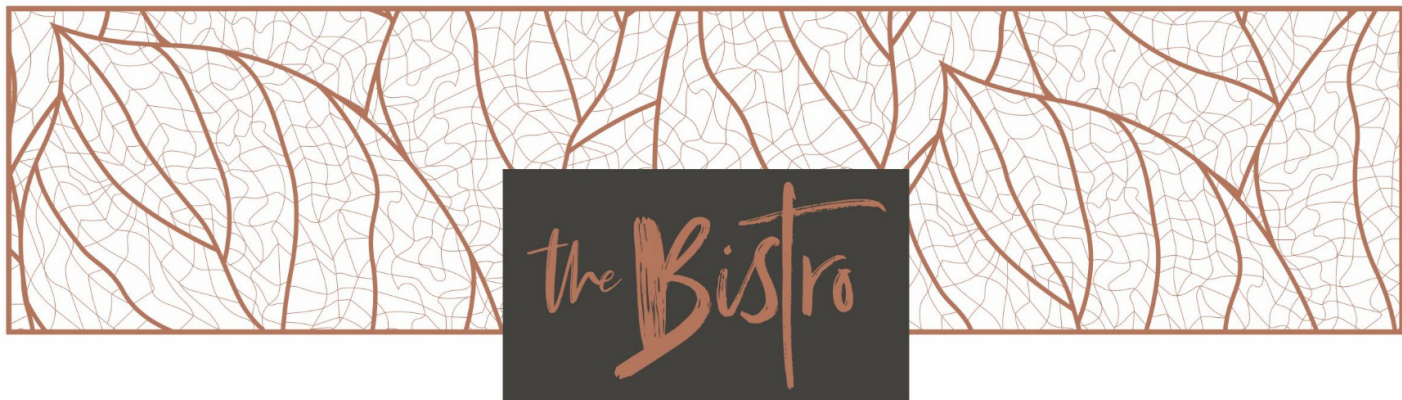




LUNCH FOR LESS 12-3PM

Monday - Friday

**Smaller portions of our
favourites to suit every appetite.**

STARTERS

Soup of the Day(GF) £6.50
Served with homemade bread and butter.

Traditional Cullen Skink(GF) £7.50
Served with homemade bread and butter.

Scottish Mussels(GF) £8.00
Scottish mussels steamed in a white wine, garlic and cream broth. Served with homemade bread.
Add chips for £1.50

SALADS

Beetroot & Goats Cheese Salad(GF)(V) £9.95
Tossed salad of Roast beetroot, crumbled goat's cheese, beetroot puree, rocket, watercress, sweet and salty candied walnuts with Maldon salt and cracked black pepper and balsamic dressing.

Roast Chicken & Bacon(GF) £10.95
Roast chicken, bacon lardons & crumbled Arran blue cheese, cherry vine tomatoes, croutons, crisp gem & rocket leaves with Scottish rapeseed oil.

Classic Ploughman's(V) £9.95
Mature cheddar cheese, mixed pickled vegetables, sliced apple, salt and pepper croutons with mustard mayonnaise drizzle.
Add our in house honey roast ham £1.50

MAINS

Oven Baked Macaroni Cheese(V) £10.95
Skillet of Oven baked macaroni cheese with Scottish cheddar cheese and mozzarella, baked with a parmesan herb crust, served with garlic bread.
Add on for £1 each. Smoked streaky bacon, local haggis, Stornoway black pudding, chorizo or Arran blue cheese.

Beer Battered Fish Goujons(GF). £10.95
Crisp beer battered goujons of sustainable fish, served with crisp Bistro chips, proper homemade tartare sauce and lemon.

Wild Mushroom & Tenderstem Tagliatelle(V) £12.95
Tagliatelle tossed with sautéed wild mushrooms and shredded tender stem broccoli in a creamy white wine garlic sauce. Topped with parmesan shavings.
ADD Roast Chicken for £1.50
ADD Smokey Bacon Lardons for £1.50

The Bistro Burger £13.95
Hand pressed 6oz 100% prime Scotch beef burger.

Harrissa Beetroot and Chickpea Burger(V)(VE) £12.95
Homemade Moroccan inspired Harrissa spiced beetroot and chickpea burger.

Served with crisp gem lettuce, tomato, sweet pickled red onions and our roast garlic and red pepper mayonnaise in a toasted brioche bun and served with crisp Bistro chips and fresh crunchy red cabbage slaw.

Add on any extra topping for £2.50 each.
Arran blue cheese, goats cheese, Arran brie, Stornoway black pudding, chorizo or local haggis.

Upgrade to Crisp parmesan, truffle and herb chips
£1.50

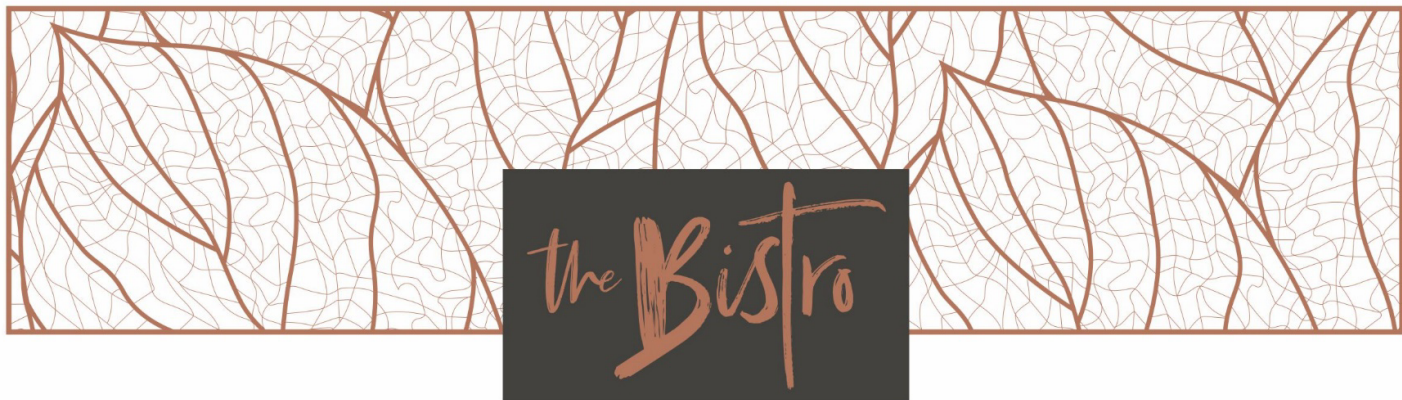
FOOD ALLERGENS AND INTOLERANCES

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AVAILABLE 12 - 4:30PM

BISTRO SANDWICHES

Sandwiches are available on a choice of soft white Italian ciabatta bread or open faced on homemade bread. All filled with dressed mixed leaves and tomato. And served with fresh crunchy red cabbage slaw.

Add a side of Bistro chips or a bowl of soup for £2.50 or homemade Cullen Skink for £4.50

Bloody Mary Prawn & Scottish Smoked Salmon(GF)

£10.95

Prawns bound in a zingy bloody Marie Rose sauce, Scottish smoked salmon and sweet pickled red onion.

Roast Beetroot and Goats Cheese(GF)(V)

£9.95

Roast heritage beetroot slices, crumbled zingy goats cheese, and balsamic drizzle and beetroot puree.

Homemade Terrine & House Piccalilli Relish(GF)£9.95

Slices of our homemade farmhouse ham hock and chicken terrine. House made cauliflower spiced Piccalilli relish, mustard mayonnaise and sweet pickled red onion.

Melty Mushrooms & Arran Blue Cheese(GF)(V) £9.95

Caramelised shallots and sauteed garlic mushrooms topped with melty Arran blue cheese crumbles with mustard mayonnaise and sweet pickled red onions.

The Bistro Club(GF)

£10.95

Sliced roast chicken breast, crispy smoked streaky bacon, cheddar cheese, crisp gem lettuce, spiced mango chutney and smokey roast garlic and red pepper mayo.

Classic Ploughman's(GF)(V).

£9.50

Mature cheddar cheese, homemade spiced fruit chutney, mustard mayonnaise and sweet pickled red onion.

Add our in house honey roast ham £1.50

Beetroot & Chickpea Falafel(GF)(V)(VE) £9.50

Crisp homemade harrissa spiced beetroot and chickpea falafels, fresh mint and chilli chimichurri, pickled red onions and beetroot puree.

Bistro Hot Beef, Mushroom & Blue Cheese Melt(GF) £11.95

Thin sliced topside of local beef tossed with sautéed mushrooms and onions, topped with crumbled Arran blue cheese, mustard mayo and sweet pickled red onions.

AVAILABLE ALL DAY FROM 12PM

BISTRO SALADS

All Salads are prepared with mixed leaves and rocket, cherry tomatoes, micro greens and sweet pickled red onions and dressed in scottish rapeseed oil and flaked sea salt.

Beetroot & Goats Cheese(GF)(V)

£15.95

Roast purple & golden beetroot, crumbled goats cheese, beetroot puree and sweet and salty candied walnuts with Maldons salt and cracked black pepper.

Roast Chicken, Bacon & Blue Cheese

£17.95

Sliced Roast chicken breast, crispy smoked streaky bacon lardons, crumbled Arran blue cheese and salt and pepper herb croutons.

Scottish Smoked Salmon and Prawn(GF) £18.95

Scottish smoked salmon ribbons and Atlantic salad prawns in our zingy bloody Marie Rose sauce with lemon.

Classic Ploughman's(V)

£15.95

Mature cheddar cheese, mixed pickled vegetables, sliced apple, salt and pepper croutons with mustard mayonnaise drizzle.

Add our in house honey roast ham £1.50

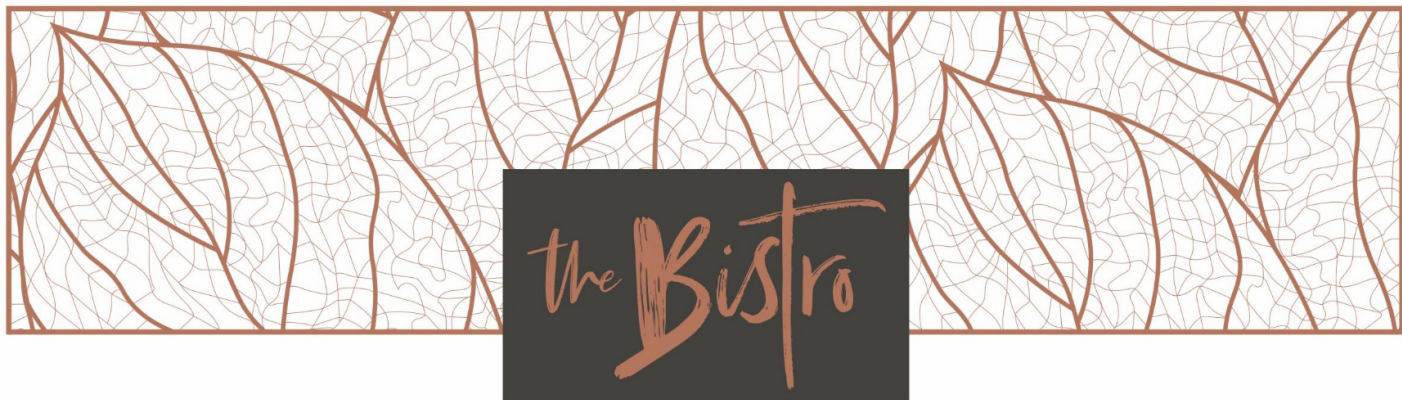
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AVAILABLE ALL DAY FROM 12PM

STARTERS

- Freshly Made Soup of the Day(GF)** £6.50
Served with homemade bread and butter.
- Traditional Cullen Skink(GF)** £8.50
Traditional smoked haddock, leek and potato cream soup, served with homemade bread and butter.
- Scottish Mussels(GF)** £8.95
Fresh steamed Scottish mussels in a white wine, parsley and garlic cream sauce. Served with a side of homemade bread and butter.
Please ask your server about our special broth of the week.
- Scotch Whisky, Chilli, Chorizo King Prawns & Mussels(GF)** £10.95
Sautéed King prawns and Scottish mussels with fresh chilli, garlic and shredded kale, flamed with Scotch whisky and finished with tomato and basil napoli sauce. Served with homemade bread on the side.
- Summer Vegetable Bruschetta(V)(VE)** £9.95
Toasted homemade bread topped with smokey Harrissa spiced chickpea hummus. With garlic and lemon sautéed summer greens of asparagus, tenderstem broccoli, peas and rocket. Topped with fresh pea and mint chimichurri dressing, crumbled goats cheese and crunchy harrissa toasted seeds.
- Seared Scottish King Scallops and Cauliflower(GF)** £13.95
Pan seared Scottish king scallops and charred cauliflower with Stornaway black pudding, creamy cauliflower puree, Earl grey date puree and crispy kale "seaweed".
- Roast Beetroot & Goats Cheese (GF)(V)** £9.95
Pan Roast heritage beetroots with goats cheese, pickled shallots, beetroot and blackberries, fresh micro green spring salad and candied Maldons sea salt and black pepper walnut crunch.
- Crispy Panko Lamb & Local Haggis Rogan-josh Bon Bons** £9.95
Tender slow braised local lamb shoulder with warming Rogan Josh curry spices in a crisp panko breadcrumb. With fruity spiced mango chutney, sweet pickled shallots and curry mayonnaise.
- Homemade Farmhouse Ham Hock & Chicken Terrine(GF)** £9.95
Our classic homemade smoked ham hock and chicken terrine with apricots and parsley. Served with our homemade spiced cauliflower piccalilli relish, mixed vegetable pickles and toasted homemade bread.

- Duo of Scottish Smoked Fish(GF)** £10.95
Classic course smoked mackerel pate with flavours of horseradish, lemon and fresh dill, paired with smoked Scottish salmon. Served with toasted homemade bread and accompanied by sweet pickled shallots and beetroot and lemon.

MAINS

- 5 Spiced Duck and Roast Root Vegetables(GF)** £23.50
Crisp skinned 5 spiced duck breast served pink served with crisp duck fat herb roasted new potatoes, carrots and beetroot, seasonal vegetables, sweet pickled blackberries and blackberry gel and a rich duck red wine and star anise reduction
- Rosemary & Thyme Chicken with Whisky Wild Mushroom Sauce(GF)** £18.95
Pan roast chicken with rosemary and thyme with herby garlic roast new potatoes, smokey charred cauliflower, and buttered sautéed vegetables. Finished with a sweet Earl grey date puree and a wild mushroom Scotch whisky and thyme jus.
- Braised Lamb Shoulder with Fruity Stuffing** £20.95
Slow braised rolled shoulder of lamb sourced from local butchers and farmer Jim Nisbets of Sorn. Stuffed with a fruity apricot and herb sausage meat stuffing. Served with sautéed seasonal vegetables, buttery mashed potatoes and a rich lamb red wine jus. Topped with a punchy fresh chilli, pea and mint chimichurri dressing.
- Pan Roast Sea Bream & King Scallop(GF)** £19.95
Pan fried fillet of sea bream and seared king scallop, herb butter mash, smokey seared cauliflower florets and tenderstem broccoli finished with a rich red wine star anise reduction and a creamy cauliflower puree and herb oil.
- Fresh Steamed Scottish Mussels(GF)** £18.95
Fresh steamed Scottish mussels in a white wine, parsley and garlic cream sauce. Served with homemade bread and butter and a side of crisp Bistro chips.
Please ask your server about our special broth of the week.
- Beer Battered Fish Goujons(GF)** £17.95
Crisp beer battered Goujons of sustainable choice fish, served with crisp Bistro chips, dressed leaves, proper homemade tartare sauce and lemon.

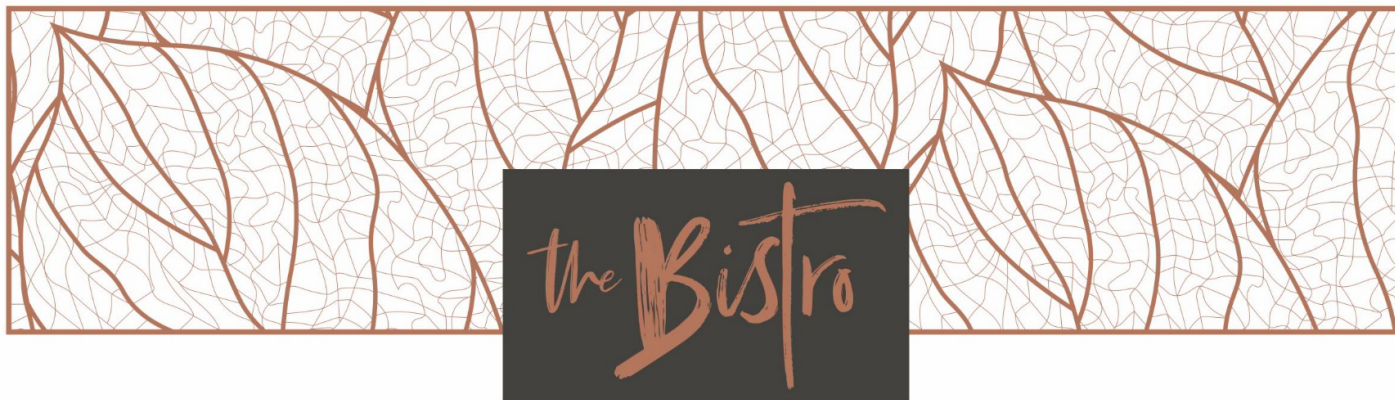
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The Bistro Burger

£18

Hand pressed 6oz 100% prime Scotch beef burger.

Harrissa Beetroot and Chickpea Burger(V)(VE) £16.95

Homemade Moroccan inspired Harrissa spiced beetroot and chickpea burger.

Served with crisp gem lettuce, tomato, sweet pickled red onions and our roast garlic and red pepper mayonnaise in a toasted brioche bun and served with crisp Bistro chips and fresh crunchy red cabbage slaw.

Add on any extra topping for £2.50 each.

Arran blue cheese, goats cheese, Arran brie, Stornoway black pudding, chorizo or local haggis.

Upgrade to Crisp parmesan, truffle and herb chips £1.50

PASTAS

Oven Baked Macaroni Cheese(V) £16.95

Oven baked macaroni cheese with cheddar cheese, parmesan and mozzarella, baked with a parmesan herb topping, served with garlic bread or side of chips.

Add on for £2.50 each.

Smoked streaky bacon, local haggis, Stornoway black pudding, chorizo, goats cheese or Arran blue cheese.

Beetroot Risotto & Spiced Roast Vegetables(GF)(V)(VE) £18.95

Creamy roast beetroot risotto, charred roasted vegetables with a touch of harrissa spices and garlic, punchy chilli, pea and mint chimichurri dressing and crumbled goats cheese.

Spaghetti Pescatore(GF) £20.95

Spaghetti simply tossed in our tomato and basil sauce with fresh Scottish mussels, flakes smoked mackerel and sautéed king prawns with a touch of chilli and cherry tomatoes.

Wild Mushroom & Tenderstem Tagliatelle(V) £17.95

Tagliatelle tossed with sautéed wild mushrooms and shredded tender stem broccoli in a creamy white wine garlic sauce.

Topped with parmesan shavings.

ADD Roast Chicken for £2

ADD Smokey Bacon Lardons for £2

THE GRILL

Locally Sourced 28 day matured 10oz Ribeye(GF) £35

Choice prime Ribeye steak sourced locally from farmers and butchers Jim Nisbets of Sorn cooked to your liking. Served with roast cherry vine tomatoes, garlic and parmesan topped mushroom and crisp Bistro chips and simply dressed rocket mixed leaf and parmesan salad.

Add a sauce for £3.00

Wild Mushroom and Arran Whisky Cream Sauce(GF)

Brandy and Peppercorn Sauce(GF)

Arran Blue Cheese Sauce(GF)(V)

STEAK ADD ONS

Pan Seared Garlic Butter King Scallops(GF) £9.95

Garlic Butter King Prawns(GF) £8.00

Upgrade to Crisp parmesan, truffle and herb chips £1.50

SIDES

Bread and Olives(V)(VE)

Selection of homemade breads, Scottish rapeseed oil and mixed olives.

For Two £9.95

For three and More £12.95

Mixed leaf, balsamic and Parmesan Salad(GF)(V) £5.95

Chefs Seasonal Mixed Salad(GF)(V)(VE) £5.95

Buttery Sautéed Vegetables(GF)(V)(VE) £6.95

Roast Garlic and Herb New Potatoes(GF)(V)(VE) £5.95

Buttery Mashed Potatoes(GF)(V) £5.95

Basket of Crisp Bistro Chips(GF)(V)(VE) £5.95

Basket Crisp Bistro Chips with Parmesan, Herbs and Truffle Oil(GF)(V) £7.50

Oven Baked Parmesan Herb Macaroni Skillet(V) £8.95

3 Piece Buttery Garlic Herb Ciabatta(V)(VE) £5.95

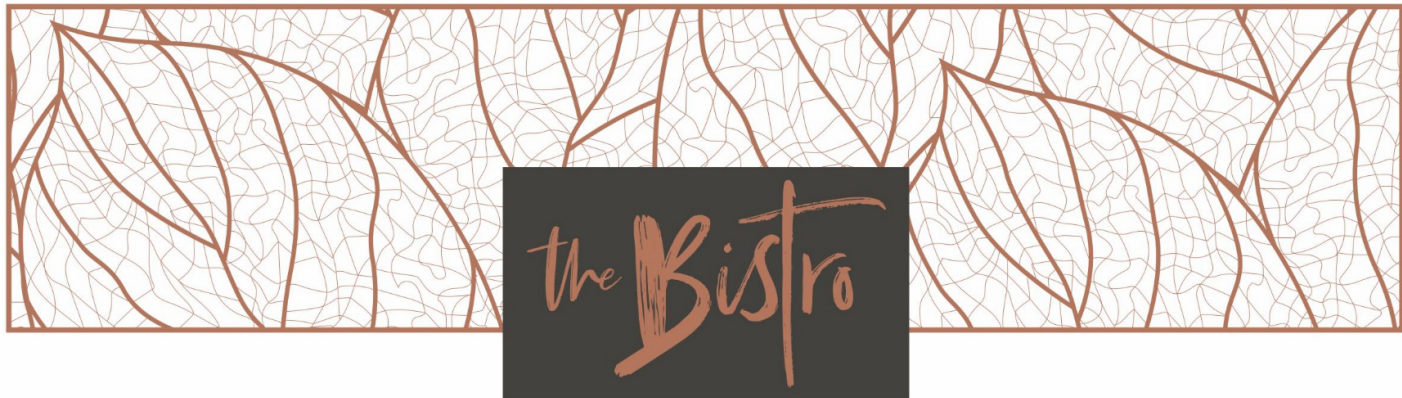
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SWEETS

Bistro Spiced Banana Bread (V)(GF) £9.95

Butter toasted homemade spiced banana bread topped with caramelised banana slices, salted peanut brittle crunch, dark chocolate sauce and crumb with salted caramel ice cream and honeycomb shards.

Homemade Classic Sticky Toffee Pudding (V) £9.95

Classic sticky toffee date pudding topped with our Glayva Whisky liqueur butterscotch sauce and Scottish vanilla ice cream.

Vegan and Gluten free option available on request.

Mixed Berry Cranachan Mess (V) £10.95

Fruits of the forest berry compote, raspberry sorbet, ginger oat granola crumble, chantilly whipped cream, meringue pieces, caramelised white chocolate crunch, berry coulis and honeycomb shards.

Double Chocolate Fudge Cake £8.95

Warm melty double chocolate fudge cake drizzled in chocolate sauce and served with Scottish vanilla ice cream, chocolate crunch and honeycomb shards.

Triple Scoop Sundae (V)(GF) £7.95

Triple scoop sundae of Scottish ice cream, chocolate sauce, dark chocolate crunch, honeycomb pieces and a wafer.

Please ask your server about our current selection available.

Spiced Toffee Apple Crumble Gyoza Dumplings (VE)(V) £9.95

Crisp apple Gyoza dumplings dusted in spiced sugar, ginger oat granola crumble, warm toffee apple compote, honeycomb shards and honeycomb ice cream.

Chefs Cheese Selection (V)(GF)

Selection of fine Scottish cheeses, homemade chutney, Scottish oatcakes, with apple, dried apricots and fresh grapes.

For one £12.95

To share £21.95

Italian Espresso and Scottish Ice cream Affogatto (V)(GF) £8.95

Two scoops of Scottish vanilla ice cream, served with espresso coffee.

Why not add a liquor on the side from £3.50

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SUNDAY ROAST

**Your Choice of Roast Served with Homemade
Yorkies, Goose Fat Roast Potatoes & Seasonal
Vegetables**

Roast topside of beef with a rich red wine gravy

Roast chicken breast with a white wine chicken gravy

£17.95

(Gluten Free option available, please ask your server)

2 X Sunday Roast & a Bottle of Wine

Served with a bottle of Pinot Grigio or Pinot Noir

£48.00

