

All Day Menu

@ CARMELITE BAR & GRILL

Small Plates

PAN ROAST QUEEN SCALLOPS £8

*green pea and cider soup, chorizo and
bacon crumble*

GOAT'S CHEESE BON BONS (V) £6

*marinated beetroot, honeycomb,
aged balsamic and watercress*

CAJUN SEARED BEEF STRIPS £7

*lightly seared with red onion and Cajun spice
with iceberg, ranch dressing and flatbread*

SMOKED HADDOCK SCOTCH EGG £6

*panko crusted with watercress salad and
curried mayonnaise*

GARLIC MUSHROOMS (VE) £6

*mushrooms sauteed with garlic, olive oil,
parsley and chilli, locally made bread*

Swap mushrooms for 12 Queen Scallops £10

AVOCADO BRUCHETTA (VE) £7

*avocado and lime on sour dough, topped with
cherry tomatoes and Kalamata olives*

Add: Grilled Chicken, Smoked Salmon or

Poached Eggs for £2

Grills

14OZ MAPLE CURED SIRLOIN £29

10OZ RIB-EYE STEAK £24

GRILLED CHICKEN BREAST £14

*served with ranch dressed iceberg wedge, baked tomato
and hand cut chunky chips*

Sauces £2

CREAMY PEPPERCORN

GARLIC AND PARSLEY BUTTER

RED WINE JUS

BEARNAISE

Mains

SEARED DUCK BREAST £19

*sauteed rosemary potatoes, butternut squash
puree, roasted beetroot and cherry jus*

BRAISED OX CHEEK £17

*slow braised ox cheeks, smoked pomme puree,
honey glazed carrots and bourguignon jus*

FISH AND CHIPS £14

*battered North Sea Haddock, homemade
chunky chips, lemon tartare and house salad*

CHICKPEA & VEGETABLE BALTI (VE) £12

*roasted courgette, red onion and peppers in a
balti sauce, citrus scented rice and flatbread*

PIE OF THE DAY £12

*deep filled pie dish topped with fluffy puff
pastry, seasonal vegetable and potatoes*

CARMELITE CLUB SANDWICH £13

*grilled chicken, bacon, egg, lettuce, avocado
mayonnaise and skinny fries*

MULL OF KINTYRE MAC & £10

CHEESE (V)

garlic bread and skinny fries

Burgers

GRILLED CHICKEN, BACON AND £12

AVOCADO

STEAK BURGER & APPLEWOOD £14

CHEDDAR

MUSHROOM, PEPPER AND GOATS £11

CHEESE

*All served in a toasted bun with mayonnaise, house
relish, lettuce and tomato*

Sides £3

GARLIC BREAD - HAND CUT CHIPS - FRIES

TOMATO SALAD - HOUSE SALAD

SAUTEED MUSHROOMS - CREAMY MASH