

Food FOR Thought
BAR & RESTAURANT

Reservations

To make a booking please call 01586 553865

Starters

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| Soup of the day served with homemade bread | £4.95 |
| Grilled Loch Fyne langoustine served with garlic butter on a bed of salad leaves | £9.95 |
| Pan seared Kintyre scallops with pea puree, micro herbs & crispy pancetta | £8.95 |
| Goats cheese and asparagus pannacotta, homemade plum chutney, crostini | £5.95 |
| Game terrine wrapped in bacon filled with apricots, peach chutney, spiced baby pear | £6.25 |
| Trio of salmon – home smoked salmon, beetroot cured salmon, Kintyre salmon | £8.95 |
| Steamed mussel with white wine garlic & cream | £6.95 |
| Cullen SkinkCullen Skink | £6.95 |

Main Course

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| Peppered duck breast set on a rosti potato accompanied with buttered baby spinach baby rainbow carrots finish with a Port Jus | £18.95 |
| Rack of Arran lamb, fondant potato, carrot puree, baby leeks, red wine jus | £24.95 |
| Rib-eye of beef with roasted vine tomatoes, wild mushrooms & hand cut chips, served with a pepper sauce | £21.95 |
| Fillet of beef, sweet potato fondant, parsnip puree, wild mushrooms | 27.95 |
| Smoked pork belly, seared scallops, carrot puree, potato fondant, baby swede Madeira jus | £17.95 |
| Supreme of chicken wrapped in pancetta ham filled with Arran haggis served with wholegrain mustard sauce & baby carrots | £15.95 |
| Fillet of sea bass with pesto mash, baby fennel, curly kale, white wine veloute | £17.95 |
| Fillet of salmon, dill mash, asparagus, braised baby courgettes & beurre blanc sauce | £14.95 |
| Smoked haddock risotto with poached Kintyre egg, local scallops drizzled with pesto | £18.95 |

Tuscan fish stew, mussels, sea bass, haddock,
langoustines £21.95

Wild mushroom risotto, pesto, parmesan, roasted
vine tomatoes £12.95