salad with Salsa Verde and Garlicky New Potatoes
- Etceteras.....Peppercorn Sauce, Creamy Garlic Mushrooms
or Goat Cheese Butter for only £1.95**

House Specials

- Home Made Steak Pie** £8.95
Flaky Hand Rolled Pastry over Braised Scottish Beef
Served with Creamy Mash and a Seasonal Vegetable
- Chicken Cuan Mor** £10.95
Tender Chicken Breasts Rolled with Fresh Argyll Thyme Pork Sausage and Pistachios, Wrapped in Streaky Bacon, over Creamy Mashed Potato with a Drambuie Cream Sauce and Asparagus Spears
- Home Made Lasagne** £8.95
Home Made Lasagne Covered in a Rich Cheese Sauce,
Served with Garlic Bread
- Thai Red Beef Curry** £9.95
Prime Beef Thai Red Curry, Made Authentically from Coconut, Garlic, Chilli, Ginger and Coriander served with Coriander Rice

Desserts

Chocolate Box **£4.95**
 Little Box of Chocolate Filled with Chocolate Mousse and Creamy Caramel served on Buttery Shortbread

Deep New York Style Vanilla Cheesecake **£4.95**
 A Thick Hand Baked Traditional Cheesecake served on a Granola Base

Sticky Toffee Pudding **£4.95**
 Warmed Sticky Toffee Pudding served with Fresh Cream and a Caramel Butter

Red Berry Panna Cotta **£4.95**
 Madagascan scented creamy panna cotta topped with mixed berry compote

Why Not Add a Scoop of Luxury Ice Cream to Any of Our Desserts for Only for £1.00

Our Choice of Scottish Luxury Ice Creams are;

Vanilla, Strawberry, Mint Choc Chip or Chocolate

One Scoop: **£1.50**

Two Scoops: **£2.50**

Coffees

	Reg	Lrg
Espresso	£1.60	£2.00
Americano	£2.20	
Latte	£2.40	
Cappuccino	£2.40	
Hot Chocolate	£2.50	
Irish Coffee	£4.50	
Gaelic Coffee	£4.50	
Baileys Latte	£4.50	
Teas from	£1.50	

(Wide range of fruit and herbal teas available, please ask a member of staff for details)

Whisky List

The Glenlivet 12yr	£3.40	Bunnahabhain 12yr	£3.40
Laphroig 10yr	£3.40	Dalwhinnie 15yr	£3.60
Glenmorangie 10yr	£3.40	Glendullan 12yr	£3.40
Knocando 12yr	£3.40	Glenfiddich 21yr	£6.40
Oban 14yr	£3.40	Macallan 21yr	£6.40
Caol Isla 12yr	£3.50	Jura 10yr	£3.40
Bowmore 12yr	£3.50	Glenkinchie DE	£3.80
Macallan 10yr	£3.40	The Balvenie 10yr	£3.50
Lagavulin 16yr	£3.60	Glen Elgin 12yr	£3.50
Glenfiddich 12yr	£3.40	Cleynelish 14yr	£3.50
Talisker 10yr	£3.40	Aberlour 10yr	£3.50
Ardbeg 10yr	£3.50	Cardhu 12yr	£3.40
Bruichladdich 10yr	£3.60	Highland Park	£3.50
Old Pultney 12yr	£3.50	Royal Lochnagar 12yr	£3.50
Glenkinchie 12yr	£3.60	Cragganmore 12yr	£3.50
Auchentoshan 12yr	£3.50	Cragganmore DE	£3.80
Glenfiddich 15yr	£3.80	Glenlivet 18yr	£4.00

Wine List

Just Like Our Decor, Our Music and Our Food
We Have taken Our Time to Select a Truly
Excellent Choice of Easy Drinking House Wines.
Our Notch Above List on the Next Page Punch
Way Above Great Wines and are a Must Try!
For our Discerning Wine Drinkers our Big Boy
List is a Selection of Four Wines that are Complex,
Sophisticated and Elegant with Such Drinkable
Character.

Easy Drinking House Wines

All Our Easy Drinking House Wines are Served at £3.65 by the
175ml glass and £13.95 by the Bottle

Tierra Unoaked Chardonnay. Chile

Punches way above its price, full of citrusy fruit flavours with a lively, crisp finish.

Tierra Sauvignon Blanc. Chile

A pale Yellow Fresh Fruit with Citrus and Mineral Notes
A Well Loved House Wine by All

Cullian View Chenin Blanc. S Africa

A Youthfull Fruity Wine with a Fresh Zesty Character
For our Medium White Wine Lovers

Tierra Merlot. Chile

A Deep Rich and Spicy Fruit with Smooth Tanins and a
Subtle Oak Finish

Hardys 'The Riddle' Shiraz-Cabernet. SE Australia

Spicy pepper, raspberry and cherry fruit of the Shiraz and the blackcurrant,
capsicum and mint of the Cabernet Sauvignon. Soft, sweet and mellow finish.

Tierra Carmenere Rose. California

A Deep Coloured Medium Dry Rose with a Vivacious
Spicy Palate. A Belter of a Wine with Seafood

Sparkling Wine/Champagne

Our Sparkling Wine is Served at £4.25 by the Glass and
£18.95 by the bottle. Champagne is available at £45.00 by the bottle

Fantinel Prosecco Extra Dry. Italy

A stunning Sparkling Wine, Bright Fresh and Dry with a
Lovely Softness to it. Used Always to Make the World
Famous Bellini, Infact Why Not Try One

Taittinger Brut Reserve. France

A Lovely Feminine Champagne, Mostly from the
Chardonnay Grape, Only a Few can Display Such
Elegence so Consistenly Across the Years

The Notch Above House Wines

All our Notch Above House Wines are Served at £4.65 by the 175mm Glass and £15.95 by the Bottle

Valley Oaks Fetzer Chardonnay. California

Wow. Ripe and Buttery with Subtle Hints of Vanilla,
One Glass of this Wine is Just Not Enough!

Nobilo Southern Rivers Sauvignon Blanc. New Zeland

Fresh and Crispy, Wild with Gooseberry Notes
A Must Try Wine!

Bolla Pinot Grigio delle Venezie. Italy

A wine this good can only be prepared in Veneto and Bottled young to preserve the freshness of the big fig nuances and ripe peaches

Flagstone Noon Gun Chenin Blanc - Sauvignon Blanc. South Africa

Intensely aromatic with tropical fruit flavours, spiked with shavings of orange peel and a sprinkling of baking spice

Errazuriz Estate Merlot. Chile

Easy Drinking in style. What an Intensely Dry Aromatic Wine with Softness in its Tannins and a Dash of Berry Fruits

Kleine Zalze Cabernet Sauvignon. South Africa

Smooth and velvety with rich sunripened blackcurrant flavours

Marqués de Morano Rioja Tinto. Spain

A Classic Rioja, all Tempranillo grape, punched full of finger-licking juicy berries

Rare Vineyards Malbec. France

Velvety, overtly fruity wine with violet aromas and more than a hint of spice on the palate.

Kleine Zalze Gamay Noir Rosé. South Africa

Bursting with strawberry and dark cherry fruit on the palate and a long-lasting, freshness

The Big Boy House Wines

All Our Big Boy House Wines are Served at £5.00 by the 175mm Glass and £20.00 by the bottle

Drylands Dry Riesling, Marlborough. New Zealand

Delicious lime and grapefruit flavours with a touch of sweet orange and honeysuckle.

Ravenswood Old Vine Zinfandel, Lodi County . USA

This wine, from the 100-year-old Kettleman Road Vineyard is a superb example of Lodi 'zin'.

Matured for 18 months in French oak,
the wine has great powerpacked berryfruit and complexity.