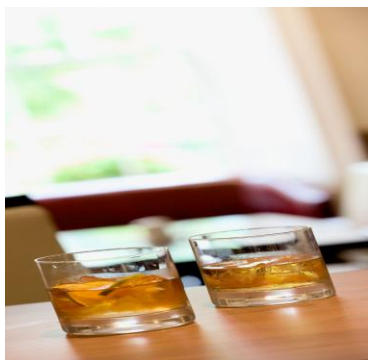




Celebrate



Indulge



Relax



Adore

## STARTERS

- Manhattan Style Prawn Cocktail (g)** £4.95  
Crowned with a whole Black Tiger Prawn with Melba toast on the side
- Chicken Liver Parfait** £4.25  
Complimented by Arran Oaties and Cumberland sauce
- Terraces Tasting Sampler (serves two)** £9.75  
A sampling portion of all of our starters for those unable to pick one!
- Shetland Green Lip Mussels (g)** £4.95 main £10.95  
Steamed in a creamy white wine & garlic sauce and accompanied with homemade crusty bread for mopping up
- Honey Roasted Goats Cheese (g) (v)** £4.75  
With Pesto dressed Roquette and Caramelised Onion
- Freshly Prepared Soup of the day (v)** £3.25  
With our own homemade crusty bread

## MAINS

- 8oz Pan seared Scottish Fillet Steak Garni (g)** £17.95  
Cooked just how you like and complimented with a green peppercorn sauce (£4 SUPPLEMENT ON DBB)
- Caribbean Style Monkfish** £15.75  
Herb crusted medallions of Monkfish tail served with Caribbean style rice and complimented with a Creole salsa (£4 SUPPLEMENT ON DBB)
- Today's Risotto (g) (v)** £9.75  
Served with Roquette dressed with Pesto and Parmesan
- Highland Chicken** £11.95  
Pan fried Chicken Supreme stuffed with Black Pudding and finished with a Malt Whisky sauce
- Fillet of Beef Stroganoff (g)** £16.95  
Fillet steak, stripped and cooked with mushroom & onion in a creamy mustard sauce infused with Brandy and Paprika. Served with Boiled rice
- Pan-Fried Sea Bass Fillet (g)** £12.15  
On a mixed salad with crispy potatoes and Pesto dressing
- Sizzling Chicken Fajitas** £9.75  
Spicy marinated Chicken Breast stir fried with peppers and onions. Served with all you need to build your own delicious Fajita wraps
- Pan seared Rump of Perthshire Lamb** £12.95  
With a fricassee of Chorizo, sautéed potato & Spinach and a sun blushed tomato jus
- Stir fried vegetable & noodles with sweet chilli sauce** £9.75
- Scottish Beer Battered Catch of the Day** £8.95  
And chips with Tartar sauce
- Seafood Pescatore** £9.95  
Succulent pieces of mixed seafood bound in a rich spicy Tomato sauce, served over pasta

## SWEETS

- Raspberry Crème Brûlée** £5.50  
Served with homemade shortbread
- Dark Chocolate Mousse** £4.50  
Set in a large ceramic pot and topped with Raspberry coulis
- Strawberry Cheesecake** £4.75  
Served with fresh cream
- Selection of fine Scottish Cheeses** £5.75  
Served with grapes, crackers and Quince Jelly
- Apple and Calvados Tarte Tatin** £4.75  
Served warm with fresh dairy ice cream
- Oatmeal and whisky Syllabub** £4.75  
Topped with raspberry Coulis

SPRING 2010