

2 COURSES FROM £15.95

3 COURSES FROM £19.95

Sunday – Thursday, 12noon – 10pm

Friday & Saturday, 12noon – 4.30pm

STARTERS

CHICKEN LIVER PARFAIT

Wrapped in Ayrshire bacon, pear and plum chutney, toasted brioche, crisp leaf salad

CAULIFLOWER BITES Ⓥ

Fresh cauliflower in spiced tempura batter, red pepper & smokey salt crust, blue cheese dip

PRAWN COCKTAIL

Atlantic prawns with wood roasted red pepper mayonnaise, lime pickled cucumber & tomato salad

CHEF'S FRESHLY PREPARED SOUP

Sourdough & whipped butter

TEMPURA FRITTO

Crisp batter with spring onion & baby gem, lemon aioli, chilli & garlic dip
Choose from – Vegetable or Chicken

GRILLED GOAT'S CHEESE Ⓥ

With caramelised onion, honey dressing & toasted crouton

MAINS

CHICKEN PICANTE

Char-grilled chilli & rosemary chicken breast with salad, Cajun fries & chipotle mayonnaise

MACARONI CHEESE Ⓥ

With cheddar cheese crumble, toasted garlic ciabatta

OVEN BAKED LASAGNE

With fries & toasted garlic ciabatta
Vegan option available

BLACKENED SALMON

With tenderstem broccoli, steamed rice & lemon & coriander dressing

WILD MUSHROOM & SOFT HERB PAPPARDELLE

Parmesan cream & a hint of truffle

STEAK ET FRITES

6oz sirloin steak with peppercorn sauce & fries (£3.00 supplement)

FISH & CHIPS

With minted peas, tartare sauce, fries, lemon

SPAGHETTI CARBONARA

Fresh egg spaghetti with pan-fried pancetta, toasted garlic, parmesan & black pepper

MARGHERITA PIZZA Ⓥ

San Marzano tomato sugo & Fioretti mozzarella

DESSERTS

S'MORE COOKIE DOUGH SKILLET

Cookie dough, Nutella, milk chocolate pieces, soft and fluffy marshmallow all baked to goey perfection and served warm with luxury vanilla ice cream

LUXURY VANILLA & STRAWBERRY ICE CREAM

Your choice of butterscotch, chocolate or raspberry sauce

CHOCOLATE FUDGE CAKE

With luxury vanilla ice cream

BOMBOLINI

Warm sugar dusted doughnut bites with roasted hazelnut chocolate dip

STICKY TOFFEE PUDDING

With luxury vanilla ice cream and hot butterscotch sauce

3 COURSES FROM £25.95

STARTERS

**MOZZARELLA &
PARMA HAM CAPRESE**

Fresh mozzarella with plum tomato,
fresh basil & glazed figs

CAULIFLOWER BITES Ⓥ

Fresh cauliflower in spiced tempura batter,
red pepper & smokey salt crust, blue cheese dip

**KING SCALLOP &
SMOKED HADDOCK GRATIN**

With shellfish cream, lemon gremolata &
garlic crouton

CHICKEN LIVER PARFAIT

Wrapped in Ayrshire bacon, pear and plum chutney,
toasted brioche, crisp leaf salad

PRAWN COCKTAIL

Atlantic prawns with wood roasted red pepper
mayonnaise, lime pickled cucumber & tomato salad

HERB CRUSTED GOAT'S CHEESE Ⓥ

With beetroot & onion chutney,
salad & balsamic dressing

KING PRAWN PIL PIL

With toasted garlic ciabatta

MAINS

CHICKEN PICANTE

Char-grilled chilli & rosemary chicken breast
with salad, Cajun fries & chipotle mayonnaise

**KING PRAWN & SEAFOOD
MASSAMAN CURRY**

Fresh fish curry with basmati rice, red chilli & coconut

**HARISSA HALLOUMI &
SWEET PEPPER SKEWER** Ⓥ

With herb roast vegetables, Lido chunky salad,
warm flatbread & garlic yoghurt

**ROASTED FILLET OF
SEABASS & SCALLOPS**

With Moroccan tenderstem broccoli, curried
hummus, crispy sweet potatoes & salsa verde

SMOKED CHILLI & LEMON SKEWER

Served with chunky salad,
warm flatbread & mint yoghurt

**WILD MUSHROOM &
SOFT HERB PAPPARDELLE**

Parmesan cream & a hint of truffle

STEAK ET FRITES

6oz sirloin steak with peppercorn sauce & fries
(£3.00 supplement)

DESSERTS

TABLET CRUNCH SUNDAE

Scottish tablet pieces, shortbread, luxury vanilla ice
cream swirled with sticky butterscotch sauce and
strawberry coulis and topped with whipped cream

STICKY TOFFEE PUDDING

With luxury vanilla ice cream and
hot butterscotch sauce

CARAMEL CHEESECAKE

With a praline crumb, hot toffee sauce &
vanilla ice cream

LEMON & SCORCHED MERINGUE TART

Citrus curd, sweetened cream

FINE CHEESE SELECTION

Arran mist, Dunlop cheddar, blue murder
with artisan chutney, oatcakes