



MENU

APPETISERS

Caesar's Salad (G,D,F)

Crisp romaine, crunchy croutons, anchovy, crispy bacon, shaved Parmesan with homemade dressing

OR

Mixed Seafood Salad (G,D,SF,F,E)

Crisp leaves, panfried tossed seafood, shaved Parmesan, virgin olives

OR

Seafood Bisque (SF,F)

Traditional saffron-flavoured

OR

Traditional Scottish National Soup (G,D,F)

Thick, flavourful prepared with smoked haddock, potato, leek, onion, butter and milk

ENTRE

Pan-fried Masala Squids (SF)

Pan tossed fresh rings in chef's special spicy sauce

OR

Chicken Liver Pate (G,D)

Offered with oatcake, toasted brioche & onion marmalade

OR

Golden Prawns (G,SF,E)

Fresh, crumbed & fried with chef's special honey chilli sauce

OR

Smoked Scottish Salmon (SF,F,E)

Offered with prawns, avocado and Marie Rose

MAIN COURSE

Grilled Fresh Catch of the Day (D,F)

Seabass fillet with traditional lemon butter sauce

OR

Seafood Platter (G,D,F,SF,E)

A repertoire of beer-battered seafood, turned golden, served with homemade tartare sauce, sweet chilli sauce

OR

Tenderloin Medallion (D)

With choice of peppercorn or blue cheese sauce

OR

Grilled Scottish Salmon (D,F,SF)

Offered with garlic butter over a bed of king prawn risotto

All main course dishes are accompanied by sauté vegetables and thyme scented potato mash/skinny fries.

DESSERT

Exotic Fruits Platter (D)

Seasonal fresh fruits with vanilla ice cream

OR

Tiramisu (G,D)

Traditional Italian dessert layered with coffee-soaked sponge, mascarpone cream and cocoa

OR

Chocolate Fudge Brownie (G,D)

OR

Mini Cheese Platter (G,D)

Please inform a member of staff if you are allergic to any ingredients
(VE) - Vegan, (V) - Vegetarian, (D) - Dairy, (G) - Gluten, (E) - Egg, (N) - Nuts, (SF) - Shellfish,
(F) - Fish, (S) - Soya, (M) - Mustard, (SS) - Sesame Seeds