

LARGER PARTIES MENU



STARTERS

Seasonal Soup and Crusty Bread With butter	5.95	
Chicken Liver Parfait toasted brioche, caramelised red onion chutney	8.95	
Coconut Chicken Salad mint, coriander and crispy shallots	8.95	

Tempura Cauliflower V W gochujang sauce, furikake seasoning	8.95
Stornoway Black Pudding Stack	9.95
Stornoway Black Pudding Stack poached hens egg, potato scone, crisp parma ham,	9.95

Atlantic Prawn Cocktail	9.95
crisp little gem, lemon, marie rose sauce,	
sourdough wafer	
Whipped Goats Cheese	8.95
Whipped Goats Cheese marinated beetroot, chicory salad, whipped herb goats cheese.	0.,,

Crispy Tempura (STARTER/MAIN) light chilli and coriander batter, sweet chilli and	d teriyaki dips
Chicken	8.95 / 16.95
Vegetable V W	8.5 / 14.95

MAIN COURSE

From the Grill

All our steaks are dry aged and matured by our trusted butcher. Served with whole roasted tomato, mushroom and a side of real chips or fries

Prime Sirloin 8oz	29.95
Prime Beef Rib Eye 8oz	29.95
Prime Beef Fillet 8oz	32.95
Steak Toppers	
Haggis	3.95
Mini Mac & Cheese	4.95
Garlic King Prawns	5.95
Half Lobster	34.95
Sauces	2.95

Chimichurri / Smoked Bernaise / Peri Peri / Red Wine Gravy Bourbon Peppercorn / Porcini Mushroom Cream / Blue Cheese

Salads

Classic Caesar Salad	12.95
Parmesan shavings, anchovies, sea salt croutons,	
bacon, caesar dressing	
ADD char grilled chicken breast	3.95
ADD king prawns	4.95
ADD hot smoked salmon	4.95
Superfeed Band	14.05
Superfood Bowl	14.95
smashed avocado, shredded beetroot, cauliflower cous cous	,
quinoa, pomegranate, broccoli, toasted seeds,	
seasonal leaves, cottage cheese	
ADD char grilled chicken breast	3.95
ADD king prawns	4.95
ADD hot smoked salmon	4.95
Waldorf Salad	14.95
apple, celery, candied walnuts, grapes and blue cheese dressi	nσ
apple, color, candida mandas, grapes and blue cheese dressi	116

Burgers

All served with fries and homemade coleslaw

lobster meat, king prawns, rich cheese sauce,

truffle oil and a parmesan crust

The Wagyu	23.95
gouda cheese, bacon, caramelised onions	
Classic Burger lettuce, tomato, burger sauce	15.95
ADD haggis	1.5

ADD haggis	1.5
ADD cheese	1.5
ADD bacon	1.5
Speciality	
Lobster and King Prawn Mac & Cheese	34.95

Seafood

Classic Fish and Chips	16.95
beer battered haddock fillet, mushy peas, tartare sauce,	
lemon, real chips or fries	
Teriyaki Salmon Fillets sesame pak choi, egg noodles, coriander	18.95

Sea Bream À La Française	18.95
petit pois, little gem, smoked bacon lardons,	
baby onions with a pink grapefruit butter sauce	

Smoked Haddock and Salmon Gratin	16.95
arran mustard cream, braised leeks and creamed potatoes	
Deluxe Scampi Tails	15.95

deluxe fried scampi tails, seasonal salad, tartare sauce, lemon, real chips or fries

Sides

Fries or Hand Cut Chips	4.95
Onion Rings	4.95
Chilli & Parmesan Fries	4.95
Cajun Fries	4.95
Sweet Potato Fries	4.95
Tenderstem Broccoli, Lemon Oil	4.95
Bacon & Cheese Fries	5.95
Mini Mac & Cheese	4.95
Truffle Parmesan Fries	5.95

THE CA	WLE,	Y CLASSICS	
Slow Cooked Steak and Sausage Pie garden peas, carrots, broccoli and creamed potatoes	17.95	Three Cheese Macaroni v isle of mull cheddar glaze, garlic herb bread	14.95
Lasagna Arricchita beef and sicilian pork ragu, white sauce, glazed with parmesan,	15.95	ADD bacon and leek ADD chorizo and peas	4 4
seasonal salad and garlic bread Chicken or Smoked Tofu Katsu Curry 16.95 / served with stir fry vegetables, rice pilaff and katsu curry sauce	15.95	Roast Breast of Chicken stuffed with black pudding wrapped in serrano ham, fondant potato, buttered greens, peppercorn sauce	17.95
Thai Spiced Chicken Breast stir fry vegetables, pilaff rice, coconut, lime, sweet chilli sauce, prawn crackers	16.95	Peppered Trio of Beef, Pork and Chicken pepper and brandy cream sauce, creamed potatoes, market vegetables	18.95





WE HAVE A GLUTEN FREE MENU **AVAILABLE ON REQUEST**

Allergies & Intolerances :

Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.