

2 COURSE MENU

£16.99

SOUP OF THE DAY

Today's creation served with crusty bread

CRISPY CHICKEN PIECES

Tender chicken breast pieces in crispy batter served with sweet chilli and ginger dip
This dish can also be made with southern fried quorn bites (v)

SOUP OF THE DAY

Today's creation served with crusty bread

CUAN MOR PATE

Our special recipe chicken liver pate served with crusty bread and chutney

FISH AND CHIPS

Chunky fillet of haddock, crispy fried in our special recipe batter and served with chips and home-made tartare sauce

BREAST OF CHICKEN

Served with potato gratin, roasted vegetables and Arran mustard sauce

SCOTTISH STEAK AND ALE PIE

Flaky pastry over tender Scotch beef served with chips and vegetables

3 COURSE MENU

£21.99

SOUP OF THE DAY

Today's creation served with crusty bread

SMOKED HADDOCK KEDGEREE FRITTER

Served with curried mayonnaise

CUAN MOR PATE

Our special recipe chicken liver pate served with crusty bread and chutney

FISH AND CHIPS

Chunky fillet of haddock, crispy fried in our special recipe batter and served with chips and home-made tartare sauce

BREAST OF CHICKEN

Served with potato gratin, roasted vegetables and Arran mustard sauce

SCOTTISH STEAK AND ALE PIE

Flaky pastry over tender Scotch beef served with chips and vegetables

WARM BELGIAN WAFFLE

Served with two scoops of award winning ice cream and drizzled with a chocolate or salted caramel sauce

CHOCOLATE BOX

Little box of chocolate filled with chocolate mousse and creamy caramel served on buttery shortbread

3 COURSE MENU

£26.99

SEAFOOD CHOWDER

Our own velvety chowder with chunks of prime fish, shellfish and potato. Served with crusty bread

CRISPY FRIED HALLOUMI CHIPS (V)

Served with tzatsiki dip

CRISPY CHICKEN PIECES

Tender chicken breast pieces in crispy batter served with sweet chilli and ginger dip

This dish can also be made with quorn nuggets (v)

CRAB TIMBALE

Succulent white crab meat gently bound with spring onion, sweet peppers, chilli, mustard and crème fraiche

LOCAL SALMON FILLET

Local salmon fillet with a white wine, soft herb and prawn sauce. Served with potato gratin and tenderstem broccoli

CHICKEN CUAN MOR

Breast of chicken with a thyme and pistachio stuffing, rolled in smoked bacon and served over creamy mash with Drambuie sauce and fresh asparagus

SCOTTISH STEAK AND ALE PIE

Flaky pastry over braised Scotch beef served with chips and vegetables

SCAMPI AND CHIPS

Bread crumbed scampi served with chips and homemade tartare sauce

CHOCOLATE BOX

Little box of chocolate filled with chocolate mousse and creamy caramel served on buttery shortbread

WARM BELGIAN WAFFLE

Served with two scoops of award winning ice cream and drizzled with a chocolate or salted caramel sauce

HANDMADE TABLET CHEESECAKE

Served with raspberry coulis and cream

3 COURSE MENU

£31.99

BLACK PUDDING HEBRIDEAN STYLE

Award winning black pudding served on a potato rosti, topped with a poached egg and coated in cheese sauce

LOCAL SMOKED SALMON

With golden beetroot piccalilli

CRISPY FRIED HALLOUMI CHIPS (V)

Served with tzatsiki dip

INDIAN STYLE KING PRAWNS

Mango dip and chapatti

KARAAGE CHICKEN WINGS

Japanese style chicken wings served with Togarashi mayonnaise

LOCAL COD FILLET

Cod loin fillet wrapped in pancetta and served with sweet potato, chorizo and sage drizzled with paprika butter

CHICKEN CUAN MOR

Breast of chicken with a thyme and pistachio stuffing, rolled in smoked bacon and served over creamy mash with Drambuie sauce and fresh asparagus

RUMP STEAK SURF N TURF

Cajun spiced rump steak topped with juicy garlic king prawns and salt n pepper squid.

Served with chips, corn and coleslaw

SALMON FILLET

Local salmon fillet with a white wine, soft herb and prawn sauce. Served with potato gratin and tenderstem broccoli

HANDMADE TABLET CHEESECAKE

Served with raspberry coulis and cream

STICKY TOFFEE PUDDING

Warmed sticky toffee pudding served with fresh cream and a rich toffee sauce

WARM BELGIAN WAFFLE

Served with two scoops of vanilla ice cream and drizzled with a chocolate or salted caramel sauce.

CHOCOLATE BOX

Little box of chocolate filled with chocolate mousse and creamy caramel served on buttery shortbread.