

A la Carte

Starters

Soup of the Day £3.75 (v)

Chef's choice served with warm homemade bread & butter

Bruschetta £4.25 (v)

Chopped & deseeded vine tomatoes served on homemade toasted garlic bread, basil, oregano drizzled with olive oil & balsamic vinegar

King Prawn Bruschetta £6.45 (v)

King prawns cooked with garlic, vine tomatoes & herbs served on homemade toasted garlic bread, drizzled with olive oil & balsamic vinegar

Olives & Feta £4.75 (v) (gf)

Marinated green & black Kalamata olives topped with feta cheese, olive oil & balsamic vinegar served with warm homemade bread

Tzatziki Dip £4.95 (v) (gf)

Made with creamy Greek yoghurt, grated cucumber, garlic, dill & olive oil served with warm pitta bread & parsley

Chicken Goujons £4.95

Chicken fillet strips coated with herbed breadcrumbs served with spicy tomato dip & garnish

Garlic Mushrooms £4.50 (v) (gf)

Sliced fresh & dried wild mushrooms cooked with garlic, basil, oregano & tomato sauce served with garnish

Calamari £4.75 (v)

Calamari rings coated with plain flour, deep-fried till tender served with garlic mayo & garnish

Courgette Pattie £5.45 (v)

Grated fresh courgettes mixed with fresh mint, dill, basil & feta, topped with yogurt dip

Mussels £6.95 (v) (gf)

Fresh blue shell mussels, cooked in your choice of sauce, *white wine & cream *tomato-basil or *peppercorn served with homemade garlic bread

Mains

Steak Pie £14.95

Traditional Scottish dish, tender pieces of beef braised in ale with carrots & onions topped with puff pastry served with roast potatoes & veg

Breaded Haddock £10.95 (v)

Fresh fillet of haddock coated with breadcrumbs served with hand cut chips, homemade tartare, & garnish

Rib-eye Steak £19.95 (gf)

8oz rib-eye steak grilled to your preference served with hand cut chips, mushrooms, baked tomato
(Choice of peppercorn sauce or diane sauce £1.50)

Haggis neeps & Tatties £11.95

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

Mussels £13.45 (v) (gf)

Fresh blue shell mussels, cooked in your choice of sauce, *white wine & cream *tomato-basil or *peppercorn served with homemade garlic bread

Pork Souvlaki Merida £12.95 (gf excluding pitta bread)

Pieces of pork loin cooked in white wine oregano & paprika topped with diced tomatoes & red onions, served with tzatziki, pitta bread & hand cut chips

Meatballs Avant Garde £10.95

Fresh steak mince combined with onions, garlic, cumin & parsley cooked in tomato sauce served with a choice of hand cut chips, rice or pasta

Mushroom Stroganoff £13.95 (v) (gf)

Sliced fresh & dried wild mushrooms cooked in light tomato sauce, onions & sherry finished with a touch of cream served with a choice of hand cut chips or rice & veg

Sausage & Mash £11.95 (gf)

Delicious pork sausages cooked in caramelized onion gravy served with mashed potatoes & veg

Sofrito £12.95

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

Chicken

Chicken Stroganoff £14.95 (v) (gf)

Pieces of chicken fillet cooked with sliced fresh & dried wild mushrooms cooked in light tomato sauce, onions & sherry finished with a touch of cream served with a choice of hand cut chips or rice & veg

Milanese £12.95

Pan fried fillet of chicken coated with breadcrumbs served with spaghetti Napoli & parsley

Souvlaki Merida £12.95 (gf excluding pitta bread)

Pieces of chicken fillet cooked in white wine oregano & paprika topped with diced tomatoes & red onions, served with tzatziki, pitta bread & hand cut chips

Kapama £12.95 (gf)

Boneless & skinless chicken thighs, cooked in white wine, tomato & garlic sauce served with a choice of rice, pasta or hand cut chips

Pastas & Risottos

Macaroni Cheese £10.95 (v)

Classic dish, homemade creamy-cheesy macaroni served with hand cut chips

Spaghetti Al olio Peperoncino £10.95 (v)

Spaghetti tossed in extra virgin olive oil, garlic, fresh sliced chillies, parsley & parmesan cheese

(Add King Prawns £2)

Carbonara £11.95 (v)

Choice of spaghetti, macaroni or penne pasta cooked with bacon or mushrooms in creamy parmesan sauce & parsley (Add both items for an extra 50p)

Aribiatta £10.95 (v)

Choice of spaghetti, macaroni or penne pasta cooked with sliced peppers, onions, chilies, garlic & basil tossed in light tomato sauce & olive oil

Mushroom Risotto £10.95 (v) (gf)

Sliced fresh & dried wild mushrooms cooked in white wine, onions & cream combined with Arborio rice

Salads

Caesar £9.95 (v) (gf excluding croutons)

Crisp romaine lettuce topped with Parmesan, croutons & Caesar dressing

Greek £9.95 (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

Beef £10.95

7oz beef burger served on a salad-floured bap with homemade sauce served with hand cut chips & garnish

Chicken £9.95

Fillet of Chicken Burger served on a salad-floured bap with homemade sauce served with 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 £10.95

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

Sides

Half portion of pasta £6.95

Onion rings £2.95

Bowl of hand cut chips £2.50

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 £3.95

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 £5.95

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