

Dinner Menu

— Starters —

Soup du Jour served with Crusty Bread (£6)

A bowl of the soup of the day with crusty bread on the side.

Spinach & Spelt Crêpe with Smoked Salmon (£8)

A spinach and spelt wheat pancake, with a smoked salmon filling.

Smoked Haddock Pâté with Oat Cakes (£7)

Home made smoked haddock pate with oats cakes on the side,

Salad of the Season with a Wild Garlic Pistou (£7)

Mixed salad of in-season vegetables served with foraged wild garlic pistou.

— Mains —

Venison Haché with Fries & Green Salad (£14)

A venison patty (a French bun-less burger), served with crispy fries, green salad and a mustard sauce.

Chicken Paillard with Roasted Peppers & Smashed New Potatoes (£14)

A Pounded chicken breast, rested in a zesty marinate and grilled.

Smoked Mussel & Cherry Tomato Linguine (£14)

Oaked-smoked local mussels with fresh cherry tomato, capers and linguine.

Fillet of Halibut with Tarragon Sauce Vierge & Smashed New Potatoes (£16)

Pan-fried fillet of halibut served with a light Tarragon infused olive oil sauce.

Beetroot Risotto with Feta Cheese & Walnuts (£12)

Arborio rice with earthy beets, salty feta cheese and crunchy walnuts.

— Dessert —

Selection of Local Dairy Ice Creams (£6)

Three generous scoops of Arran dairy ice cream.

Cheeseboard (£7)

Selection of local cheeses, with chutney and oat cakes.

Raspberry Cranachan (£7)

Fresh raspberries, with toasted oats, whisky and lots of cream.

Rhubarb & Walnut Cake (£7)

Light sponge cake with tart rhubarb and walnuts, with creme fraiche. Can be served hot or cold.

Let us know when you order if you have any special dietary requirements.

Please note that unfortunately not all items may not be able all of the time – we are at the mercy of our suppliers & cannot easily pop out to the shops.

All dishes are cooked fresh to order & may require a little time to prepare. Relax & have a drink whilst we get everything ready.