

## Entrees

Choice of Home Baked Focaccia served with Local Cold Pressed Rapeseed Oil and Balsamic Vinegar  
£5.00

Kalamata Olives £3.00    Borettane Onions £3.00

## Starters

Soup of the Day-served with warm crusty bread  
£7.50

Venison Carpaccio, Poached Pear, Hazelnuts, Celery Cress  
£12.50

West Coast Prawn Cocktail, Marie Rose, Baby Gem, Lemon  
£ 9.90

Mixed Cured Beetroot Salad, Cumin spiced Carrot Hummus,  
mixed seed Granola Crisps  
£7.50

Classic West Coast Kitchen Cullen Skink with warm Home Baked Focaccia  
£ 11.00

Assiette of Scottish Smoked Salmon, with a Caper Berry, Lemon and Brown Bread  
£12.75

Locally Caught Haggis, rolled in Scots Oats and finished with a Whisky Pepper Sauce  
£8.25

Pan Seared Scottish Scallops, Celeriac Puree, Crispy Pancetta, Herb Dressing.  
£13.75

## Mains

Venison Wellington, Creamy Mash, Seasonal Vegetables, and Red Wine  
Jus £24.50

Battered Haddock, Hand Cut Chips, Crushed Peas, Homemade Tartare  
Sauce  
£19.00

West Coast Kitchen Beef Burger- Brioche Bun, Isle of Mull cheddar,  
Smoked Bacon, Garlic Mayonnaise  
£19.00

Grilled Halloumi, Roast Squash, Baby Plum tomato, Quinoa (V)  
£15.95

Pan Fried Seabass- landed with Seasonal Garnish  
£18.95

Chicken Caesar Salad  
£15.00

Smoked Haddock and Leek Fishcake, Mixed Salad and Tatare Sauce  
£18.00

Spring Vegetable Risotto (V)  
£14.00

Shetland Mussels, White Wine & Garlic  
£9.00/£16.00

## From the Grill

Loch Fyne Langoustine, Grilled, Garlic Butter £12.00 / £23.00

10oz Scottish Ribeye Steak £33.00

The Ribeye is generally considered to be the most flavourful steak. These steaks are cut from the ribs and contain a lot of marbling throughout. The muscle from where the Ribeye is cut, isn't used often so the meat is very tender.

8oz Fillet Steak £37.50

The fillet steak, also known as Filet Mignon, is widely regarded as the premium cut. It is from the lower back of the cow which is rarely used meaning the fillet steak is the most tender cut.

1KG Tomahawk Steak (Serves 2) £85.00 Tomahawk steak is taken from the rib, with the bone left in for a rich, full flavour.

All our Beef is always 35 day minimum dry aged Scotch Beef

## Sides

Green Leaf Salad  
£3.00

Buttered New Potatoes  
£3.50

Hand Cut Chips  
£4.00

Creamed Spinach  
£4.50

Buttered Greens  
£4.00

Honey Glazed Carrots  
£4.00

## Desserts

Individual Baked Apple Crumble Served with Sauce Anglaise  
£7.50

Bitter Chocolate Torte with a Whisky Cream  
£8.50

Spiced Sticky Date Sponge with Highland Toffee Sauce £9.00

Classic Pear Belle Helen-Poached Pear, Hot Chocolate Sauce, Vanilla Ice topped with Chopped Nuts  
£8.00

Mixed Fruit Cranachan with West Coast Shortbread  
£7.50

Selection of Scottish Cheeses with Oatcakes  
£14.00

All dietaries will be catered for. Please inform your server of any dietaries prior to ordering your food.

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten, & other known allergens may be present.

Please note we take caution to prevent cross-contamination, however any product may contain traces as all menu items are prepared in the same kitchen.