

Sun Dancer, Bar and Restaurant

Dinner Menu

Available from 5pm – 8:45pm



Starters

Soup of the Moment	(V, GF)	£4.25
Please see special board for today's soup of the moment		
West Coast Mussels	(GF)	£6.95
Steamed open and finished with a green Thai & coconut broth		
Butternut Squash Quesadilla	(VE, V)	£6.45
Flour tortilla layered with spiced squash & mixed beans, topped with vegan cheddar and herby smashed avocado		
Chicken Caesar		£7.50
Crumbed shredded chicken spheres, Caesar béchamel, crisp baby gem leaves, anchovies		
Seared King Scallops		£11.95
Seared king scallops, salt and pepper baby squid, tiger prawn, sauteed potatoes, squid ink broth		

Main Course

Monkfish Tails		£19.95
Wrapped in parma ham, pommes parisiennes, monkfish scampi, king scallop, sugar snap peas, olive & sundried tomato tapenade		
Duo of Lamb	(GF)	£21.95
Arran mustard & rosemary loin of lamb, pressed 8 hour slow cooked minted lamb shoulder, tender stem broccoli, red currant jus, spring onion mash		
Taste of the Sea		£18.95
Seared king scallop, steamed mussels, cod, monkfish scampi served with market vegetables, sauteed potatoes, garlic & brown shrimp beurre noisette		
Pan Seared Breast of Duck		£19.95
Haggis dauphinoise, roast carrot, confit shallot, carrot puree, seared tiger prawn, bone marrow & thyme reduction		
Curried Cod		£17.50
Pan roast cod, sticky lime & coriander rice, cauliflower pakora, crab & lime crème fraiche coconut & almond cream sauce, tomato & kale salsa		
Corn Fed Chicken		£16.95
Sauteed spring greens & pancetta, poached beetroot, haggis dauphinoise, garlic & thyme jus		
King Oyster "Scallops"	(GF, VE)	£15.95
Seared King oyster mushrooms, beetroot braised basmati & wild rice, tender stem broccoli, mushroom & truffle puree		

Desserts

Lemon & raspberry Cappuccino		£6.75
Raspberry compote, lemon posset, topped with elderflower foam, almond & apricot biscotti		
Rhubarb & vanilla		£6.95
Vanilla crème fraiche pannacotta, poached rhubarb cannon, forest fruit compote, rhubarb crisp, pink peppercorn shortbread		
White Russian		£6.75
White chocolate sponge brushed with Kahlua, dark chocolate mousse, espresso & vodka jelly, dehydrated milk foam		
Club Tropicana	(GF, VE)	£6.75
Pineapple gazpacho, mango sorbet, maple glazed pineapple bar, passion fruit, coconut & chilli caramel shard		
Chefs Cheese Board Selection	(GF*)	Cheese for One £8.50 Cheese for Two £13.95
A selection of Scottish cheese, accompanied by grapes, homemade chutney, oatcakes and crackers		

Please inform a member of staff of any allergies or special dietary requirements prior to ordering
GF – Gluten Free V – Vegetarian VE - Vegan