

## STARTERS

<b>CHEF'S SOUP OF THE DAY</b> <i>with warm bread and butter (V, Ve, GF, DF)</i>	3.95	<b>WILD GARLIC MUSHROOM BRUSCHETTA</b> <i>with white wine cream and chives (V, Ve, GF)</i>	4.95
<b>HAGGIS SCOTCH EGG</b> <i>served with Dijon mustard mayo and rocket salad</i>	5.95	<b>SCALLOPS &amp; BLACK PUDDING</b> <i>with pea puree and lemon</i>	6.45
<b>CARAMELISED ONION TARTLET</b> <i>with house salad and mild chilli dressing (V)</i>	4.95	<b>RED PEPPER HUMMUS</b> <i>with olives and oatcakes (V, GF)</i>	4.45

## MAINS

<b>CULLEN SKINK</b> <i>with warm bread roll and butter</i>	9.95	<b>BEEF LASAGNE</b> <i>with garlic bread and tomato salad</i>	11.95
<b>6OZ BEEF BURGER</b> <i>served on a toasted pretzel bun, with coleslaw, tomato relish, house salad and skinny fries</i> ADD ON - Cheese - Bacon - Fried Onions - Haggis - £1.00	12.95	<b>VEGAN SALAD BOWL</b> <i>with pumpkin seeds, pistachios, tomato, pickled beetroot, red onion, cucumber, pepper and chickpeas with sesame and soy dressing (Ve,GF,DF)</i>	10.95
<b>CAJUN CHICKEN BURGER</b> <i>served on a toasted pretzel burger bun, house salad and skinny fries</i> ADD ON - Cheese - Bacon - Fried Onions - Haggis - £1.00	12.95	<b>VENISON SAUSAGES &amp; MASHED POTATO</b> <i>with caramelised onion and red wine jus and seasoned vegetables</i>	13.95
<b>ARRAN BEER BATTERED HADDOCK</b> <i>with garden peas, skinny fries, tartar sauce, house salad and lemon</i>	12.95	<b>PAN SEARED CHICKEN BREAST</b> <i>with black pudding, sautéed mushrooms, creamed potatoes and pepper sauce</i>	13.45
<b>STEAK AND ALE PIE</b> <i>with butter and parsley new potatoes and seasoned vegetables topped with puff pastry</i>	11.95	<b>STEAK FRITES</b> <i>with rocket parmesan salad, garlic butter ballotine and skinny fries (GF)</i>	10.95

## DESSERTS

<b>STICKY TOFFEE PUDDING</b> <i>with butterscotch sauce and vanilla ice cream (V)</i>	4.45	<b>PASSIONFRUIT CHEESECAKE</b> <i>with fresh berries and mango sorbet (V)</i>	4.45
<b>TRIO OF ARRAN ICE CREAM</b> <i>with shortbread and fruit (GF)</i>	3.95	<b>ARRAN GOLD CRÈME BRULEE</b> <i>with shortbread and lemon sorbet (GF)</i>	4.45
<b>PISTACHIO AND WHITE CHOCOLATE PANNA COTTA</b> <i>with chocolate shards, mint and raspberry crumb</i>	4.95	<b>ARRAN CHEESE BOARD</b> <i>with celery, grapes, apple woolly's oatcakes and fruit chutney (V)</i>	6.95

### Dietary Key

| (GF) - Gluten Free (options avail.) | (Ve) - Vegan | (V) - Vegetarian | (DF) - Dairy Free |

Please don't hesitate to speak to your server about any additional dietary requirements, our Chefs endeavour to accommodate where possible.