



Two Courses

Starter & main – £15.50



STARTERS

Prawn Cocktail

Marie Rose sauce, crisp leaf & tomato salad

Chicken liver & brandy parfait

Paterson's of Arran tomato chutney, toasted brioche & crisp leaf salad, mustard dressing

Tod man khao pod

Thai corn fritter, sweet chilli dip, lemon grass & lime mayo

Freshly prepared soup

Bloomer bread & butter

Togarashi spiced chicken wings

Pan roasted chicken wings, sticky Asian sauce

Wood roasted red pepper Beruiti V VV

Smoked paprika & chickpea crunch, chargrilled flat bread

Gâteau of haggis

Bashed neeps, champit tatties, whisky & Arran mustard sauce

MAINS

Chicken piccante

Char-grilled chilli chicken breast, Cajun fries & chipotle mayo

Bubble fish & chips

Beer battered fish goujons, minted pea purée, tartar sauce, fries

Pork & pepper sausages

Rich buttery mash & caramelised onion gravy

Steamed Shetland mussels

Garlic & herb cream, warm sourdough

Roasted red pepper & mozzarella pizzeta

Crisp rocket & red onion salad, balsamic dressing

Steak et frites

Sirloin steak, fries & four peppercorn sauce (£4 supplement)

Classic chicken Caesar salad

Crispy croûtes, aged Parmesan, creamy garlic & Dijon mayo

Three cheese macaroni V

Mull cheddar glaze, garlic & herb bread

Vegetarian Tagine VV

Sweet potato & chick pea tagine, mint & preserved lemon, fragrant cous cous

ADD A DELICIOUS DESSERT – £4.95

Chocolate Fudge Cake

Rich Belgian chocolate layer cake & Scottish cream

Affogato

Vanilla ice cream, espresso

Crumble Tart

Apple & bramble, lemon crumble, Granny Smith ice cream

Coupe Noir

Vanilla ice cream & chocolate sauce

Sticky Toffee Pudding

Hot butterscotch sauce & vanilla ice cream