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## A LA CARTE

### For the Table

Mozzarella bites   Beef Pickle   Marinated Olives	10
Marinated Olives (VE)	5
selection of Bread   Butters   Oils	

### To Start

Soup Of the Day <sup>(V/VE)</sup>	6		
Bread & Butter			
Salted Cucumber & Kiwi Carpaccio <sup>(V/VE)</sup>	8.5	Crispy Black Pudding Serrano Pepper Croquette	9.5
Torn Basil   Toasted Pistachios   Frisée		Stinging Nettle Sauce   Crushed Serrano	
Lime Dressing		Balsamic Glaze	
Loch Fyne Seared Scallops 	15	Smoked Salmon Tortellini 	12
Chive and Beurre Blanc   Summer Pea   Smoky Bacon		Scottish Smoked   Creamy Avocado Cheese	
		Marinated Onion Rings   Radish Raspberry Sauce	
Bovine Club salad <sup>(V/VE)</sup>	8.5	Chicken & Herb Terrine	11
Roasted Aubergine   Red Pepper   Mixed Leaves		Poached Star Anis Apricot   Beetroot Horseradish	
Avocado Cherry Tomatoes   Roasted Walnuts   Parsley Red Pepper Dressing		Chutney Roasted Red Pepper Coulis   Micro Herbs	

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### Main Courses

Lamb Shank	26.5
Oven Baked Roasted Garlic   Rosemary Mash   Salt Baked Carrots   Red Wine Jus	
Bovine Burger	18.5
Monterey Jack Cheese   Bacon   Bovine Buffalo Sauce	
Pan Seared Fillet of Loch Carron Salmon 	25.5
Green Beans   Parsley New Potatoes   Chive Garlic Sauce	
Roasted Duck Breast	24.5
Pomme Dauphinoise   Tender Stem Broccoli   Au Jus	
Wild Mushroom Risotto <sup>(VE)</sup>	16
Spinach Herb Oil   Garlic Bread	
Penne Primavera	14.5
Grilled Vegetables   Neapolitan Sauce   Cherry Tomatoes   Mozzarella   Basil   Garlic Bread	
Sea Bass	24
Summer Peas   Carrot   Tarragon & Mustard Cream	
Chicken Curry	18
Tandoori Chicken   Dauphinoise Sagg Aloo   Puffed Rice   Crisoy Bread	
Braised Ox Cheek	22
Espresso Jus   Creamed Potato   Beef Fat Carrots   Chives & Crispy Onion	



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(V) Vegetarian (VE) Vegan

A 10% service charge will be included, at your discretion.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and any special dietary requirements who may wish to know about the ingredients used, please ask for a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness.

If you are in a hurry, please let us know.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC-C-54

### The Grill

Our grill dishes are served chargrilled with chunky Chips | portobello mushrooms | grilled tomato | garden salad.

Fillet 9oz	36
Sirloin 10oz	32
Ribeye 10oz	34

### Grill To Share

Chateaubriand Triple Cooked Chips   Roast Vine Tomatoes   Shallots   Field Mushrooms   Choice of Sauce	95
Chateaubriand Skinny Fries   Roast Vine Tomatoes   Shallots   Mushrooms	85

### Surf 'n Turf your Steak

Garlic King Prawns	8
Seared North Atlantic Scallops	12
Atlantic Garlic King Prawns & Seared Scallops	18

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### Sauces & Butters

Red Wine Jus   Mustard & Whiskey Sauce   Peppercorn Sauce   Garlic Butter	All 4.50
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### Accompaniments

Hand Cut Thick Chips   Crispy Fries (VE)   Onion Rings (V)   Garlic Field Mushroom (V)   Rocket & Parmesan Salad (V)   Garlic Bread   Truffle Fries	All 5
Mac & Cheese (V)   Dauphinoise Potatoes   Garlic Butter Carrots	All 6



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## Desserts

Chocolate Caramel Mousse Pyramid (M) Orange and Cardamom jelly   Vanilla Chantell Cream   Chocolate Soil	9.5
Trio Ice-Cream (M) Selection of vanilla chocolate strawberry ice cream with mixed berry compote and Chantilly cream	7.5
Sticky Toffee Pudding (M) Guinness-based   Toffee Sauce   Vanilla Ice Cream	8.5
Blackcurrant Cheesecake (M) Strawberry Sorbet   Almond Chips   Berry Coulis	8.5
Lemon Tart (M) White Chocolate Chips   Berry Compote   Orange Sorbet	8.5
Red Wine Poached Pear Cinnamon   Star Anis   Muscovado Sugar   Vanilla Ice Cream	9
Chefs Selection of I.J. Mellis Fine Scottish & Continental Cheese (M) Artisan Biscuits   House Chutney   Truffle Honey	12

## Dessert Tipples

The Espresso Martini Selection  
A shot of fresh espresso with Kahlua & Syrup to taste, plus your choice of spirit:

Absolut Vanilla Vodka	10
Grey Goose Vodka	11
Cointreau	10
Frangelico	10
Disaronno	10
Hennessy Fine de Cognac	11
Havana 7 Year	11
Cascabel Honey	11

Coffee & Tea 3.50  
We offer a selection of hot beverages made with Columbian roast beans or premium tea

Dessert Wine:  
Muscat de Beaumes-de-Venise 7 / 32  
Rich and concentrated, with fresh floral scents on the nose. This wine is sweet and full of flavour, with notes of white peach and apricot.

Port:

Enjoy a glass of delicious port from our Sandeman selection. Perfect for after your meal or paired with our Cheeseboard:



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Sandeman Unfiltered Late Bottle Vintage 2018	5
Sandeman 10-Year-Old Tawny Port NV	6
Sandeman 20-Year-Old Tawny Port NV	8.50
Sandeman Vintage Port 2016	10

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Age and glasses of wine should never be counted.....