

## Starters

Haggis bon bons, whisky peppercorn sauce	£8.25
Pan fried scallops, butternut squash purée, crispy pancetta, diced butternut and a brioche crumb	£13.50
Chicken liver parfait, chutney, candied walnuts, toasted brioche	£9.50
Beetroot, pomegranate and grapefruit and toasted almond salad <b>ve</b>	£8.25
Vegetable tempura, sweet chilli and oriental dips <b>v</b>	£8.25
Soup of the day with sourdough	£5.95
Beetroot cured smoked salmon with dill crème fraîche pickled cucumber, radish	£12.50
Thai red mussels, coconut, coriander, lime, sourdough	£9.95

## Mains

6oz Scottish venison burger, oak smoked Arran Cheddar, garlic aioli, fries	£16.95
6oz Scotch beef burger with haggis, local Cheddar, whisky peppercorn sauce, fries	£16.95
Char grilled chicken tikka stack burger, curried focaccia, spiced onions, raita and French fries	£16.95
Battered haddock, chips, tartare sauce, garden salad, lemon	£15.95
Fillet of seabass, crushed potatoes and mussels steamed with white wine, cherry tomatoes and chorizo	£17.50
Rigatoni wild mushroom, pea, parmesan and truffle <b>v</b>	£14.95
Braised feather blade of beef shallots, chestnut mushroom, pancetta and glazed carrot, buttered mash red wine sauce	£16.95
Smoked haddock, bacon and leek tagliatelle with a white wine cream and chive sauce	£15.95
Roasted sweet potato and red lentil dahl, saffron rice and chapati <b>ve</b>	£14.95
Pan roast chicken, celeriac and potato daupinois, wild mushrooms, chicken jus	£16.95

## Grill

8oz 28 day aged Scotch rib-eye (local grass fed black Angus beef)	£32.50
7oz 28 day aged Scotch fillet (local grass fed black Angus beef)	£36.00
All served with wild mushrooms, skinny fries, dressed watercress salad	

## Additions

Two Troon Bay langoustines	£10.00
Three pan fried west coast scallops	£12.00

## Sauces

Whisky & peppercorn	£3.50
Garlic & herb butter <b>v</b>	£3.50
Béarnaise <b>v</b>	£3.50
Red wine jus	£3.50

## Sides

Aged parmesan & chilli fries <b>v</b>	£4.95
Skinny fries <b>ve</b>	£4.00
Onion rings <b>ve</b>	£4.50
Sweet potato fries <b>ve</b>	£4.50
House salad <b>ve</b>	£4.50
Local vegetables <b>v</b>	£4.50

## Desserts

Selection of chefs gelatos <b>ve</b>	£5.95
Sticky toffee pudding, ice cream <b>v</b>	£8.50
Chocolate crème brûlée, raspberries and shortbread <b>v</b>	£8.50
Cranachan, Scottish raspberries, cream, toasted oats & malt whisky <b>v</b>	£8.50
Banana & peanut parfait, candied hazlenut, salted caramel <b>v</b>	£8.50
Selection of Scottish cheeses <b>v</b>	£11.00

### ALLERGENS AND INTOLERANCES

Allergen information is available for all of our dishes and ingredients upon request. We also have a variety of vegetarian and vegan options, just look out for the symbols:



Please speak to a member of our team before ordering.