

“TO START”

CULLEN SKINK	£7.50
Traditional soup of smoked haddock, potato and leek	
LENTIL AND ROASTED PEPPER SOUP (V)	£6.50
With pesto served with crackers	
POT OF FRESH SCOTTISH MUSSELS	£8.00
Steamed in white wine, cream, garlic and herbs	
SMOKED FISH TARTARE	£9.00
Served with oatcakes	
BANG BANG SHRIMP	£8.50
Crispy coated fried shrimp wrapped in a spicy creamy sauce on Romaine and spring onion	
LOCH FYNE OYSTERS	£1.70 each
Set on crushed ice with red onion and sherry vinegar	
ROASTED KING SCALLOPS IN SORRANO HAM	£10.50
Set on puy lentils with a roasted red onion and balsamic dressing	
BLUE MARLIN STYLE CRAB CAKES	£8.50
Served with a chilli, coriander and tomato salsa	
SHRIMP AND CRAYFISH COCKTAIL	£8.75
Wrapped in a classic seafood sauce flavoured with cognac Set on a bed of lettuce	
GOATS CHEESE, RED ONION AND TOMATO SALAD (V)	£7.50
With an olive oil, pimento, chilli and garlic dressing	

There is a minimum food spend of £10 per person.

A standard 10% service charge will be added for parties of 8 or more.

Bread roll is offered with each main course ordered further requests for bread will be charged for.

"THE MAIN"

LINE CAUGHT SEABASS FILLET	£18.50
On tomato concasse and pesto with French fried onion rings	
ROASTED ROCK COD	£18 50
On mash with shrimps poached in a Thermidor sauce	
GREY SOLE FILLET	£18 95
Dipped in panko, served with oriental spiced potatoes, a Mandarin and basil salad and a wasabi mayonnaise dip	
ASSORTED SEAFOOD RIGATONI	£19.50
Prawns, mussels, calamari, cat fish and coley all poached in a Lobster sauce with rigatoni pasta topped with Parmesan Shavings	
PAN FRIED PEPPERED TUNA STEAK	£20.00
Served with Thai style noodles and mixed peppers with a honey, Lime and soy dressing	
LOBSTER THERMIDOR	£42.00
West coast lobster cooked in a creamy sauce flavoured with English Mustard, cheddar cheese and mushrooms served with rice and salad	
MEDITERRANEAN STYLE SEAFOOD STEW	£23.50
Fish and shellfish in a Pernod and saffron broth with French bread	
CAPE MALAY MONKFISH AND TIGER PRAWN CURRY	£21.50
Served with yellow rice and raisins	
GRILLED WEST COAST KING SCALLOPS	£24.50
With black pudding and bacon set on colcannon with a creamy cider sauce	
OLD BAY SEASONED JUMBO FRESH WATER PRAWNS	£25.00
Served on cous cous with a tomato and pimento salad dressed with a Muscatel Vinegar and coriander dressing	

MIXED FISH GRILL £25.50

Rock cod, king scallop, tuna, tiger prawns and langoustine served with sweet potato Fries and garlic dip

ASPARAGUS PASTA (V) £16.50

Served in a creamy mushroom sauce topped with Parmesan cheese

MIXED BEAN AND TOMATO CASSEROLE (V) £16.50

Cooked with peppers, coriander and chilli served with turmeric rice

SIDES

SKEWER OF TIGER PRAWNS £6

CHAR GRILLED KING SCALLOPS £9

SIDE SALAD £3.50

“STEAK FROM THE GRILL”

FILLET STEAK £28 SIRLOIN STEAK £22 RIB EYE STEAK £22

ADD A SAUCE £3.00

CRACKED BLACK PEPPER

CREAMY MUSHROOM

**OUR STEAKS ARE SERVED WITH GRILLED TOMATO, PORTABELLO MUSHROOM
AND JACKET POTATO WITH SOUR CREAM AND CHIVE**

Blue - almost raw inside but hot outside. Cooked very quickly. Inside is usually cool and definitely not cooked.

Rare - red inside with plenty of red juices running freely, the middle of the steak is warm.

Medium rare – same as rare but with fewer, free-flowing juices and still very red in the middle.

Medium - pink with juices in the middle.

Medium well - the meat is grey-brown (or deep pink) throughout, still juicy.

Well done - the meat is grey-brown throughout and slightly blackened or charred with no juices.

If you wish a fillet steak please do not order it well done as it shrinks dramatically with the loss of the juices.