

## Entrees

### CHOICE OF HOME BAKED FOCACCIA

Local Cold Pressed Rapeseed Oil and Balsamic Vinegar  
**£6.00**

### KALAMATA OLIVES

£3.00

### BORETTANE ONIONS

£3.00

### SCOTTISH ARTISANAL CHARCUTERIE

Quince, toasted sourdough, pickles and olives

Small selection of 3 Meats **£16.95**

Large selection of 5 Meats **£20.95**

### SELECTION OF ARTISANAL SCOTTISH CHEESES

Quince, homemade chutney, artisan crackers

Small selection of 3 Cheeses **£15.95**

Large, selection of 5 Cheeses **£19.95**

## Starters

### SOUP OF THE DAY

Served with warm Crusty Bread  
**£7.50**

### CLASSIC WEST COAST KITCHEN CULLEN SKINK

Warm Home Baked Focaccia  
**£13.00**

### SHETLAND MUSSELS

White Wine & Garlic  
**£11.00**

### PAN SEARED SCOTTISH SCALLOPS

Celeriac Puree, Crispy Pancetta, Herb Dressing.  
**£15.75**

### ASSIETTE OF SCOTTISH SMOKED SALMON

Caper Berry, Lemon, Brown Bread  
**£15.50**

### WEST COAST PRAWN COCKTAIL

Marie Rose, Baby Gem, Lemon  
**£12.50**

### MIXED CURED BEETROOT SALAD

Cumin Spiced Carrot Hummus, Mixed Seed Granola Crisps  
**£8.50**

### LOCALLY CAUGHT HAGGIS

Rolled in Scots Oats, Whisky Pepper Sauce  
**£11.50**

### VENISON CARPACCIO

Poached Pear, Hazelnuts, Celery Cress  
**£12.50**

## Mains - Please Ask Your Server for any Specials

### VENISON WELLINGTON

Creamy Mash, Seasonal Vegetables, Red Wine Jus  
**£27.95**

### WEST COAST KITCHEN BEEF BURGER

Brioche Bun, Isle of Mull cheddar, Smoked Bacon, Garlic Mayonnaise  
**£21.00**

### BATTERED HADDOCK & HAND CUT CHIPS

Crushed Peas, Homemade Tartare Sauce  
**£22.00**

### SMOKED HADDOCK/SALMON FISHCAKE

Mixed Salad & Tartare Sauce  
**£19.00**

### PAN FRIED LOCAL CATCH OF THE DAY

Seasonal Garnish  
**£ Market Price**

### MOULES-FRITES

White Wine & Garlic, Crusty Bread, Fries  
**£19.00**

### GRILLED HALLOUMI

Roast Squash, Baby Plum Tomato, Quinoa (V)  
**£17.00**

### SPRING VEGETABLE RISOTTO

Seasonal Vegetables, Arborio rice, Creamy Sauce (V)  
**£16.00**

### CHICKEN CAESAR SALAD

Cos, Shaved Parmesan, Anchovies, Croutons, Homemade Caesar Dressing  
**£16.00**

PLEASE TURN OVER TO SEE OUR GRILL MAINS, SIDES AND DESSERTS



A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

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.

## From the Grill

### LOCH FYNE LANGOUSTINE

Grilled, Garlic Butter

£ Market Price

### 100Z SCOTTISH RIBEYE STEAK

A tender, finely marbled cut is often considered the most flavoursome steak.

£39.00

### 80Z FILLET STEAK

The most tender and lean steak with very little to no fat.

£39.00

### 1KG TOMAHAWK STEAK

(Serves 2)

Perfect for sharing, this bone in ribeye steak is rich, tender, and juicy and full of flavour.

£95.00

**ALL OUR BEEF IS ALWAYS 35 DAY MINIMUM DRY AGED SCOTCH BEEF**

## Sauces

### PEPPERCORN SAUCE

£5.00

### BERNAISE SAUCE

£5.00

### RED WINE JUS

£5.00

### BLUE CHEESE SAUCE

£5.00

## Sides

### GREEN LEAF

SALAD

£5.00

### HONEY GLAZED

CARROTS

£5.00

### CREAMED

SPINACH

£5.00

### BUTTERED NEW

POTATOES

£5.00

### HAND CUT

CHIPS

£5.00

### TRUFFLE & PARMESAN

CHIPS

£6.00

## Desserts

### INDIVIDUAL BAKED APPLE CRUMBLE

Sauce Anglaise

£8.00

### BITTER CHOCOLATE TORTE

Whisky Cream

£9.00

### MIXED FRUIT CRANACHAN

West Coast Shortbread

£9.00

### SPICED STICKY DATE SPONGE

Highland Toffee Sauce

£9.00

### CLASSIC PEAR BELLE HELEN-POACHED PEAR

Hot Chocolate Sauce, Vanilla Ice cream & Chopped Nuts

£9.00

### SELECTION OF SCOTTISH ICE-CREAMS OR SORBETS

2 scoops £5.50

3 scoops £7.50

### AFFOGATO

Vanilla Ice Cream & Hot Espresso Coffee

£5.95

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