



STARTERS

HOT SMOKED SALMON CAESAR SALAD

OAK ROAST SMOKED SALMON, CRISP GEM LETTUCE, GARLIC CROUTONS, CAESAR DRESSING, SHAVED PARMESAN

8.95

KING PRAWN PIL PIL

WHOLE TIGER PRAWNS IN A GARLIC & CHILLI OIL WITH ROASTED RED PEPPERS, FRESH CHOPPED HERBS & BREAD FOR DIPPING

9.95

BEETROOT BRUSCHETTA

SOURDOUGH CROSTINI TOPPED WITH DICED BEETROOT, SHALLOTS & GARLIC SERVED ON A PISTACHIO & WATERMELON SALAD WITH CASHEW CREAM

7.25

HAM HOCK TERRINE

SLOW COOKED HAM HOCKS PRESSED WITH PARSLEY & WHOLEGRAIN MUSTARD, ACCOMPANIED BY PICCALILI, OATCAKES & SALAD

7.25

ISLE OF BARRA KING SCALLOPS

SEARED KING SCALLOPS, CHORIZO, CRISP LETTUCE, RUBY GRAPEFRUIT SEGMENTS, POMEGRANATE & CHORIZO OIL

10.95

SIDE ORDERS

CHUNKY CHIPS 2.95

BEER BATTERED ONION RINGS 2.45

HOUSE SALAD 2.95

GARLIC BREAD 2.45

GARLIC BREAD & CHEESE 2.95



LUNCH MAINS

LEMON SOLE

SIMPLY GRILLED, SERVED WITH GARLIC & HERB POTATOES, SEASONAL VEGETABLES & A CLAM,
CRAYFISH & ALMOND BUTTER

18.95

HOT SMOKED SALMON CIABATTA

TOASTED CIABATTA TOPPED WITH OAK ROASTED SMOKED SALMON, LEMON CREME FRAICHE, CAPERS &
CHERRY TOMATOES, SERVED WITH CHUNKY CHIPS & COLESLAW

12.95

CHICKEN PARMIGIANA

LIGHTLY FRIED CHICKEN BREAST COATED IN BASIL BREADCRUMBS, TOPPED WITH MATURE CHEDDAR &
CRISP PARMA HAM, SERVED WITH NAPOLI SAUCE, CHUNKY CHIPS & COLESLAW

14.95

MALAYSIAN VEGETABLE CURRY

SEARED KING OYSTER MUSHROOMS, FINE BEANS & RED PEPPERS IN A CREAMY COCONUT, GINGER, LIME
& SAFFRON CURRY SAUCE, ACCOMPANIED BY BASMATI RICE & TOASTED FLAKED ALMONDS

16.95

SEABREAM FILLET

PAN SEARED SEABREAM FILLET, BUTTERED FINE BEANS, PARMENTIER POTATOES, BUTTERNUT SQUASH
PUREE, SUNDRIED TOMATO & OLIVE TAPENADE

15.95

BEER BATTERED HADDOCK

ACCOMPANIED BY TARTARE SAUCE, CHUNKY CHIPS, DRESSED SALAD & LEMON

13.95

SEAFOOD LINGUINI

LINGUINI PASTA, CALAMARI, HOT SMOKED SALMON, KING PRAWNS, MUSSELS & CLAMS, BOUND IN A RED
CHILI & GARLIC DRESSING, FINISHED WITH FRESH HERBS & PARMESAN

19.95

STEAK BURGER

GOURMET STEAK BURGER TOPPED WITH SMOKED BACON & MATURE CHEDDAR CHEESE, SLICED TOMATO &
LETTUCE, ACCOMPANIED BY CHUNKY CHIPS & COLESLAW

14.95



EVENING MAINS

LEMON SOLE

SIMPLY GRILLED. SERVED WITH GARLIC & HERB POTATOES. SEASONAL VEGETABLES & A CLAM, CRAYFISH & ALMOND BUTTER

18.95

TASTE OF THE ISLES

SEARED ISLE OF BARRA KING SCALLOPS. STORNAWAY BLACK PUDDING. CRAB & DILL ARANCINI. MATURE MULL CHEDDAR & CAULIFLOWER PUREE. SAUTEED POTATOES & BUTTERED VEGETABLES

23.50

PORK FILLET

ROLLED WITH SPINACH & PARMA HAM. ACCOMPANIED BY BUTTER ROAST CHATEAU POTATOES. SEASONAL GREENS. SPICED APPLE CHUTNEY. BALSAMIC PICKLED SHALLOT RINGS

18.95

MALAYSIAN VEGETABLE CURRY

SEARED KING OYSTER MUSHROOMS. FINE BEANS & RED PEPPERS IN A CREAMY COCONUT. GINGER. LIME & SAFFRON CURRY SAUCE. ACCOMPANIED BY BASMATI RICE & TOASTED FLAKED ALMONDS

16.95

SEABREAM FILLET

PAN SEARED SEABREAM FILLET. BUTTERED FINE BEANS. PARMENTIER POTATOES. BUTTERNUT SQUASH PUREE. SUNDRIED TOMATO & OLIVE TAPENADE. SEARED KING SCALLOP

17.95

SEAFOOD LINGUINI

LINGUINI PASTA. CALAMARI. HOT SMOKED SALMON. KING PRAWNS. MUSSELS & CLAMS. BOUND IN A RED CHILI & GARLIC DRESSING. FINISHED WITH FRESH HERBS & PARMESAN

19.95

PAN SEARED HALIBUT

SET ON SAUTEED POTATOES WITH BUTTERED GREENS. GARLIC GRILLED LANGOUSTINE TAILS & TEMPURA OYSTER

24.95

SIRLOIN STEAK

8oz SIRLOIN STEAK COOKED TO YOUR LIKING. ACCOMPANIED BY GRILLED TOMATO. MUSHROOMS. CHUNKY CHIPS & DRESSED SALAD

24.95

ADD A SAUCE 2.95: PEPPERCORN & BRANDY. MUSHROOM & WHISKY CHIMICHURRI & GARLIC BUTTER



SUNDAY LUNCH

AVAILABLE SUNDAYS 12-4



SUN DANCER

BAR / RESTAURANT

DESSERTS

LEMON MERINGUE CHEESECAKE

ZESTY LEMON CHEESECAKE TOPPED WITH CRISP MERINGUE ACCOMPANIED BY A
LEMON & THYME CURD, VANILLA ICE CREAM

7.25

CHEESE & BISCUITS

SELECTION OF SCOTTISH CHEESES, PAIRED WITH CRACKERS & OATCAKES,
QUINCE & GRAPES

8.95

DARK CHOCOLATE & RASPBERRY TART

WARM CHOCOLATE GANACHE, CHANTILLY CREAM, HAZELNUT PRALINE & FRESH
RASPBERRIES

7.25

PEACHES & CREAM

CHILLED POACHED PEACH, STRAWBERRY COULIS, VANILLA ICE CREAM, OLIVE
OIL SHORTCAKE BISCUIT & FRESH STRAWBERRIES

7.25

LIQUEUR COFFEES 5.75

IRISH COFFEE (JAMESON'S)

IRISH CREAM COFFEE (BAILEY'S)

BRANDY COFFEE (MARTELL)

CALYPSO COFFEE (TIA MARIA)

SEVILLE COFFEE (COINTREAU)



WHITE

BY THE GLASS (ALL GLASSES 250ML)

SAUVIGNON BLANC 'ALBA' SANTA LUZ 6.95 / 18.25

VALLE CENTRAL, CHILE, 2020

A ZINGY SAUVIGNON WITH SIGNATURE LIME AND FRESH CUT GRASS FLAVOURS. A CRISP CLEAN FINISH ROUNDS THE WINE OFF BEAUTIFULLY.

PINOT GRIGIO, LA DELFINA 7.25 / 19.50

VENETO, ITALY, 2019

EVERYBODY LOVES PINOT GRIGIO WITH ITS SOFT TEXTURE AND PEAR AND NUTTY AROMAS.

CHARDONNAY, THE ACCOMPLICE 7.50 / 19.95

SE AUSTRALIA, AUSTRALIA, 2019

THIS WINE IS PACKED FULL OF PEACH AND NECTARINE FRUIT WITH A CREAMY ROUNDED FINISH.

LIST WINES

SAUVIGNON BLANC, STONEBURN 26.95

MARLBOROUGH, NEW ZEALAND, 2020

AN AROMATIC AND BRIGHT MARLBOROUGH SAUVIGNON. PINK GRAPEFRUIT, ELDERFLOWER AND KAFFIR LIME LEAF.

ALBARIÑO, LENDA 27.50

RÍAS BAIXAS, SPAIN, 2018

AROMAS OF STONE AND TROPICAL FRUITS, COMBINED WITH PLEASANT AND VERY FRESH CITRUS NOTES. THE MOUTH IS VERY FRIENDLY AND FRESH, WITH ACIDITY WELL COMPENSATED BY THE ROUNDNESS THAT GIVES IT A PLEASANT AFTERTASTE.

PICPOUL DE PINET, MALASSAGNE 26.95

PICPOUL DE PINET, FRANCE, 2019

ELEGANT AROMAS OF CITRUS, PEAR AND HERBS WITH A CRISP MINERAL PALATE THAT IS IDEALLY SUITED TO SEAFOOD.

VINHO VERDE, PONTE DE LIMA 25.00

VINHO VERDE, PORTUGAL, 2019

THE WINE HAS THE LIFTED SPRITZ FOR WHICH IT IS FAMOUS. A CRISP PALATE WITH NOTES OF MELON, CITRUS AND GREEN APPLE.

CHENIN BLANC, WHITE RHINO, LINTON PARK 22.95

WESTERN CAPE, S AFRICA, 2019

LIGHT FRESH TROPICAL FRUIT AROMAS AND FLAVOURS ARE PLENTIFUL ON THIS CHENIN. A DONATION FROM EACH BOTTLE GOES TOWARDS RHINOS WITHOUT BORDERS, WHO HELP PROTECT THE SPECIES.

GAVI, TENUTE SAN LORENZO 28.95

PIEDMONT, ITALY, 2019

THIS CHARACTERFUL WHITE HAS A LOVELY ROUNDED TEXTURE WITH NOTES OF ALMOND, LEMON CURD AND PEACH. THE FINISH IS FRESH AND THE HINT OF SEA SALT LEAVES YOU THIRSTY FOR MORE.



RED

BY THE GLASS (ALL GLASSES 250ML)

MERLOT 'ALBA' SANTA LUZ 6.95 / 18.25

VALLE CENTRAL, CHILE, 2019

EASY DRINKING, SOFT AND FRUITY WINE WITH DELICIOUS PLUM AND CHOCOLATE FLAVOURS.

MALBEC, CAVA NEGRA, BODEGA BARBERIS 7.50 / 19.95

MENDOZA, ARGENTINA, 2019

A RUGGED STYLE THAT OFFERS CHERRY AND BLACKBERRY FLAVOURS BACKED BY SUBTLE TANNINS AND STRUCTURE. A GOOD BALANCE BETWEEN FRUIT AND SPICE GIVES WINE THAT WILL NOT DISAPPOINT.

TEMPRANILLO, CANFO, CAMPOS REALES 7.25 / 19.50

LA MANCHA, SPAIN, 2019

BRIGHT CHERRY COLOUR AND YOUTHFUL AROMAS OF RED BERRY AND BLACKCURRANT FRUIT. UPFRONT FLESHY, CANDIED BERRY FLAVOURS WITH BALANCED ACIDITY AND SMOOTH TANNINS. AN EASY DRINKING CROWD PLEASER WITH MORE UNDER THE BONNET SHOULD YOU GO LOOKING FOR IT.

LIST WINES

SYRAH GRENACHE CABERNET, CHÂTEAU ROUTAS 24.50

PROVENCE, FRANCE, 2016

A LOVELY RUSTIC RED WITH BAGS OF RIPE RED FRUIT, CHERRIES, VANILLA AND INVITING SPICES.

NERO D'AVOLA, BOCCANTINO 23.50

PUGLIA, ITALY, 2018

INTENSE RUBY RED COLOUR WITH PURPLE HINTS. AROMAS OF VIOLET, SPICES, AND RED FRUIT. FULL-BODIED BUT SMOOTH WITH A VELVETY AND SPICY FINISH ON THE PALATE.

MONTEPULCIANO D'ABRUZZO, PEMO 26.50

ABRUZZO, ITALY, 2018

MONTEPULCIANO HAS A RICH RED COLOUR, WITH A CHERRYISH NOSE. A CHARACTERFUL WINE, IT IS REALLY SOFT AND VELVETY WITH RED BERRY FRUITS AND A GENTLE FINISH.

BEAUJOLAIS 'LES CADOLÉS' DOMINIQUE PIRON 29.95

BURGUNDY, FRANCE, 2018

A FANTASTIC EXPRESSION OF A BEAUJOLAIS THAT IS ALMOST BURGUNDIAN IN STYLE. RIPE CRUNCHY CHERRY FRUITS, WITH A BEAUTIFUL BALANCING ACIDITY AND LENGTH. SHOWS RESTRAINT AND COMPLEXITY THROUGHOUT.

MALBEC 'PUNTO FINAL' RENACER 26.95

MENDOZA, ARGENTINA, 2019

ELEGANT FLORAL TONES OF VIOLET AND ROSE COMBINED WITH RED FRUITS SUCH AS BLACKCURRANT AND RASPBERRY. SUBTLE NOTES OF VANILLA FROM THE PASSING CONTACT WITH OAK. ON THE PALATE, THE WINE IS SMOOTH AND SILKY WITH ROUND TANNINS AND A LONG PERSISTENT FINISH. A VERY ELEGANT MALBEC.

HEILAN COO, SHIRAZ MATARO 28.50

VICTORIA, AUSTRALIA, 2020

SUN DRENCHED VICTORIAN SPICY SHIRAZ ACCOMPANIED BY THE ROBUST YET FRUITY MATARO MAKES AN IDEAL PLUM AND BLUEBERRY COMBINATION FOR THE CARNIVORES.



ROSÉ

BY THE GLASS (ALL GLASSES 250ML)

WHITE ZINFANDEL ROSÉ, COMPASS POINT 7.50 / 19.95

CALIFORNIA, USA, 2018

CALIFORNIAN ROSÉ FULL TO BURST WITH FLAVOURS OF RIPE STRAWBERRY AND JUICY WATERMELON COMBINED WITH A DELICATE SWEETNESS ON THE PALATE.

PROVENCE ROSÉ, CHÂTEAU ROUTAS 9.50 / 27.95

PROVENCE, FRANCE, 2020

A VIBRANT, DRY ROSE, WITH A NOSE OF FRESH STRAWBERRIES AND ANISE. A DECANTER INTERNATIONAL TROPHY WINNER FOR BEST ROSE.

SPARKLING WINE & CHAMPAGNE

PROSECCO SPUMANTE, LAMBERTI 7 / 24.00

VENETO, ITALY, NV

THE CELEBRATORY WINE TO DRINK EVEN IF YOU'VE GOT NOTHING TO CELEBRATE! EASY DRINKING WITH A VERY SOFT AND FRUITY STYLE BOTH ON THE AROMA AND THE TASTE.

BOLLINGER SPECIAL CUVÉE 86.95

CHAMPAGNE, FRANCE, NV

BOLLINGER SPECIAL CUVÉE HALF 50.95

CHAMPAGNE, FRANCE, NV

THE PUREST EXPRESSION OF BOLLINGER'S HOUSE STYLE, THIS HAS A BISCUITY NOSE AND A RICH YET BALANCED PALATE.

BOLLINGER ROSÉ 104.95

CHAMPAGNE, FRANCE, NV

A SUBTLE COMBINATION OF STRUCTURE, LENGTH AND VIVACITY, WITH A TANNIC FINISH DUE TO THE ADDITION OF RED WINE; FLAVOURS OF WILD BERRIES AND BUBBLES LIKE VELVET.

