

# Loch Fyne Oysters

3 for £7.50 6 for £14 9 for £19 12 for £24

Served natural over crushed ice with lemon and Tabasco or Rockefeller, baked with spinach and parmesan cheese

Add a glass of Laurent Perrier champagne, each for £10.50

## Starters

<b>Soup of the Day</b> .....	£3.95
<i>with freshly baked homemade bread</i>	
<b>Chicken &amp; Tomato Consommé</b> .....	£4.95
<i>Enoki mushroom, bacon and stilton gnocchi</i>	
<b>Panko Breaded Mexican Spiced Bean Cake</b> .....	£4.95
<i>guacamole, Bombay ketchup</i>	
<b>Smoked Salmon &amp; Creamed Cheese Terrine</b> .....	£8.45
<i>cucumber and caper salsa</i>	
<b>Chopped Salad</b> .....	£5.95
<i>bound in pesto mayonnaise topped with crumbled feta and toasted pistachios</i>	

<b>Prawn Cocktail</b> .....	£7.95
<i>jumbo shrimp, lemon, tangy cocktail sauce, jalapeño and cheddar bloomer</i>	
<b>Haggis Spring Rolls</b> .....	£6.95
<i>purple slaw and spring onions</i>	
<b>Chicken Rillettes</b> .....	£7.95
<i>roasted piquillo peppers, arugula salad, herb crostini and smoked balsamic dressing</i>	
<b>Seasonal Melon &amp; Prosciutto</b> .....	£6.95
<i>hand-cut fruits, pomegranate and elderflower syrup</i>	

## Mains

<b>Roast Fillet of Scottish Salmon</b> .....	£13.95
<i>wilted spinach, lobster jus</i>	
<b>Grilled Fillets of Sole</b> .....	£13.95
<i>red pesto tagliatelle, yellow pepper and pernod scented coulis</i>	
<b>Roast Breast of Free-Range Chicken</b> .....	£12.95
<i>stuffed with ham and mozzarella cheese, scorched lettuce and tarragon buttered peas</i>	
<b>Fresh Market Dish of the Day</b> .....	P.O.A.

<b>Parmesan Fried Triple Onion Potato Cake</b> .....	£12.95
<i>creamed leeks, poached free-range egg</i>	
<b>Char-Grilled Loin of Pork</b> .....	£13.95
<i>pickled radishes, sweet curry sauce</i>	
<b>Escalope of Veal Holstein</b> .....	£15.95
<i>fried free-range egg, anchovies, caper butter</i>	

All main courses and steaks come with your choice of side order -

Hand-Cut Chunky Chips, Skinny Chips, Creamed Potatoes, Parsley Buttered New Potatoes, Battered Onion Rings,  
Sautéed Mushrooms, Seasonal Vegetables, Caesar Salad or House Salad

Extra Sides each .....£2.25

All our steaks are cut from specially selected and certified Scotch Beef cattle and matured for 28 days (with the exception of Wagyu beef). They are seasoned and cooked on a specially designed char-grill to sear the outside and keep the inside tender and juicy.

## Specially Selected Scotch Beef

<b>Flat Iron Steak</b> ( <i>cooked medium</i> ) .....	6oz	£12.95
<b>Picanha Steak</b> ( <i>Rump Cap/cooked medium</i> ) .....	8oz	£16.95
<b>New York Style Strip Sirloin Steak</b> .....	8oz	£18.95
	10oz	£22.95
	12oz	£27.95
<b>Boneless Ribeye Steak</b> .....	10oz	£27.95

## Black Aberdeen Angus Beef

<b>New York Style Strip Sirloin Steak</b> .....	10oz	£25.95
	12oz	£29.95

## Bone-In Specially Selected Scotch Beef

<b>Bone-in Ribeye Steak</b> .....	16oz	£29.95
<b>T-bone Steak</b> .....	22oz	£44.95

**AWARD WINNING FILLET STEAK 8OZ £29.95**

*Restaurant Magazine*

<b>Double Cut Fillet Mignon</b> .....	7oz	£25.95
<b>Chateaubriand</b> ( <i>for two to share</i> ) .....	18oz	£59.95

Add a sauce .....each £1  
Garlic & Herb Butter, Bearnaise, Green Peppercorn & Brandy or Blue Cheese Dressing

**Rare** - very red, cool centre **Medium Rare** - red, warm centre  
**Medium** - warm, pink centre **Medium Well** - slightly pink centre  
**Well Done** - cooked through

## Wagyu Beef Grade 4-5

<b>Boneless Rib Eye Steak</b> .....	8oz	£39.95
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MAKE IT A  
SURF 'N TURF  
Add 3 colossal shrimp  
with garlic butter  
for £6.50

*Wicked*  
STEAKS

PROUD MEMBER OF



THE SCOTCH  
BEEF CLUB

For allergen information please ask a member of staff