

## To Share

<b>Baked Camembert</b> (please allow 10 minutes).....	£14.95
<i>with toasted focaccia, grapes, chilli jam and dressed salad leaves</i>	
<b>Loch Fyne Oysters</b> .....	3 for £7.50 6 for £14 9 for £19 12 for £24
<i>Served natural over crushed ice with lemon and Tabasco</i>	
<i>or</i>	
<i>Rockefeller, baked with spinach and parmesan cheese</i>	
<i>Add a glass of Laurent Perrier champagne, each for £10.50</i>	

## Starters

<b>Soup of the Day</b> .....	£3.95	<b>Classic Prawn Cocktail</b> .....	£7.95
<i>with freshly baked homemade bread</i>		<i>with lemon, bread sticks and a tangy cocktail sauce</i>	
<b>Crayfish Bisque</b> .....	£4.95	<b>Haggis Bon Bons</b> .....	£6.95
<i>with croutons, rouille and parmesan cheese</i>		<i>with potato, chive and spring onion salad, whisky and Arran mustard sauce</i>	
<b>Vegetable Spring Rolls</b> .....	£4.95	<b>Rich Chicken Liver &amp; Armagnac Parfait</b> .....	£7.95
<i>red onion, mango and golden raisin salsa, rocket &amp; crème fraiche</i>		<i>cranberry relish &amp; oatcakes</i>	
<b>Oak Smoked Scottish Salmon</b> .....	£8.95	<b>Spiced Vegetable &amp; Lentil Pate</b> .....	£6.95
<i>goats cheese fritter, gazpacho style dressing &amp; lemon</i>		<i>onion chutney, crème fraiche &amp; mini poppadums</i>	
<b>Free Range Chicken &amp; Bacon Caesar Salad</b> .....	£6.95		
<i>baby gem, boiled egg, garlic croutons, parmesan cheese &amp; creamy Caesar dressing</i>			

## Mains

<b>Scottish Salmon Steak</b> .....	£12.95	<b>Wild Mushroom Risotto Cake</b> .....	£10.95
<i>with a sweet pea, bacon and shallot butter sauce</i>		<i>grilled asparagus, poached egg &amp; butter sauce</i>	
<b>Grilled Fillets of Sole</b> .....	£13.95	<b>Roast Perthshire Lamb Rump</b> .....	£14.95
<i>with a prawn, tomato &amp; herb sauce</i>		<i>hummus, feta cheese &amp; redcurrant sauce</i>	
<b>Free Range Chicken Breast</b> .....	£12.95	<b>Maple Glazed Bacon Loin</b> .....	£12.95
<i>with a shallot, wild mushroom &amp; tarragon café au lait</i>		<i>black haggis &amp; Arran mustard sauce</i>	
<b>Fresh Market Dish of the Day</b> .....	P.O.A.		

### 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, Wilted Greens, Glazed Carrots, 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> (cooked medium) .....	6oz	£12.95
<b>Picanha Steak</b> (Rump Cap/cooked medium) .....	8oz	£16.95
<b>New York Style Strip Sirloin Steak</b> .....	8oz	£18.95
	10oz	£22.95
	12oz	£26.95
<b>Boneless Ribeye Steak</b> .....	10oz	£28.95

### AWARD WINNING FILLET STEAK 8OZ £29.95

*Restaurant Magazine*

<b>Double Cut Fillet Mignon</b> .....	7oz	£25.95
<b>Chateaubriand</b> (for two to share) .....	18oz	£64.95

**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

## Black Aberdeen Angus Beef

<b>New York Style Strip Sirloin Steak</b> .....	10oz	£26.95
	12oz	£30.95

## Bone-In Specially Selected Scotch Beef

<b>Bone-in Ribeye Steak</b> .....	16oz	£29.95
<b>T-bone Steak</b> .....	22oz	£42.95
<b>Tomahawk Steak</b> (for two to share).....	36oz	£67.95

## Wagyu Beef Grade 4-5

<b>Boneless Rib Eye Steak</b> .....	10oz	£46.95
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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*



*The Grill Room*  
*at the square*

