

All Day Menu

Served from 12 to 9pm in our 1837 Bar, Lounge, Drawing Room, and Terrace Larger Plates

Small Plates

Seasonal Soup of the Day £7 (V/Gfa/Dfa)

homemade bread and whipped butter

Stonefield Cullen Skink £10 (Gfa)

homemade bread and whipped butter

Loch Fyne Mussels £13 (Gf/Dfa)

white wine, garlic, shallot cream

Haggis and Stornoway Black Pudding Bon Bons £9 (Dfa)

Glen Scotia whisky pepper sauce

Beetroot Salmon Gravlax £12 (Gfa/Dfa)

pickled cucumber, sweet mustard sauce, sourdough, crispy capers

Larger Plates

10oz Aberdeen Angus Flat Iron Steak £26 (Gf/Dfa)

truffle and parmesan tripled cooked chips, watercress, shallots.

Add choice of garlic butter, peppercorn, red wine jus or béarnaise £4

Loch Fyne Lobster Macaroni £21 (Gfa)

parmesan crust, garlic sourdough bread, house salad

A 10% discretionary service charge will be added to your bill

Food allergens and intolerances, or coeliac disease?



Chicken and Bacon Salad £16 (Gfa/Dfa)

herb marinated chicken breast, crispy smoked bacon, baby gem lettuce, sourdough croutons, anchovies, parmesan and Caesar dressing

Fish and Chips £18 (Gf/Dfa)

Loch Fyne Ale Battered Cod, triple cooked hand cut chips, Pea Puree, Tartare Sauce, Fresh Lemon

Steak and Loch Fyne Ale Shortcrust Pastry Pie £18

Foraged wild garlic mash, seasonal greens and red wine gravy

Sides

Chef Selection of Flavoured Breads £5 (Gfa/Dfa)

Truffle and Parmesan Tripple Cooked Chips £7 (Gf/Dfa)

Tripple cooked chips £5 (Gf/Dfa)

Loch Fyne Ale battered onion rings £5 (Gf/Dfa)

House Salad £5 (Gf/Dfa)

A wee something

Sticky Toffee Pudding £8 (Gf)

salted caramel ice-cream, butterscotch sauce

Tiramisu £9

sponge fingers, Kahlua coffee liqueur, vanilla mascarpone and 70% dark chocolate shavings

Selection Of Homemade Ice Creams and Sorbets £8 (Gf/Dfa)

Freeze dried berries or chocolate shards

A 10% discretionary service charge will be added to your bill

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Sandwich Menu

Available from 12 to 4pm in our 1837 Bar, Lounge, Drawing Room and Terrace

Served on White or Brown Bloomer with house salad, homemade coleslaw, and root vegetable crips (Gluten free bread available)

Loch Fyne Langoustines £15 (Dfa)

Kintyre Vodka Bloody Mary Marie Rose sauce, baby gem lettuce, beef tomato, pickled cucumber

Aberdeen Angus Flat Iron Steak Toasted Bloomer £15 (Dfa)

watercress, red onion chutney, Isle of Arran mustard and honey mayonnaise

Club Toasted Bloomer £12 (Dfa)

smoked bacon, herb marinated roast chicken, baby gem lettuce, beef tomato, seasoned mayonnaise

Scottish Hot Smoked Salmon £12(Dfa)

foraged wild sorrel cream cheese and fresh lemon

Smoked Ham £11(Dfa)

homemade Piccalilli

Kintyre Smoked Cheddar £10 (V)

seasonal chutney

Vegan Coconut Feta £10 (Ve/Dfa)

tomato chili jam, foraged wild garlic pesto

Add Seasonal Soup of the Day £5 (Dfa)

Add Stonefield Cullen Skink £7

A 10% discretionary service charge will be added to your bill

Food allergens and intolerances, or coeliac disease?