

A La Carte

Starters and Smaller Plates

Lentil Soup	4.45
Made to the Kincaid's traditional recipe, served with locally made bread	
Soup of the Day (V)(VG)	4.45
Freshly made, served with locally made bread	
Prawn Cocktail	6.45
Traditional prawn cocktail with marie rose sauce	
Nachos	7.85
Warm tortillas with a cheddar & jalapeno dipping sauce, fresh salsa and sour cream	
Breaded Chicken Goujons	7.95
Crispy breaded chicken strips with sweet chilli & garlic mayo dips garnished with salad	
Haggis	6.75
Filo parcels stuffed with haggis & our famous Drambuie sauce	
Olives & Hummus (V)	5.95
Homemade hummus with Colossal kalamata olives, salsa verde and artisan breads	
Chicken Liver Pate	5.95
Smooth chicken liver pate with red onion marmalade and melba toast	
Seafood Salad	9.55
Prawns, smoked salmon, smoked mackerel, salad, marie rose and lemon	

~ Sides and Nibbles ~

Warm Artisan Breads	2.65
From the Bavarian Bakehouse	
Onion Rings	3.65
with homemade garlic mayo	
Chips	3.15
Sweet Potato Fries	3.65
Garlic Bread	3.15
Side Salad	3.25
Drizzled with our Arran mustard and honey dressing	

Main Course

Kincaid Steak Pie	9.95
Slow cooked rump of beef, carrots and pearl onions topped with puff pastry served with peas	
Mac and Cheese	9.95
Creamy macaroni made with Mull of Kintyre cheddar and parmesan, glazed with melting mozzarella and served with garlic bread and fresh salad	
Fish n' Chips	11.85
Freshly breaded haddock in panko breadcrumbs served with tartare sauce, chips & peas	
Scampi	10.85
Breaded wholetail scampi served with chips, salad & tartare sauce	
Malaysian Chicken Curry	12.95
Malaysian marinated chicken breast in a mild curry with coconut milk, spinach and chickpeas served with jasmine rice and a sour dough naan	
Scottish Salmon	14.75
Baked harissa salmon fillet with sauté potatoes, spinach and a caper butter sauce	
Rigatoni	9.95
Rigatoni in a rich bolognese topped with a glazed two cheese sauce	
Chicken Balmoral	12.95
Tender chicken breast with haggis and Drambuie cream	
Cajun Chicken	10.85
Succulent chicken breast marinated in Cajun spices smothered in creamy peppercorn sauce	
Roasted Aubergine (V)(VG)(GF)(N)	10.85
Roasted aubergine, harissa and chick pea casserole topped with toasted pine nuts.	
Sweet Potato Curry (V)(VG)	9.95
Mild curry with coconut milk, spinach and chick peas served with jasmine rice and sour dough naan	



Salads

Seafood Platter (GF)	13.75
Smoked salmon, smoked mackerel, prawns, salad, homemade Marie Rose sauce and lemon with an Arran mustard and potato salad	
Country Ham (GF)	9.85
Roast country ham and Mull of Kintyre cheddar cheese salad served with coleslaw	
Chicken Caesar salad	9.95
Succulent chicken, croutons, shaved parmesan, baby gem lettuce topped with Caesar dressing	
Chargrilled Halloumi salad	9.95
Chargrilled halloumi, olives, sundried tomatoes, onion and lettuce drizzled with balsamic dressing	

Off The Grill

Fillet Steak	26.95
Carefully selected prime fillet, flat cap mushrooms, roast tomato and caramelised onions	
Sirloin	19.45
Carefully selected prime sirloin, flat cap mushrooms, roast tomatoes and caramelised onions	
Steak Sandwich	11.95
Thin ribbons of fillet steak on toasted ciabatta with red onion marmalade and Dijon mustard mayonnaise	

Grill Sauces All 2.95

Peppercorn, Howgate blue cheese, Drambuie cream or Arran grain mustard cream

Burgers

Cheeseburger	9.75
Beef burger topped with Mull of Kintyre cheddar cheese	
The Jenny	12.95
Beef burger loaded with cheese, Ayrshire bacon, onions and mushrooms, served with a boat of pepper sauce	
Cajun Burger	11.85
Cajun chicken breast in a brioche bun with lettuce and mayo	
Halloumi Burger (V)	10.95
Chargrilled Halloumi burger served with hummus and tomato salsa	

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Desserts

Sticky Toffee Pudding ^(V) decadent sticky toffee pudding drenched in hot butterscotch, served with vanilla ice cream	5.95
Chocolate Brownie ^(V) warmed decadent chocolate brownie with white chocolate sorbet and strawberries	5.95
Cheese Board ^(V) Selection of fine Scottish cheeses from JR fine foods served with Arran oaties and house chutney ~Howgate Blue Cheese—Inverloch Cheese Company, Campbeltown ~Clava Brie— Highland Fine Cheese, Inverness ~Kintyre Applewood Smoked Cheddar-Campbeltown ~Mull of Kintyre Cheddar— Mull of Kintyre	8.95
Affogato ^{(GF)(V)} vanilla ice cream from the Lanarkshire ice cream company served with a freshly brewed espresso	4.95
Award Winning Ice Creams ^{(GF)(V)} please ask your server for todays selection of ice creams from the award winning Chocolate Box ice cream company of Lanark	5.95
Caramel Shortcake ^(V) homemade delicious and decadent caramel shortcake served with custard	5.95
Baked vanilla cheesecake ^(V) served with raspberries, raspberry coulis and honey cream	5.95

Kids Menu

Chicken Goujons and Chips
7" Cheese and tomato pizza
Fish and Chips with peas and lemon
Kids Platter— cheese, ham, carrot sticks, apple and crusty bread
All 5.75

Wine List

White

2. Viognier, Domaine de la Baume France, IGP Pays D'OC This classy dry white wine has a lush juicy texture and shows the classic Viognier floral notes.	19.50	14.95
3. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand Generous and lifted, showing powerful aromas of nettle and snow peas: the palate bursts with fresh citrus, grapefruit and melon notes.		19.35
5. Pinot Grigio Trentino L'Aristocratico, Italy Superb example of this popular grape. Flavourful and expressive with zesty fruit and long lingering finish. Stunningly different from our ca-rafe wine.		19.75
8. Sauvignon Blanc, Luis Felipe Edwards, Rapel Valley, Chile Hand harvested gently pressed to retain the natural fruit aromas and flavour of citrus fruit, melon, pineapple and pear.		14.85

Red

11. Merlot, Domaine de la Baume 'Grand Chataignier', France A youthful and intense red wine that is mid to full-bodied on the palate with plenty of dark berry fruit, spice and a touch of oak.	19.50	14.95
13. Rare Vineyards Malbec, Pays d'Oc, France, Malbec has recently become appreciated by the discerning wine drinker looking for something a little different from the new world and Argentina in particular. However Malbec's home is in the south of France as this velvety, overtly fruity wine with violet aromas and some spice on the palate shows.		16.85
17. Valpolicella, Classico, Ripasso, Italy DOC Ripasso—Valpolicella which has been passed over the dried grape skins of the great (and expensive) Amarone wine taking on some of its characteristics. Concentrated, chunky and mid bodied with prune and damson notes on the nose.		21.50
19. Cabernet Sauvignon, Las Ondas, Valle Centrale, Chile A juicy full-bodied red wine that has plenty of dark fruit on the nose.		14.85

Rosé

21. Whispering Hills White Zinfandel, California, USA Loads of fresh summer fruit flavours and lively acidity. Medium bodied to appeal to most palates, California's own Zinfandel.	15.40
22. Parini Pinot Grigio Rosédelle Venezie, Italy Soft, coppery pink rosé, delicate and fruity bouquet: soft and fresh on the palate.	15.95

Fizz

23. Prosecco Extra Dry Treviso, Italy Becoming ever more popular, Prosecco is clean, dry and crisp with a creamy finish	19.65
24. Taittinger, Brut Reserve NV. Champagne, France Toasty and biscuity on the nose, with a good weight of fruit in the mouth.	47.40

Tea & Coffee

Pot of Tea for One	2.25
Black/White Coffee	2.10
Herbal Tea	2.50
Latte/Iced latte	2.85
Cappuccino	2.85
Espresso	2.10
Hot Chocolate	2.65
Liqueur Hot Chocolate	6.85
Cream Topped Liqueur Coffee <i>made with your favourite liqueur</i>	6.85

