

Starters

CREAM OF LEEK SOUP

Chefs Homemade Cream of Leek Soup with Homemade Bread
£8.00

WEST COAST CULLEN SKINK

A Traditional Scottish Classic, with Homemade Bread
£11.00

AIRDS HOMEMADE FISHCAKE

Served with Dressed Salad, Tomato & Onion Chutney
£12.50

SCOTTISH MUSSELS MARINIERE

Scottish Mussels in a Creamy White Wine Sauce, served with Homemade Bread
£16.00

HAM HOCK TERRINE

Served with Scottish Oatcakes, Homemade Chutney and Leaves
£16.00

ASSIETTE OF SALMON AND PRAWNS

Duo of Hot & Cold Smoked Salmon, Prawn Marie Rose, served with Capers, Warm Bread & Lemon
£17.00

Mains

SWEET POTATO, COCONUT & GINGER CURRY (V)

A Sweet, Mild Coconut based Curry, served with Saffron Rice
£19.00

TRADITIONAL SAUSAGE & MASH

Pork Sausages* served with Creamed Potatoes, topped with Crispy Onion Rings, & a Rich Onion Jus
*Vegetarian Sausages Available
£24.50

BAKED SALMON FILLET

Scottish Salmon Fillet with Sauteed New Potatoes, Seasonal Vegetables & Beurre Blanc Sauce
£31.50

HIGHLAND CHICKEN

Chicken Breast stuffer with Locally Caught Haggis, served with Potatoes, Vegetables and a Rich Peppercorn Sauce
£32.00

PAN FRIED SCOTTISH SEABASS

Scottish Seabass Fillet with a Sweetcorn & Pepper Ragù, served with Samphire
£33.00

SLOW BRAISED OX CHEEK

Served with Potatoes, Seasonal Vegetables & Jus
£34.50

LOCAL HIGHLAND VENISON LOIN

Venison Loin served with Potatoes, Seasonal Vegetables & a Rich Jus
£34.50

Desserts

STICKY TOFFEE PUDDING

Served with Scottish Vanilla Ice Cream & Toffee Sauce
£9.50

SALTED CARAMEL CHOCOLATE BROWNIE

Rich Chocolate Brownie, served with Vanilla Ice Cream
£9.50

CARAMALISED BREAD & BUTTER PUDDING

Topped with Scottish Tablet Ice Cream & a Chocolate Drizzle
£9.50

RUBY CHOCOLATE CHEESECAKE

White Chocolate Cheesecake, with Raspberries, coated in Ruby Chocolate, served with Shortbread Crumble and Berry Compote
£9.50

SELECTION OF SCOTTISH ICE CREAM

Vanilla, Chocolate, Scottish Tablet, Strawberry
2 scoops £6.00
3 scoops £7.50

SELECTION OF ARTISINAL SCOTTISH CHEESES

- Isle of Mull Cheddar
- Clava Organic Brie
- Arran Blue

Served with Chutney, & Artisan Crackers
£14.00

All prices are inclusive of VAT at the current rate. **A discretionary service charge of 10% will be added to your bill.**

****For guests on a dinner-inclusive package, your dinner allowance is £40.00 per person towards food.****

All dietary requirements will be catered for. Please inform your server prior to ordering.

Important Information: All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take caution to prevent cross-contamination, all menu items are prepared in the same kitchen and may contain traces of allergens. If you have a food allergy or intolerance, please let us know, and we will guide you through the menu.