

# 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>French Onion Soup</b> .....	£4.95
<i>Gruyere cheese crouton</i>	
<b>Poppadum Crusted Falafel Cakes</b> .....	£5.95
<i>chilli jam and rocket salad</i>	
<b>Salmon Rillettes</b> .....	£8.45
<i>lemon, dill, cucumber and crisp bread</i>	
<b>Classic Caesar Salad</b> .....	£6.95
<i>baby gem lettuce, garlic croutons, parmesan cheese and creamy Caesar dressing</i>	

<b>Prawn Cocktail</b> .....	£7.95
<i>with lemon, bread sticks and a tangy cocktail sauce</i>	
<b>Haggis, Neeps &amp; Tatties</b> .....	£6.95
<i>Whisky café au lait sauce</i>	
<b>Chicken &amp; Ham Hock Terrine</b> .....	£7.95
<i>onion chutney, Arran mustard dressing</i>	
<b>Prosciutto Crudo</b> .....	£7.95
<i>goats cheese, pine kernels and pickled vegetables</i>	

## Mains

<b>Cajun Spiced Scottish Salmon Fillet</b> .....	£13.95
<i>beetroot puree, garlic butter, lemon</i>	
<b>Herb Crusted Baked Cod Fillet</b> .....	£13.95
<i>pomme paille, sauce remoulade, lemon</i>	
<b>Teriyaki Style Free Range Chicken Breast</b> .....	£12.95
<i>spring onion, sesame, cucumber</i>	
<b>Fresh Market Dish of the Day</b> .....	P.O.A.

<b>Sweet Potato, Chickpea &amp; Vegetable Madras</b> .....	£12.95
<i>jasmin rice</i>	
<b>Soy &amp; Mustard Seasoned Char-Grilled Pork Cutlet</b> .....	£13.95
<i>pineapple and raisin chutney</i>	
<b>Lemon &amp; Herb Seasoned Char-Grilled</b> .....	£14.95
<b>Scotch Lamb Leg Steak</b>	
<i>balsamic tomatoes, salsa verde</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 (cooked medium)</b> .....	6oz	£12.95
<b>Picanha Steak (Rump Cap/cooked medium)</b> .....	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	£24.95
	12oz	£28.95

## Bone-In Specially Selected Scotch Beef

<b>Bone-in Ribeye Steak</b> .....	16oz	£29.95
<b>T-bone Steak</b> .....	22oz	£42.95

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

*Restaurant Magazine*

<b>Double Cut Fillet Mignon</b> .....	7oz	£24.95
<b>Chateaubriand (for two to share)</b> .....	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	£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



For allergen information please ask a member of staff