

Whilst deciding

Platter of rustic breads £4
 marinated olives served with balsamic oil.

Light bites

Cullen Skink £5

Traditional Scottish Soup
 - fish, potato, onion, parsley and milk.

Chicken Liver Pate £5

with port-wine jelly and toasted ciabatta.

Carmelite smoked fishcakes £4

green salad, lemon & herb mayonnaise.

Slow braised pork belly £6

with crackling.

King prawns 5 or 9 £6/£8

tossed in garlic and chilli oil,
 served with rustic bread.

Classic Prawn Cocktail Martini £6

with Melba toast.

Smoked Salmon £6

simply served with rocket and capers,
 with a hint of black pepper.

Watermelon and Red Onion Salad £6

with basil and rocket - balsamic glaze.

Comforters

Homemade beef-steak burger with melted cheese
 in a toasted bap, handcut chips, tomato relish. £10

Battered Fish homemade tartare sauce

with handcut chips. £10

Carmelite 4 squat sausages £7 with mash and onion gravy.

Mull of Kintyre macaroni cheese

with herb and cheddar crust. £8

Hot beef sandwich with saute'd onions

in a toasted ciabatta roll, handcut chips. £10

All day breakfast 6" Ciabatta with bacon rasher,

sausage, sliced tomato & mushroom, topped with melted
 Halloumi cheese and a fried egg. £9

'Deep Pie Dish' of the Day chef's choice of the day pie

topped with light fluffy puff pastry. £10

Caesar Salad £6 with **Chicken** £9

baby gem lettuce, croutons, parmesan shavings
 and Caesar dressing.

Tagliatelli pasta with smoked haddock

topped with a poached egg. £9

Big Plates

Grills served with grilled tomato, flatcap mushroom and hand cut chips.

60z Gammon £10

100z Rib-Eye Steak £18

Roast rib of beef £14

homemade Yorkshire pudding, roast potatoes, vegetables, roast gravy.

Belly Pork slow braised, then roasted £16

with chorizo & black pudding, red wine jus, pea-mash with crackling.

Lamb Shank of lamb braised for hours £16

with hearty root vegetables served in it's cooking liquor with creamy mash.

Fillet of Haddock £15

enveloped in parchment paper, steamed with butter and dill served with crushed new potatoes, and house salad.

Sandwiches on thick cut bloomer £4

with side salad & crisps.

Add mug of soup £3

Roast Ham & tomato relish

Roast Rib of Beef & Mustard

Egg & Cress with Mayo

Cheese & Tomato
 Mull of Kintyre Cheddar

Prawns Marie Rose & Rocket

Smoked Salmon & Crème Fraise

Sauces, Sides and A little More... £2.50

Surfit - add 3 king prawns tossed in garlic butter.

Sauce it - add Diane, green peppercorn, béarnaise,
 garlic & shallot butter.

Handcut Chips

Pan-fried Mushrooms

Potato Frites

House Mixed Salad

Crushed New Potatoes

Mashed Potato

Medley of Vegetables

Sautee'd Onions

White Wine

Alexis Lichine Colombar Bottle: £16.00
Sauvignon Dry 175ml: £3.75
superb combination of aromatic fruit and crisp acidity.

Castelbello Catarratto Bottle: £17.00
175ml: £4.00
Sicilia, Italy. Refreshing Bursts of Sicilian Citrus Fruits.

Solstice Pinot Grigio Pavia Bottle: £18.00
175ml: £4.25
Italy. Typically dry with subtle pear fruit.

Cape 1652 Chenin Blanc, Bottle: £19.00
Western Cape 175ml: £4.50
South Africa. Bright Blossom, gentle guava and mellow melon.

Brookfield Reserve Bottle: £22.00
Chardonnay-Viognier
S.F. Australia. Softly textured peach, apricot and tropical fruit.

Portillo Sauvignon Blanc, Bottle: £23.00
Blanc Valle de Uco 175ml: £5.50
Mendoza, Argentina. Tropical fruit, pink grapefruit and peach.

Picpoul de Pinet, Bottle: £25.00
Domaine Sainte-Anne
France. Lemony fresh and cuttngly dry.

Pouilly-Fumé La Ralotte, Bottle: £35.00
Adrien Marechal
France. Bright, stylish, clean and crisp.

Red Wine

Alexis Lichine Grenache Merlot Btl: £16.00
175ml: £3.75
Spicy Grenache and fruity Merlot grapes; fruity, full bodied and well balanced.

Castelbello Merlot Bottle: £17.00
175ml: £4.00
Sicilia, Italy. Smooth summer berry fruits.

Sangiovese Rosso di Toscano, Bottle: £18.00
Piccini 175ml: £4.25
Italy. Glittering, light and lively crushed red fruit.

Kells Edge Cabernet Bottle: £19.00
S.F. Australia. Loaded with ripe black berries. 175ml: £4.50

Ancianor GSM Rouge Bottle: £20.00
Grenache-Syrah-Mourverde 175ml: £4.70
Vin de France, J Moreau et Fils. Classic Rhone varietals delivering juicy fruit with a touch of spice.

Malbec-Torrontés, Bottle: £25.00
MalBrontes
Argentina. Weightly floral and spice flavours.

Drylands Pinot Noir, Bottle: £36.00
Marlborough, New Zealand. Cherry and plums mingle with a touch of spice.

Rose Wine

Alexis Lichine Cinsault Rose Bottle: £16.00
175ml: £3.75
Refreshing, aromatic, and fruity. Combines wonderfully with many dishes.

Castelbello Merlot Rose Bottle: £17.00
175ml: £4.00
Sicilia, Italy. Raspberry fruit, drizzled with sweetened lemon juice.

Belvino Pinot Grigio Rosato Bottle: £18.00
Delle Venezie, 175ml: £4.25
Italy. Bags of summer fruit deliciousness.

Champagne and Fizz

Perrier Jouët Bottle: £45.00
Grand Brut Champagne.
Light yet lingering, elegant yet full of elaborate fruity bubbles.

Perrier Jouët Bottle: £65.00
Blason Rose Champagne.
Wild strawberries and rose petals.

Perrier Jouët Belle Epoque Bottle: £135.00
Brut Champagne.
The best for the best or for that absolute special occasion. This premier champagne from P.J. is presented in a hand-painted bottle.

Louis Dornier & Fils Brut Champagne Btl: £35.00
125ml: £6.50
Classic Champagne. aged for a minimum of two years, develops a fine sparkle or "mousse".

Prosecco, Sant Orsola Bottle: £24.00
"A delightful near fruit, mild acidity and a slight scent of fresh clean leather. And it foams all round your mouth up to your brain" Oz Clarke

Prosecco Frizzante, Il Cortigiano Bottle: £20.00
125ml: £4.50
Fresh and lively gently sparkling wine from the north of Italy.

Cordorniu Pinot Noir Brut Rose, Bottle: £26.00
Lightly sparkling, foamy, tiny bubbles with a fragrance of green and red apples, a dry and fruity palate, slight nutty.



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BAR & GRILL