Bistro

### **STARTERS**

Homemade Soup of the Day roll and butter	£ 4.50
Haggis Bon Bons, green peppercorn sauce	£ 6.50
Prawn Salad Marie Rose <sup>(gf)</sup>	£ 6.50
Cheese Nachos (v) cheese, salsa, sour cream, jalapenos	£ 5.95
Chilli Nachos cheese, salsa, sour cream, jalapenos, chilli con carne	£ 6.95
Tempura King Prawns, sweet chilli jam	£ 7.95
<b>Bruschetta</b> garlic bread, fresh tomato and basil $^{(v)}$	£ 4.95
Garlic Bread <sup>(v)</sup>	£ 3.95
Mozzarella Garlic Bread <sup>(v)</sup>	£ 4.95

FISH	
Breaded Fillet of East Coast Haddock french-fries, garden peas Blackened Cajun Salmon <sup>(gf)</sup> french-fries, tomato, lime and coriander salsa	£13.95
Blackened Cajun Salmon <sup>(gf)</sup> french-fries, tomato, lime and coriander salsa	£15.95
Breaded Whole Tail Scampi french-fries, garden peas	£13.95

French-Fries <sup>(gf)</sup> Sweet Potato Fries <sup>(gf)</sup> Spicy Wedges Onion Rings Baked Potato <sup>(gf)</sup> Green Salad <sup>(gf)</sup> Mixed Salad <sup>(gf)</sup>	SIDES	
French-Fries (gf)		£ 3.65
Sweet Potato Fries (gf)		£ 3.65
Spicy Wedges		£ 3.65
Onion Rings		£ 3.65
Baked Potato <sup>(gf)</sup>		£ 3.65
Green Salad <sup>(gf)</sup>		£ 3.65
Mixed Salad <sup>(gf)</sup>		£ 3.95

# DESSERT

Panna Cotta, Blueberry Compote & Fruit Coulis≁	£	5.50
Rich Belgian Pot au Chocolate 🚧	£	5.50
Warmed Apple Pie with Crème Anglaise served with Vanilla Ice-cream <sup>(v)</sup>	£	5.95
Chocolate Nut Sundae <sup>(v)</sup> Vanilla & Chocolate Ice-cream, Chopped Nuts,	£	5.95

MAINS				
Homemade Beef Steak Pie french-fries, garden peas	£13.50			
Mac 'n' Cheese with spicy wedges	£11.95			
Sweet Chilli Glazed Half Chicken <sup>(gf)</sup> with asian spices, served with coleslaw and sweet potato fries	£14.50			
<b>Confit Duck</b> <sup>(A)</sup> stornoway black pudding, braised red cabbage, balsamic glaze, french-fries	£15.50			
Chilli con Carne <sup>(gf)</sup> steamed rice, tortilla chips	£11.95			
Honey Glazed Ham, Cheese and Peach <sup>(gf)</sup> mixed seasonal leaves, cheese, coleslaw	£10.95			
Chilled Roast Beef Salad (gf)	£11.75			
<b>Prawn Salad Marie Rose</b> <sup>(gf)</sup> mixed leaves, cheese coleslaw and marie rose sauce	£12.75			
Margarita Pizza - tomato and mozzarella (v)	£10.00			
Pepperoni Pizza - pepperoni and mozzarella	£11.00			

## **CHAR GRILL**

Prime Scotch 8oz Sirloin Steak <sup>(gf)</sup> green peppercorn sauce, french-fries	£21.50			
Grilled 8 oz Gammon Steak <sup>(gf)</sup> with Pineapple or Fried Egg	£13.95			
Plant Based Gourmet Burger <sup>(v)</sup> £12.2 served on a brioche bun, lettuce, tomato, relish with french-fries				
Grilled 6oz Handmade Beef Burgers served on a brioche bun, lettuce, tomato, relish with french-frie	es			
Mature Cheddar and Relish Chilli con Carne	£12.75 £12.75			

## **SNACKS**

Served between 12 noon until 5.00 pm

Baked Potatoes:-		
Cheddar Cheese and Coleslaw <sup>(gf)</sup>	_	5.50
Cheddar Cheese and Pickle		5.50
Tuna Mayonnaise and Red Onion (gf)		5.50
Chilli Con Carne <sup>(gf)</sup>	£	6.25
Bloomer Bread Sandwiches with crisps and side salad:-		
Mature Cheddar and Pickle	£	5.50
Tuna Mayonnaise and Red Onion	£	5.50
Roast Beef Salad with Horseradish	£	5.75
Mature Cheddar, Honey Glazed Ham,	£	5.75
Tomato and Whole Grain Mustard		
Baguette with Hot Fillings:-		
Brie, Bacon and Red Onion Chutney	£	6.25
Chilli and Cheese Melt	£	6.25
Tortilla Wrap:-		
Crispy Breaded Chicken Goujons	£	6.25
Salad and Sweet Chilli Mayo		
Prawn Marie Rose	£	6.25

Chocolate Sauce, topped with Freshly Whipped Cream		
Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice-cream <sup>(v)</sup>	£	5.95
<b>Strawberry Meringue Glacé</b> <sup>(v)</sup> Fresh Strawberries, crushed Meringue, Vanilla and Strawberry Ice-cream, Strawberry Sauce and Whipped Cream	£	5.95
Selection of Scottish and Continental Cheese <sup>(v)</sup> with Red Onion Chutney and Handmade Oatcakes	£	6.95
<b>Choose Three Scoops of Ices and Sorbet</b> <sup>(v)</sup> Strawberry, Vanilla, Mint Choc Chip and Lemon Sorbet	£	4.95

Our food is prepared in a kitchen with nuts and other ingredients not specified on the menu. Full allergen Information is available. Customers – When ordering please inform your server as to any dietary requirements in order that we can handle your individual requirements. GF - NGCI - no gluten containing ingredients: all fried food is cooked in a shared fryer. Some items marked as A can be adapted to Gluten Free, please ask. Gratuities are left to your discretion. All main courses are cooked to order and some may take up to 20 minutes.

#### Champagne

1	Baron Albert Brut Tradition N.V. **	£	47.00
2	Quality champagne from an excellent house, smooth and dry. Joseph Perrier Rosé Brut N.V. **	£	57.80
	A magnificent pink champagne which is the ideal celebration		
3	drink, or just to say "I love you". Bollinger Special Cuvée N.V.	f	71.00
5	One of the top producers of premium champagne.	L	71.00
	Sparkling Wine		
4	Baron D'Arignac Brut N.V. A fine French fizz that can be enjoyed on its own.	£	23.90
	Crisp, dry and refreshing.		
	Prosecco		
5	Lamberti Prosecco Spumante, Veneto—Italy	£	27.50
	Delicious fizz, fine persistent bubbles, fresh green apple & lemon on the palate.		
6	Villa Sandi Prosecco Spumante DOC * v 20 cl mini bottle	£	8.95
Ū	Light, dry and refreshing.	-	0175
7	Lamberti Prosecco Rosé Spumante, Veneto—Italy	£	28.50
	Light pink in colour, lively on the palate, hints of wild strawberry & summer fruits		
8	Villa Sandi Rose Prosecco DOC * v 20 cl mini bottle	£	8.95
	Delightful pink glass of bubbles.		
	France		
9	Rocca Maura Cotes du Rhone Bio Rouge <sup>* Organic</sup>	£	32.00
	Spicy Syrah and generous Grenach, medium bodied with an abundance of cherry fruit.		
10	Marcel Martin Merlot	£	18.90
	Ripe berries, plum and cherry characters perfect with beef and cutlets.		
11	Château Routas Rosé Provence produces the very best of Rosé wines, which are growing	£	19.95
	in popularity. Delicious vibrant flavours with a seductive freshness		
12	Marcel Martin Chardonnay	£	18.90
	Enjoy this light and refreshing wine with seafood and chicken dishes.	£	21.50
13	Richemer, Piquepoul Elegant aromas of citrus, pear and herbs ideally suited to seafood		
14	Haut Poitou Sauvignon Blanc	£	30.95
	A stunning find, this Loire Sauvignon is a great alternative to Pouilly Fume, A zesty fresh character, a must try!		
15	Hugel & Fils Pinot Blanc <sup>*v</sup>	£	34.95
	This Pinot Blanc is elegant and intensive: with lively freshness and fruity flavours of ripe apples and a hint of elderflowers.		
16	Hugel & Fils Pinot Noir $*^{v}$	£	34.95
	Light crimson in colour with a powerful smoky cranberry nose		
	and lively sour cherry and cranberry fruit on the palate.		
17	Spain	c	24.00
17	Paternina 'Banda Azul' Crianza Rioja Soft red wine with gentle vanilla flavours, perfect for red meat dishes.	£	24.80
18	lleiroso Luzmillar Roble	£	27.95
	Spicy and intense with liquorice and black pepper notes on a base of ripe blackberry and cherry fruit.		
19	Miguel Torres Vina Esmerelda Rose	£	23.95
	Fresh, light and silky on the palate with exquisite		
20	aromas of pomegranate and the scent of wild roses.	£	21.80
20	Valdepalacios Rioja Blanco Produced from the Viura grape this unoaked white Rioja has	L	21.00
	an intensely fruity aroma. A perfect match for salads and fish.		
21	Campos Reales Verdejo A bright and refresing style bursting with zingy lemon	£	21.95
	and fresh grapefruit with herbal hints on the finish.		
22	Familia Torres 'Atrium' Chardonnay	£	26.50
	Exquisite dried fruit aromas, then hazelnuts and praliné coupled with a silky, lively, fresh finish.		
	Italy		
23	Montepulciano D'Abruzzo, Dea Del Mare <sup>* Organic</sup>	£	18.50
-	Warm, welcoming, popular wine that delivers a dark berried fruit		

#### Chile

	Cinic					
30	Loma Negra Pinot Grigio This fresh style shows hints of green apples and pears with a soft round body. Very good with salads and seafood.	I	£	18	.50	
31	Santa Helena 'Varietal' Chardonnay An unoaked wine showing the best qualifies of the grape: lucious tropical fruit of melon and guava and a rounded tex	ture.	£	20	.85	
	Australia					
32	The Accomplice Shiraz Easy drinking warm and blackberry flavours, great with lamb and pork dishes.		£	20	.95	
33	'Samuel's Collection' Grenache Shiraz Mataro, Yalumba <sup>•</sup> <sup>v</sup> A well bred, strapping and savoury wine with liquorice and red berry notes.		£	35	.00	
34	'Samuel's Collection' Shiraz Cabernet Sauvignon, Yalumba Silky and elegant, tasting of sweet blackcurrants and bluebe		£	35	.00	
35	The Accomplice Chardonnay * <sup>v</sup> This wine is full of peach and nectarine fruit with a creamy rounded finish, Excellent with seafood and poultry dishes.		£	20	.95	
	New Zealand					
36	Giesen Estate Pinot Noir <sup>* Organic</sup> Deliciously fruity, excellent with lamb and pork.		£	28	.70	
37	Giesen Riesling * <sup>Organic</sup> For those that enjoy a less dry style with wine is perfect and also goes well with Asian style dishes.	l	£	26	.50	
38	Salmon Run Sauvignon Blanc Fresh and aromatic reflects this style of dry white from this top New Zealand winery.		£	21	.50	
	South African					
39	Cape Dream Pinotage Generous ripe fruit with classic liquorice flavours.		£	19	.95	
40	Running Duck Sauvignon/Chenin Blanc— <sup>* Organic *</sup> Clean, crisp and a great favourite.		£	20	.95	
41	Painted Wolf 'The Den' Sauvignon Blanc * <sup>v</sup> The wine shows amazing elegance balancing perfect acidity with mineral and tropical aromas of ripe fruit.		£	25	.50	
	Argentina					
42	Beefsteak Club Malbec * <sup>v</sup> Deep Red Wine with dark forest berry fruits and a long aftertaste. Designed for red meats and steaks.		£	22	.90	
43	Mauricio Lorca Malbec 'Fantasia' 'V Aromas of ripe red fruit, cassis and black pepper with violets and a touch of spice on the palate.		£	29	.95	
	# ○ ₩ / t - # ○ I t L	Red Hou	ise W	/ine	Bottle	
	250ml	175ml	125			
44	Baron D'Arignac Cabernet Sauvignon, Southern France Very smooth soft juicy red, full of ripe berry flavours.	£18.95	£6.7	75	£4.95	£3.75
45	Santa Luz 'Alba' Merlot, Chile A soft rounded red, full of berried flavours and cherries. Excellent to quaff and with red meat dishes or cheese cours	e.				
46	Les Vignerons Grenache/Pinot Noir, Southern France * Organie Ripe, juicy and soft this blends the floral nature of Grenache.	:				
	Rose House Wines	Bottle	250	ml	175ml	125ml
47	Baron D'Arignac Syrah Rose, Southern France Delicious medium-dry rose with soft peachy fruit and blackcurrants on the palate.	£18.95	£6.7	75	£4.95	£3.75
48	White House Wines Baron D'Arignac Colombard, Southern France Crisp fruity white with citrus flavours.	Bottle £18.95			175ml £4.95	125ml £3.75

with a touch of spice that accompanies lamb and red meats.

- 24 'Oro dei Sani' Chianti Riserva £ 26.50 This wine has plenty of personality, with lively cherry, liquorice, violet and blackberry notes.
- 25 Cantina di Ora Amicone Made using dried grapes as they do in Amerone production Giving the wine real depth, with cocoa and dark fruit flavours.
- 26 Terre di Chieti Pemo Pecorino delightful fruity atomas, with citrus and delicate notes of white peach and pear, then a refreshing mineral finish.

#### Austria

27 Grüner Veltliner, Winzer Krems \*\* Very fashionable since appearing on the 'Food Show' It is light and sumptuous with a hint of greengage and superb with fish, chicken and pasta dishes.

#### Chile

- Santa Luz Reserva Pinot Noir \*\*
  A wonderful soft velvet style red with bags of fruit flavours Great with meat and chicken dishes.
- 29 Santa Digna Reserva Merlot (Fair for Life) Rich berried style with cherry and damson flavours.

Excellent with seafood, poultry and just great to quaff.

- 49 Santa Luz 'Alba' Sauvignon Blanc, Chile Deliciously fresh style of wine that makes it suitable for enjoying on its own, with seafood or chicken dishes.
- 50 Les Vignerons Muscat/Viognier, Southern France <sup>• Organic</sup> A delicious not too dry aromatic wine with hint soft white peach and apricots mixed with notes of honey.
- 51 Inzolia Pinot Grigio, Cantina della Torre, Sicily—Italy Everybody loves Pinot Grigio, with its soft texture and hints of apple, pear and orange blossom.

#### **Dessert Wine**

52 Luis Filippe Edwards late Harvest Viognier, Sauvignon Blanc Beautiful golden, deliciously sweet with well balanced acidity.

#### De-Alcoholised Wine ABV 0.5%

- 54 Torres Natureo Muscat White \*vEnjoy wine flavours without the risk.Dry and fruity from the great Spanish house of Torres.
- 55 Torres Natureo Syrah Red <sup>\*ν</sup> Compliments meat and cheese dishes.

All table wines and quality wines on this list have an alcohol content of between 5% and 16% by volume.

500ml Bottle

£16.95

Bottle

125ml

£5.80

250ml 175ml 125ml

£15.95 £5.50 £3.95 £2.75

£ 25.50

£ 27.50

£ 23.30

£ 21.00

£ 25.70