



SANDWICHES

(AVAILABLE 12PM - 4PM)

Our sandwiches are served with coleslaw and dressed leaves

Crumbled Goats Cheese & Fig Chutney (GFO) (V) <i>With toasted walnuts</i>	£10.50
Honey Roast Ham (GFO) <i>Pickled red onions, confit cherry tomatoes</i>	£12.75
Bistro Club (GFO) <i>Roast chicken, streaky bacon, cheddar, gem lettuce & smoked tomato chutney</i>	£14.95
Hot Smoked Salmon & Lime Crème Fraîche North Atlantic Prawns (GFO) <i>Topped with rocket</i>	£12.95

BISTRO SALADS

Our salads feature mixed leaves, confit cherry tomatoes, spring onions and an aged balsamic & honey dressing.

Goats Cheese, Roasted Fig & Pickled Pear (GF) (V) <i>With toasted walnuts</i>	£17.95
Roast Chicken, Parmesan & Chargrilled Red Pepper (GF) <i>With lime & piri piri mayo</i>	£18.95
Hot Smoked Salmon, Lime Crème Fraîche Prawns & Crispy Capers (GF) <i>Topped with caviar</i>	£19.95

FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens.
Please speak to a member of our team about any specific requirements before ordering.
Items with (GF) (GFO) (VE) (V) symbol can be adapted to your dietary requirements.
Please ask your server.

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (GFO) = Gluten Free Option



SOMETHING WHILE YOU WAIT

Bread and Olives (V)(VE)

Selection of homemade bread, mixed olives, olive oil and balsamic vinegar

Small – £12.95

Large – £21.95

STARTERS

Soup of the Day (GFO)

Served with homemade bread and butter.

£7.50

Cullen Skink (GFO)

Traditional smoked haddock, leek and potato cream soup, served with homemade bread and butter.

£10.50

Mussels (GFO)

Fresh steamed Scottish mussels in a white wine, parsley and garlic cream sauce. Served with a side of homemade bread and butter

£9.95

Wild Mushroom, Chestnut & Spinach Arancini (V)

Cider & caramelised onion chutney and micro salad

£9.95

Housemade Duck Liver, Apricot & Porcini Pate (GFO)

Roasted fig chutney, toasted bread, crispy capers

£10.25

Honey Miso King Prawns (GFO)

Pan-fried king prawns in a honey, miso & coriander glaze, toasted sesame seeds, homemade bread

£10.95

Pan Seared Scallops (GFO)

Smoked parsnip puree, stornoway crumb & pickled julienne pear

£13.95

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MAIN COURSES

Salt Baked Beetroot & Puy Lentils (V)(VE)(GF) <i>Salt-baked beetroot wedges, smoked parsnip puree, puy lentil ragout, parsley & chive oil</i>	£17.95
Pan Seared Chicken Supreme (GF) <i>Chorizo, mixed bean & tomato cassoulet, pomme puree, glazed with a confit garlic butter</i>	£20.95
Beer Battered Fish Goujons (GF) <i>Served with skin on fries, lemon wedge, dressed leaves & homemade tartare sauce</i>	£18.95
Pan Seared Duck Breast (GF) <i>On a bed of saffron & forest mushroom risotto, cavolo nero, shiraz & cherry reduction</i>	£23.95
Slow Braised Lamb Osso Bucco (GF) <i>Lamb gigot slowly braised with a tomato & red wine sauce, pomme puree, roasted baby carrots, sautéed greens</i>	£20.95
Seabass & Scallops (GF) <i>Mashed potato, toasted pinenut brown butter, roast red pepper chimichurri, tenderstem broccoli</i>	£24.95
Mussels (GFO) <i>Fresh steamed Scottish mussels in a white wine, parsley and garlic cream sauce. Served with a side of homemade bread and butter and chips</i>	£20.95

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THE GRILL

Burgers are served with gem lettuce, pickled red onions, smoked tomato relish, and fries.

Miso Portobello Mushroom & Halloumi Burger (V) (GFO) £17.95
Miso-glazed portobello & halloumi wedge

Bistro Beef Burger (GFO) £18.95
Two 3oz Bistro signature recipe beef patties

Additional toppings £2.95
Choose from: Arran blue cheese, streaky bacon, goats cheese, Arran brie, Stornoway black pudding, chorizo or local haggis

Steak Frites (GF) £25.95
6oz flat iron steak, fries, salad garnish, peppercorn cream

10oz Ribeye Steak (GF) ` £36.95
With roasted tomato, portobello mushroom glazed with confit garlic butter, served with fries

STEAK ADD ONS

Garlic Butter Basted King Scallops (GF) £9.95

Miso King Prawns (GF) £8.00

Sauces: £2.95

*Peppercorn Cream (GF) | Roasted Red Pepper Chimichurri (GF)
| Red Wine Jus (GF) | Blue Cheese Sauce (GF)*

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PASTAS & RISOTTO

Macaroni Cheese (V)(GFO)	£16.95
<i>Served with either chips or garlic bread</i>	
Additional toppings	£2.50
<i>Choose from; Arran blue cheese, streaky bacon, goats cheese, Arran brie, Stornoway black pudding, chorizo or local haggis.</i>	
Fennel & Forest Mushroom Risotto (V)(GFO)	£18.75
<i>Fennel, asparagus, garlic & saffron</i>	
Chicken, Truffle & Tarragon Tagliatelle (GFO)	£19.25
<i>Chicken breast, summer truffle, white wine cream sauce</i>	
Linguini Pescatore (GFO)	£22.75
<i>Mussels, king prawns, olives, napoli sauce, topped with caviar</i>	

SIDES

Fries (V)(VE)(GF)	£4.95
House Salad (V)(VE)(GF)	£4.95
Beer Battered Onion Rings (V)(VE)(GF)	£4.95
Garlic & Herb Butter Mashed Potato (GF)(V)	£5.50
Truffle & Parmesan Fries (V)(GF)	£5.50
Mini Macaroni Cheese (V)	£5.50
Seasonal Vegetables (V)(VE)(GF)	£5.50

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SWEETS

Trio of Ice Cream (GFO)(V) <i>Three scoops of ice cream, wafer, honeycomb shards (please ask for flavours)</i>	£8.95
Affogato (GF) <i>Vanilla ice cream served with a shot of espresso</i>	£9.95
Double Chocolate Fudge Cake <i>Vanilla ice cream, dark chocolate sauce, honeycomb</i>	£10.25
Sticky Toffee Pudding (V) <i>Butterscotch sauce, dark chocolate crumb, vanilla ice cream, Maldon sea salt</i>	£9.95
Apple Gyozas (V)(VE) <i>Crispy apple gyozas, green apple gel, lemon sorbet, granola crumb</i>	£9.95
Lime & Passionfruit Crème Brûlée (V)(GF) <i>White chocolate soil, brandy snap tuille</i>	£10.25
Torta della Nonna (V) <i>Lemon and pine nut tart, white chocolate & vanilla gel, vanilla ice cream</i>	£10.50
Selection of Cheeses <i>Various cheeses, oatcakes, chutney, grapes, celery julienne, fresh apple</i>	For 1 – £12.95 For 2 – £21.95

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