

Wednesdays Gourmet Burger Night

All burgers £10. Look out for our locally sourced specials. Available from 5pm

Frydays Fish & Chip Frydays

Choose from 3 fish of the day or maybe treat yourself to our deluxe fish and chips. Available from 5pm

Saturdays Seafood Saturdays

2 seafood specials, from the pier to the pan as fast as we can! Available from 5pm

Gluten Free Menu

To Start

TRIO OF LOCAL SMOKED SALMON PATE £8.50

Served with mustard and dill dressing
Egg, fish, mustard & sesame

ROASTED ASPARAGUS (V) £8.50

Served with creamy pesto mushrooms
Milk, nuts & egg

CRAB AND CRAYFISH TIMBALE £8.99

Delicate Atlantic white crab meat and crayfish tails with our own recipe cocktail sauce
Crustacean, egg, milk, sesame & mustard

WEST COAST MUSSELS £7.99/ £12.99

Locally sourced mussels in a creamy garlic, wine and herb broth. Served with gluten free oatcakes. *Molluscs, milk, egg, celery & sulphites*

SEAFOOD CHOWDER £7.50

Homemade chowder with chunks of prime fish, shellfish and potato. Served with gluten free oatcakes. *Molluscs, fish, celery, sesame & milk*

SEAFOOD PLATTER £16.99

Hot smoked Scottish salmon, smoked mackerel, crayfish cocktail, rollmop herring and crab timbale. Served with dips and gluten free oatcakes
Fish, crustaceans, molluscs, egg, milk, mustard & sesame

The Rest

CHARGRILLED CHICKEN £12.50

Butterfly chicken breast topped with a mild curry and mango cream, Served with corriander rice. *Milk, nuts, peanuts & mustard*

SCOTTISH STEAK AND ALE STEW £11.99

Tender Scotch beef cooked in rich ale gravy served with chips and today's vegetables.
Soya & milk

BREAST OF CHICKEN £14.50

Tender roast chicken breast with a tarragon and Arran mustard sauce, served with mushroom mash and tenderstem broccoli
Milk, soya, mustard & nuts

WILD ARGYLL VENISON, RED WINE AND PANCETTA RAGU £12.99

Slow cooked and tender local venison ragu served with leek mash and today's greens
Egg, milk & soya

BUTTERNUT GOBI DHANSAK (VG) £9.99

Cauliflower and butternut squash curry served with coriander rice and warm chapati
Mustard, nuts & sesame

Sides

House chips <i>soya</i>	£2.50
Today's green veg <i>milk & soya</i>	£2.99
Sweet potato gratin <i>milk</i>	£2.50
Chargrilled chicken sauce <i>milk, nuts & mustard</i>	£1.99
Gluten free onion rings <i>soya</i>	£1.99
Coleslaw <i>egg</i>	£1.25
Sweet potato fries <i>soya</i>	£3.50
Peppercorn sauce <i>milk</i>	£1.99

From The Sea

FISH AND CHIPS £12.99

Fresh flaky haddock, golden fried in coeliac batter, served with house chips, a wild leaf garnish and homemade tartare sauce.

(Please note our frying oil may contain traces of flour product) Fish, eggs, soya, milk & mustard

SEARED SCALLOPS £19.99

Local scallops with pork belly, mash and soft herb hollandaise

Fish, milk, eggs & fish

LOCAL SALMON FILLET £16.99

Lightly grilled and served with asparagus, creamy leek mash and thermidor glazed king prawns. *Fish, milk & celery*

SEA BASS AND CRAB £17.99

Sea bass fillet stuffed with a delicate crab rilette and served with sweet potato gratin, mixed greens and a white wine and dill sauce

Crustaceans, molluscs, egg, fish, mustard & sesame

Gourmet Burgers, Steaks & Salad

HANDMADE RUSTIC BACON CHEESE BURGER £12.50

Grilled Simon Howie gluten free burger served with Ayrshire bacon and Mull of Kintyre cheddar on a gluten free bun with house chips, a wild leaf garnish, tomatoes and red onions and homemade coleslaw

Egg, soya, milk & mustard

SURF AND TURF SALAD £18.99

Strips of juicy cajun rump steak, scallops and king prawns served over a tossed baby spinach & new potato salad with crispy corn and honey mustard dressing

Crustacean, eggs, soya & molluscs

VEGAN CHILLI BURGER (VG) £11.99

The meatless farm company meat free burger served on a gluten free bun with vegan chilli and vegan cheese. Served with sweet potato fries and salad

Soya & mustard

CAESAR SALAD £8.99

Crispy cos lettuce tossed in our special dressing with free range boiled egg and parmesan

Crustacean, fish, eggs, milk & soya

Add grilled chicken £3.99

Add salmon fillet £4.99

Add seared scallops £8.99

Add hot smoked salmon & crayfish £5.99

Puddings

STICKY TOFFEE PUDDING £5.99

Gluten free sticky toffee pudding served with fresh cream and a rich toffee sauce *Milk*

SELECTION OF DAIRY ICE CREAM

Choose from vanilla, chocolate and strawberry. We also have dairy free vanilla and raspberry ice creams available *Milk & soya*

ONE SCOOP: £1.70

TWO SCOOPS: £2.85

THREE SCOOPS: £3.99

White Wine

175ml | 250ml | Bottle

Sauvignon Blanc, Avenda, Chile.

£4.95 | £6.25 | £17.95

Crisp and Citrusy Sauvignon Blanc with a dry finish and hints of grapefruit

Pinot Grigio Catarratto Villa Rosella, Italy.

£5.25 | 6.95 | 18.95

Fresh with notes of white flowers and apple.
Soft on the palate, dry and well-balanced

Chardonnay, Sea Change, Italy (Managers Choice)

£5.75 | 7.25 | 19.95

Easy-drinking and full of flavour - fresh citrus and tropical fruits dominate the palate. Notes of black pepper and lime pair with a crisp, mouthwatering acidity. A well-balanced structure with a soft, delicious finish. Protect our Oceans! A portion of every bottle goes to helping clean our seas.

Sauvignon Blanc, Boundary Hut, New Zealand.

£22.95

A nose full of ripe capsicums, gooseberries and lime followed by flinty notes of tomato leaf. A round but crisp palate!

Chenin Blanc Franschhoek Cellar, South Africa. (Owners Choice)

£22.95

Tingly Fresh and Delicious! Chenin Blanc has fruit aromas, concentrated tropical fruit flavours and a rich creamy finish

Picpoul De Pinet, Terrasses De La Mer, France.

£26.95

Ultra-trendy grape varietal grown in the South of France for over 400 years! It is light and delicate in style with hints of peach and apricot

Rosé Wine

175ml | 250ml | Bottle

Zinfandel Rose, Villa Rosella, Italy

£4.95 | £6.25 | £17.95

Full of ripe strawberry fruit this is a medium-dry rose which is very easy-drinking

Red Wine

175ml | 250ml | Bottle

Merlot, Botter, Italy

£5.25 | £6.95 | £18.95

A medium bodied, easy-drinking wine with plenty of colour, fruit and mouth feel

Cabernet Sauvignon, Las Condes, Central Valley

£5.75 | £7.15 | £19.95

Deep cherry red colour in the glass with aromas of dark cherry, red berry fruits and the herbaceous, eucalyptus edge so often associated with new world cabernet sauvignon with soft, ripe, rounded tannins on the finish.

Malbec, Hanger & Flank, Argentina

£5.75 | £7.15 | £19.95

Rich & full bodied with notes of blackberry and chocolate

Negromaro, Sea Change, Italy (Owners Choice)

£21.95

A versatile and easy-drinking delight - medium-bodied and well-balanced with flavours of berry fruits, especially red and black cherry at the forefront. A lovely, lingering finish, this wine is one to savour. Protect our Oceans! A portion of every bottle goes to helping clean our seas.

Rioja, Antano, Spain

£22.95

Smooth, easy drinking Rioja. toasty, blackberry aromas with cherry and pepper in the mouth

Passo Antico Isola Dei Nuraghi Rosso, Italy (Managers Choice) £23.95

Smooth tannins, round full-bodied red with excellent structure and intense red berry flavors

Amarone Della Valpolicella, I Saltari, Italy

£64.95

The Big and beautiful Italian has amazing fruit and elegant tannins with wonderful velvety balsamic notes. It doesn't get much better than this!

BEN NEVIS

Established 1806

Sparkling & Champagne

20cl | Bottle

Prosecco, Mionetto Prestige, Italy

£7.95

An intense, fruity bouquet with a hint of golden apples.
Dry, Fresh, light-bodied and well balanced

Prosecco, Sea Change, Italy

£24.50

Pale yellow in colour with fine perlage - delicately fruity, slightly aromatic bouquet. Well-balanced with a light body. Protect our Oceans! A portion of every bottle goes to helping clean our seas.

Moët and Chandon Brut Impérial Non-Vintage Champagne, France

£74.95

The most loved non-vintage Champagne produced by the largest of all the Champagne houses. Fresh, rich and light Champagne with a lovely golden colour and a generous, fruity flavour, which is very pleasing.

Moët and Chandon Ice Impérial, France

£84.95

Moët et Chandon Ice Impérial was specifically developed by Chef de Cave Benoit Gouez to be served on ice. The wine's exceptional balance reaches its fullest expression when in contact with ice to reveal intense fruitiness, richness and freshness for a pure moment of summertime pleasure.

Cocktails

COSMOPOLITAN

£7.50

Vodka, Triple sec, lime and cranberry juice garnished with orange peel
Sulphites

THE GINBERRY

£7.50

Gin, Sugar syrup, Apple juice, Raspberries, Cranberry Juice and lemonade
Sulphites

ESPRESSO MARTINI

£7.50

Vodka, Coffee Liquor, sugar syrup, espresso
Milk

OLD FASHIONED

£7.50

Whisky, Sugar Syrup, Bitters

LONG HIGHLAND ICED TEA

£7.50

Vodka, Gin, tequila, White Rum, Triple Sec, Lemon and Irn Bru

HENDRICKS TOM COLLINS

£7.50

Hendricks Gin, lemon, soda water

Spirits & Liqueurs

Smirnoff Vodka

£3.10

Belvedere Vodka

£3.80

Grey Goose Vodka

£3.80

Whyte & Mackay

£3.10

Famous Grouse

£3.10

Southern Comfort

£3.30

Jack Daniels

£3.30

Bailey's

£3.40

Disaronno

£3.40

Drambuie

£3.30

Glayva

£3.30

Martini Dry

£3.30

Tia Maria

£3.30

Pimms

£3.30

Malibu

£3.00

Cointreau

£3.30

Port

£3.20

Martell Cognac

£3.40

Hennessy VS Cognac

£3.40

Beer & Cider

DRAUGHT BEERS

	ABV(%)	Pint
Carling	4%	£3.75
North 56 Lager	4%	£3.95
Staropramen	5%	£4.60
Belhaven Best	3.2%	£3.85
Belhaven Black	4.2%	£4.15
Innis & Gunn Lager	4.6%	£4.60
Innis & Gunn IPA	4.2%	£4.60

HANGING TREE BREWERY CASK ALES

	ABV(%)	Pint
IPA	5%	£4.25
First Light	4%	£4.25
80 Shilling	4.1%	£4.25

Please ask for our current guest ales

DRAUGHT CIDER

	ABV(%)	Pint
Aspalls	4.6%	£3.90
Carling dark Fruits	4%	£4.25

BOTTLED BEER/CIDER

	ABV(%)	Price
Corona	4.5%	£3.95
Peroni	5.1%	£3.95

Kopparberg Mixed fruit	5.0%	£4.95
Kopparberg Strawberry & lime	5.0%	£4.95

ALCOHOL FREE/ NO ALCOHOL

Peroni Libera	£2.90
Kopparberg Pear	£3.15

Rum

Angastura 5	£3.30
Bacardi	£3.10
Dark Matter	£3.30
Dark Matter Spiced	£3.30
Havana Club 3 yr	£3.20
Havana Club 7 yr	£3.40
Kraken	£3.30
Morgans Spiced	£3.20
Mount Gay	£3.20
OVD Dark	£3.00
Sailor Jerrys	£3.20

Gins

Boe Violet	£3.00
Bombay Sapphire	£3.10
Caorunn	£3.20
Edinburgh Gin	£3.20
Edinburgh Raspberry Gin liqueur	£3.10
Edinburgh Rhubarb and Ginger Gin liqueur	£3.10
Gordons Gin	£3.00
Gordons Pink Gin	£3.00
Hendricks	£3.20
Harris Gin	£3.95
Tanqueray	£3.10
Tanqueray Sevilla	£3.20
Tyree Gin	£3.30
Tobermory Gin	£3.60
Whitetail Gin	£3.60
Devils Staircase Gin	£3.65
Drookit Piper Gin	£3.65

Soft Drinks

Coke/Diet Coke	£2.00
Irn Bru/Diet Irn Bru	£2.00
San Pellegrino Blood Orange/Limonata/ Orange & Pomegranate	£2.10
Old Jamaica Ginger Beer	£2.00
Appletiser	£2.75
Red Bull	£2.95
Highland Spring Still/Sparkling Water	£2.00
Highland Spring 1 litre	£3.50
Fruit Juice Orange/Apple/Cranberry/ Pineapple/Tomato	£2.00
Fevertree Tonic	£2.50
Fevertree Ginger Ale	£2.50