

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

Soup of the Day	£3.95
<i>with freshly baked homemade bread</i>	
Thai Chicken & Coconut Broth	£4.95
<i>flavoured with Siam spices, orzo pasta and cilantro oil</i>	
Goats Cheese Crostini	£5.95
<i>with sweet and sour beetroot salad</i>	
Smoked Scottish Salmon Fillet	£8.95
<i>with spiced cous cous, lemon and tartar sauce</i>	
Classic Caesar Salad	£6.95
<i>baby gem lettuce, garlic croutons, parmesan cheese and creamy Caesar dressing</i>	

Classic Prawn Cocktail	£7.95
<i>with lemon, bread sticks and a tangy cocktail sauce</i>	
Panko Breaded Blaggis	£6.95
<i>with smoked cheddar mash and spring onion veloute</i>	
Chicken Liver Parfait	£7.95
<i>with onion relish, tomatoes, rocket and oat cakes</i>	
Char-Grilled Mediterranean Vegetables	£6.95
<i>with hummus, olives and balsamic onions</i>	

Mains

Grilled Fillet of Plaice Monte Carlo	£13.95
<i>with steamed plum tomato, poached free range egg and white wine cream sauce</i>	
Baked Fillets of Rainbow Trout & Parma Ham	£13.95
<i>braised leeks and shallots, chervil butter sauce</i>	
Chorizo Butter Basted Roast Free-Range Chicken Breast	£12.95
<i>mushroom and taleggio risotto, white onion soubise</i>	
Fresh Market Dish of the Day	P.O.A.

Spinach & Ricotta Tortelloni	£10.95
<i>with freshly baked garlic bread bruschetta scallions, cherry tomatoes, parmesan and butternut squash veloute</i>	
Barbecue Flavoured Confit Duck Leg	£14.95
<i>with pomme paille potatoes, rocket and lemon</i>	
Char-Grilled Pork Cutlet	£13.95
<i>with spiced mixed bean cassoulet</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, 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

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

Black Aberdeen Angus Beef

New York Style Strip Sirloin Steak	10oz	£24.95
	12oz	£28.95

Bone-In Specially Selected Scotch Beef

Bone-in Ribeye Steak	16oz	£29.95
T-bone Steak	22oz	£42.95

AWARD WINNING FILLET STEAK 8OZ £29.95

Restaurant Magazine

Double Cut Fillet Mignon	7oz	£24.95
Chateaubriand (<i>for two to share</i>)	18oz	£59.95

Add a sauceeach £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

Boneless Rib Eye Steak	8oz	£31.95
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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

