

## A la Carte

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### Starters

#### Soup of the Day £3.75 (v)

Chef's choice served with warm bread & butter

#### Whitebait £4.95 (gf excluding flour)

Whitebait coated in flour, deep-fried till golden, served with lemon, parsley, garlic mayo and garnish

#### Bruschetta £4.25 (v)

Chopped vine tomatoes served on toasted homemade garlic bread, basil, and olive oil with garnish

#### King Prawn Bruschetta £5.95

King prawns cooked in Ouzo & garlic served on toasted homemade bread, olive oil with garnish

#### Olives & Feta £4.75 (v) (gf)

Marinated green & black olives topped with feta cheese, warm bread

#### Chicken Goujons £4.95

Chicken fillet strips in herbed breadcrumbs, spicy tomato dip, garnish

#### Garlic Mushrooms £4.50 (v) (gf)

Cooked in tomato-garlic sauce, garnish

#### Calamari £4.75

Calamari rings, garlic mayo, garnish

#### Courgette Pattie £4.95 (v)

Grated courgettes mixed with herbs, topped with yogurt dip

#### Mussels £5.95 (gf)

Fresh blue shell mussels, with choice of white wine, tomato & basil or peppercorn sauce, served with crusty ciabatta

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### Mains

#### Steak Pie £12.95

Scottish beef braised in ale served with puff pastry, roast potatoes & veg

#### Lamb Youvetsi £13.95 (gf)

Pieces of lamb, in herby tomato sauce served with orzo pasta, topped with cheddar cheese, baked till golden

#### Breaded Haddock £10.95

With hand cut chips, homemade tartare, garnish

#### Rib-eye Steak £17.95 (gf)

8oz rib-eye steak, hand cut chips, mushrooms, baked tomato

#### Haggis neeps & Tatties £11.95

Traditional Scottish haggis served with mash potatoes, neeps (carrots & turnip), topped with caramelised onion gravy

#### Mussels £11.95 (gf)

Fresh blue shell mussels, with choice of white wine, tomato-basil or peppercorn sauce, served with crusty ciabatta

#### Pork Souvlaki Merida £11.95 (gf excluding pitta bread)

Pieces of pork loin, diced tomatoes, red onions, tzatziki, pitta bread, hand cut chips

#### Meatballs Avant Garde £9.95

Steak mince, onions, garlic, cumin, in tomato sauce, hand cut chips, rice or pasta

#### Mushroom Stroganoff £12.95 (v) (gf)

Cooked with onions, tomatoes, sherry, cream, hand cut chips or rice

#### Pork & Leek Sausages £9.95 (gf)

Pork leek & herbs sausages served with mashed potatoes, caramelised onion gravy & veg

#### Moussaka £12.95

Layers of potatoes, steak mince cooked in tomato sauce, topped with béchamel sauce, baked until golden, served Greek salad & tzatziki

#### Sofrito £11.95

Island of Corfu dish, slices of pork loin cooked in garlic-parsley sauce served with hand cut chips or rice

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### Chicken

#### Stroganoff £12.95 (gf)

Pieces of chicken fillet, onions, mushrooms, tomatoes, sherry & cream, hand cut chips or rice

#### Milanese £11.95

Fillet of chicken gently fried in breadcrumbs served with spaghetti Napoli

#### Souvlaki Merida £11.95 (gf excluding pitta bread)

Pieces of chicken fillet, diced tomatoes, red onions, tzatziki, pitta bread, hand cut chips

#### Kapama £10.95 (gf)

Boneless & skinless chicken thighs, cooked in tomatoes, garlic & white wine served with rice, pasta or hand cut chips

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### Pastas

#### **Macaroni Cheese £8.95 (v)**

Classic dish, oven baked homemade cheesy macaroni served with hand cut chips

#### **Spaghetti Al olio Peperoncino £8.95 (v) (gf)**

Extra virgin olive oil, garlic, fresh chillies, parsley (Add King Prawns for an extra £2)

#### **Carbonara £9.95 (v) (gf)**

Creamy pasta with bacon or mushroom, garlic & Parmesan (Add both items for an extra 50p)

#### **Aribiatta £8.95 (v) (gf)**

Peppers, chillies, garlic, basil tossed in light tomato sauce & extra virgin olive oil

### Risottos

#### **Smoked Haddock Risotto £10.95 (gf)**

Scottish smoked haddock cooked in white wine, onions & touch of cream served with Arborio rice

#### **Mushroom Risotto £9.95 (v) (gf)**

Selection of mushrooms cooked in white wine, onions & touch of cream served with Arborio rice

### Salads

#### **Caesar £8.95 (v)**

Crisp lettuce, Parmesan, croutons & Caesar dressing

#### **Greek £8.95 (v) (gf)**

Crisp lettuce, tomatoes, cucumber, red onions, olives & feta topped with extra virgin olive oil & oregano  
(Add chicken or bacon on any salad for an extra £1)

### Burgers

#### **Sun-Thu\*\* Burger, Pint, Glass of Wine or Pop £8.95**

#### **Beef £7.95**

6oz Beef Burger served on a salad bun with sauce, hand cut chips, garnish

#### **Lamb Burger**

6oz lamb Burger served on a salad bun with sauce, topped with feta cheese, hand cut chips & garnish

#### **Chicken £7.95**

Fillet of Chicken Burger served on a salad bun with sauce, hand cut chips, garnish

(Add cheddar, Stilton or bacon on any of the above, for 50p extra, or pepper sauce for £1.50 extra)

#### **Vegetarian £7.95**

Roast pepper, mushrooms, gherkins & goat's cheese served on a salad bun with sauce, hand cut chips & garnish

### Sides

Half portion of pasta £6.45

Onion rings £2.50

Bowl of hand cut chips £2

Bowl of hand cut chips with cheese £2.50

Garlic bread £2

Garlic bread with cheese £2.50

### Sides

Greek salad £3.95

Roast potatoes £2.50

Extra Virgin Olive oil, Balsamic & bread £2

Tzatziki with warm pitta bread £2.95

Marinated olives with feta & bread £2.95

Vegetables £3

### Desserts £4.95

**Specially Selected Ice Cream** (See ice cream menu)

From Killoch farm, Ayrshire

**Warm Sticky Caramel Pudding**

Double cream or vanilla pod ice cream

**Millionaires Cheesecake**

Chocolate sauce and seasonal fruits

**Caramel Apple Crunch**

Double cream and chocolate sauce

**Warm Chocolate Fudge Cake**

Double cream or vanilla pod ice cream

**White Choc & Strawberry Brulee Cheesecake**

Choice of strawberry, caramel or chocolate sauce

### Liquor Coffees £4.95

**Gaelic** Scottish blend whisky (Add £1.50 for single malt)

**Cafe Royal** French brandy

**Sultan Special** Bailey's Irish Cream

**Irish** Shot of Jameson's whiskey

**Italian Classic** Amaretto Liquor

**Calypso** Tia Maria coffee Liquor

**Russian** Shot of vodka

**Skye** Drambuie

All our food is prepared using fresh, locally sourced ingredients, from small suppliers where possible & cooked to order.

Please allow 20 minutes cooking time when ordering only a main dish.

**Provided the ingredients are available, the chef is willing to prepare a dish of your preference.**

Our food is produced in a multifunctional kitchen & there may be traces of nuts and other derivatives.

Our fish may contain some bones.

**A discretionary 10% service charge will be added to parties of 8 or more**