#### WEDNESDAYS

# GOURMET BURGER NIGHT

All burgers £10, for one night only Look out for our locally sourced specials

### FRIDAYS

### STEAK NIGHT

21 day aged steaks cooked over charcoal Sirloin, Fillet and T-Bone

Served from 6.30pm till 9.30pm

### SATURDAYS

### **SEAFOOD SATURDAYS**

3 seafood specials, from the pier to the pan as fast as we can! 3 fish specials from today's catch Available from 5pm

### SUNDAYS

### **SUNDAY SOCIAL**

Relax and enjoy our fabulous brunch menu whilst catching up on the Sunday papers

Served 10.30am till 12.30pm

# **STARTERS & SHARERS**

### TRIO OF HAGGIS £6.99

Haggis pakora, mini haggis pie and haggis bon bon

### **SEAFOOD PLATTER**

FOR 2 £14.99

Hot smoked Scottish salmon, smoked mackerel, prawn cocktail, rollmop herring and crab timbale. Served with dips and crusty bread

# GREAT GLEN VENISON SALAMI CROSTINI £6.99

Toasted sour dough bread topped with Scottish cream cheese, ripe tomatoes, walnuts and famous Great Glen venison salami. Drizzled with raspberry and mint rapeseed dressing

# "IN HOUSE" HOT SMOKED LOCAL SALMON £7.99

Served with zesty summer salad, mustard and dill dressing

### SOUP OF THE DAY £4.20

Today's creation served with crusty bread
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# BLACK PUDDING SCOTCH EGG £5.99

Homemade scotch egg served with tomato and lime

# CRISPY FRIED MORANGIE BRIE £6.99

Ripe Scottish Brie, crispy fried in rosemary crumb and served with whisky apple chutney

### TASTER PLATTER

FOR 2 £14.99

Mini haggis pie, Great Glen Venison Salami, Cuan Mor Pate, black pudding scotch egg and crispy fried Morangie Brie. Served with chutneys and crusty bread

#### STEAMED ARGYLL

MUSSELS £7.20/£11.20

Local sourced mussels in a creamy garlic, wine and herb broth. Served with crusty bread

# CRAB AND PRAWN TIMBALE £7.99

Delicate white crab meat, tossed in a light mustard mayonnaise with spring onion and chilli topped with prawn marie rose

### **CUAN MOR PATE** £5.99

Our special recipe chicken liver pate served with crusty bread and chutney

### SEAFOOD CHOWDER £7.25

Our own velvety chowder with chunks of prime fish, shellfish and potato. Served with crusty bread

# GOURMET BURGERS & STEAK

# HAND MADE RUSTIC BACON CHEESE BURGER

£11.50

Grilled local 8oz "Grants of Taynuilt" burger served with Ayrshire bacon and mull of Kintyre cheddar on a brioche bun with Cuan fries, a wild leaf garnish, tomatoes and red onions

### CHICKEN BALMORAL BURGER

£10.99

Crispy fried rosemary crumbed chicken breast, moist haggis and potato rosti fritter on a brioche bun with curried mayonnaise.

Served with seasoned wedges

### **WILD VENISON BURGER**

£10.99

6 oz venison burger topped with goats cheese and apple chutney on a brioche bun with Cuan fries, a wild leaf garnish, tomatoes and red onions

### **MEDITERRANEAN LAMB**

BURGER £10.99

Local "Duntarrin Meats" homemade mediterranean spiced lamb burger topped with melting mozzarella, tomato and pepper chutney, rocket and tzatsiki. Served with sweet potato fries

# CUAN FALAFEL & SPINACH BURGER (V) £9.50

Served on a brioche bun with melting mozzarella, tomato and pepper chutney and rocket. Served with sweet potato fries

### 8OZ 21 DAY AGED SIRLOIN STEAK

Cooked to your liking and served with your choice of the following -

Peppercorn sauce, fries, grilled tomato and onion rings £19.99

Mashed potato, green vegetables and seared garlic isle of mull scallops £26.99

Sweet potato fries, pea shoot salad, tomato and pepper chutney and tzatsiki £19.99

# **SIDES**

CUAN MOR FRIES £2/ CAESAR GREENS £2.50/ RUMBLEDETHUMP POTATOES £2/
JEERA RICE £2/ SWEET POTATO FRIES £2.50/ PEA SHOOT SALAD £2.50/
SMOKY VENISON CHORIZO BEANS £2.50/ CRISPY FRIED ONION RINGS £2/
SEASONED WEDGES £2

# FROM THE SEA

#### **ISLE OF MULL SCALLOPS**

£17.99

Creamy mash, venison chorizo and a wild mushroom sauce

### FISH AND CHIPS £10.99

Chunky fillet of haddock, crispy fried in our special recipe batter and served with Cuan fries and home- made tartare sauce

# SCRABSTER LANDED COLEY FILLET £12.50

Hot smoked salmon and pea risotto and cajun spiced cream sauce

# GOURMET SCAMPI & CHIPS £13.99

Bread crumbed whole langoustine tails served with Cuan fries and homemade tartare sauce

#### TODAY'S TRIO £13.99

Served over rumbledethump potatoes with a Arran cheddar and chive cream sauce

### LOCAL SALMON FILLET

£13.50

Potato gratin, Caesar greens, local mussels and a tomato and red pepper

# **SALADS**

All salads are a mix of seasonal leaves, pea shoots, baby tomatoes, cucumber and red onion. Lightly tossed in house dressing and sprinkled with toasted seeds Choose from –

# RUMP STEAK, ISLE OF MULL SCALLOPS AND COLEY

**FILLET** £14.99

drizzled with honey mustard dressing

# CAJUN CHICKEN AND PINEAPPLE £10.99

with lightly curried mayonnaise

"IN HOUSE" HOT SMOKED LOCAL SALMON AND

ATLANTIC PRAWNS £11.99 with mustard and dill dressing

### GRILLED GOATS CHEESE, COURGETTE, WALNUT AND

**ASPARAGUS** £10.50 with raspberry and mint dressing

### GREAT GLEN VENISON CHORIZO, SALAMI AND BLACK PUDDING SCOTCH

**EGG** £10.99

with tomato and lime chutney

# ISLE OF MULL SCALLOP AND SEA BASS FILLET £14.99

drizzled with Caesar dressing

# THE REST

### **PORK BELLY AND HAGGIS**

£12.99

6 hr cooked mustard and apple glazed pork belly served with creamy mash, haggis bon bons and Arran mustard cream sauce

# SIGNATURE SMOKED PINEAPPLE CHICKEN

£12.99

We marinade our chickens overnight, then lightly smoke with oak chips and slowly roast until tender. Your half chicken is served with red bean rice, corn on the cob, pineapple salsa and barbecue sauce

# RIPE BRIE & BEETROOT TART

Served with courgette, asparagus and walnut salad and sweet potato fries

### **SALTIRE GRILL** £21.99

21 day aged rump steak, 6 hr pork belly, Crombies of Edinburgh gourmet sausage, black pudding scotch egg, potato rosti fritter and smoky venison chorizo beans

## CHAR GRILLED CHICKEN

£10.50

Butterfly chicken breast topped with a mild curry and mango cream, Served with a jeera rice and a warm mini nan's

### HAM AND HADDIE

£13.50

Tender roast gammon topped with locally smoked haddock and served over rumbledethump potatoes with cheddar and chive sauce

# THISTLY CROSS APRICOT STUFFED PORK LOIN

£12.99

Tender pork loin stuffed with Thistly Cross cider marinated apricots, slow roasted and served with potato gratin and a cider and red onion sauce

# WILD MUSHROOM CHICKEN BREAST

£12.99

stuffed chicken breast with cock-a-leekie risotto and mustard sauce

### **BANGERS AND MASH**

£9.50

st caramelised onion sausages from world famous Crombies of Edinburgh, served with mash and topped with red onion gravy

# CHICKPEA, SWEET POTATO AND SPINICH CURRY

£9.99

Ed Served with jeera rice and mini naans

## BEER

#### DRAUGHT

TENNENTS £4.20
GUINNESS £4.99
CALEDONIAN BEST £3.90
MAGNERS £3.90
HOUSE LAGER £3.90
BITTER & TWISTED GOLDEN ALE £4.60
GLADEYE IPA £4.99
ADDLESTONES CLOUDY CIDER £4.20
CASK ALES

### BOTTLE BEERS

BUDWEISER 330ml £3.20
CORONA 330ml £3.50
PERONI 330ml £3.50
INNIS & GUNN ORIGINAL
6.6% 330ml £4.80
THISTLY CROSS AWARD WINNING
SCOTTISH CIDER 6.2% 330ml £4.80
REKORDERLIG MIXED FRUIT,
STRAWBERRY & LIME 330ml £3.99
WKD BLUE 330ml £3.70
SMIRNOFF ICE 330ml £3.70
TENNENTS HEEHAW
(Non-Alcoholic) 330ml £3.00

# COCKTAILS

ROB ROY £6.00
MARGARITA £6.00
MOJITO £6.50
COSMOPOLITAN £6.50
STRAWBERRY/RASPBERRY DAQUIRI £6.50
TEQUILA SUNRISE £6.80
FRENCH MARTINI £7.00
ESPRESSO MARTINI £7.50
BELVEDERE VODKA MARTINI £8.00
CAORUNN GIN MARTINI £8.00

# WINE

# THE MODEST BUNCH

175ml Glass £4.50/£17.75 Bottle
LAS CONDES CHARDONNAY, CHILE
LAS CONDES SAUVIGNON BLANC
ANGELS TEARS MUSCAT/CHENIN BLANC,
SOUTH AFRICA
LAS CONDES MERLOT, CHILE
LAS CONDES CABERNET SAUVIGNON,
CHILE
ZINNIA WHITE ZINFANDEL, USA

# THE BOLD BUNCH

175ml Glass £5.25/£19.99 Bottle

THE PEACH CHENIN BLANC/VIOGNER,
SOUTH AFRICA
COSMINA PINOT GRIGIO, ROMANIA
VICTORINA VERDEJO SAUVIGNON,
SPAIN
PITMASTER VIOGNER, AUSTRALIA
VICTORINA TEMPRANILLO SHIRAZ, SPAIN
PODEROSA MALBEC, CHILE
COSMINA PINOT NOIR, ROMANIA
PITMASTER SHIRAZ, AUSTRALIA

# THE BIG BOY BUNCH

PINOT GRIGIO BLUSH ROSE, ITALY

BOUNDARY HUT, SAUVIGNON,
NEW ZEALAND £26.99
ARTSPACE RED SHIRAZ/MOURVEDRE,
SOUTH AFRICA £26.99

MIONETTO PROSECCO

# SPIRITS

### SPIRITS

SMIRNOFF VODKA £2.40
GORDONS GIN £2.40
BACARDI £2.40
CAPTAIN MORGANS £2.40
WHYTE & MACKAY £2.40
FAMOUS GROUSE £2.40
SOUTHERN COMFORT £2.40
OVD DARK RUM £2.40
JACK DANIELS £2.60

## OTHER SPIRITS / LIQUEURS

JAMESONS IRISH WHISKY £2.40
MALIBU £2.40
PEACH SCHNAPPS £2.40
BAILEYS 50ml £4.20
MARTELL BRANDY £2.60
COINTREAU £2.40
DRAMBUIE £2.90
GLAYVA £2.90
TIA MARIA £2.40
DISARONNO £2.40
MARTINI ROSSO, DRY 50ml £2.20
CROFT SHERRY 50ml £2.40
BELVEDERE VODKA £3.60

### GIN

GORDONS £2.40
TANQUERAY £2.60
BEEFEATER £2.80
BOMBAY SAPPHIRE £2.80
EDINBURGH GIN,
EDINBURGH RASPBERRY GIN £3.00
CAORUNN £3.20
BOTANIST £3.40
HENDRICKS £3.40

## SOFT

### SOFT DRINKS

PEPSI, PEPSI MAX £1.50
BRITVIC TONIC £1.30
BRITVIC SODA £1.30
TANGO £1.50
R WHITES LEMONADE £1.50
PINTS PEPSI/LEMONADE/TANGO £2.20
PINTS SODA/TONIC £2.00
ORANGE, APPLE, CRANBERRY,
PINEAPPLE JUICE £1.50
DASH £0.60
CORDIAL £0.20

### CANS & BOTTLES

PEPSI, DIET PEPSI, 7UP, IRN BRU, DIET IRN BRU CANS £1.80
SCHWEPPES GINGER BEER £1.80
J20 ORANGE/PASSIONFRUIT, APPLE/MANGO £2.10
J20 SPRITZ PEAR/RASPBERRY, APPLE WATERMELON £2.10
BABY 125ml BITTER LEMON, GINGER ALE, TONIC, SLIM TONIC, TOMATO £1.10
HIGHLAND SPRING STILL/SPARKLING 330ml £1.80
HIGHLAND SPRING STILL/SPARKLING 1ltr £3.20
RED BULL £3.00

# **HOT DRINKS**

### TEA/COFFEE

ESPRESSO/MACCHIATO £1.70
DBL ESPRESSO/MACCHIATO £2.10
AMERICANO £2.30
FLAT WHITE £2.30
LATTE £2.50
CAPPUCCINO £2.50
MOCHA £2.50
HOT CHOCOLATE £2.60
TEA £1.60
SPECIALITY TEA (please ask your server) £1.60

## SPECIALITY COFFEE

IRISH COFFEE (JAMESONS) £4.95 GAELIC COFFEE (DRAMBUIE) £4.95 OBAN MALT COFFEE £6.95 BAILEYS LATTE £4.95 TIA MARIA COFFEE £4.95 NAPOLEON COFFEE £4.95 BAILEYS HOT CHOCOLATE £4.95

# For more detail on our cocktails and to see our varied selection of MaltWhisky's please ask your server for our drinks/dessert menu.

# **PUDDINGS**

### CRANACHAN MERINGUE ICE CREAM SUNDAE £5.20

Fruit compote topped with Scottish raspberry and double cream dairy ice cream swirl, caramel sauce, toasted oats and mini meringues

### STICKY TOFFEE PUDDING £5.99

Warmed sticky toffee pudding served with fresh cream and a rich toffee sauce

### VANILLA PANNACOTTA £5.99

Served with summer berry coulis and homemade shortbreac

### WARM BELGIAN WAFFLE £5.99

Served with two scoops of award winning ice cream and drizzled with a chocolate or salted caramel sauce

### CHOCOLATE BOX £5.99

Little box of chocolate filled with chocolate mousse and creamy caramel served on buttery shortbread

### CHOICE OF LUXURY ICE CREAMS

Vanilla, Scottish Raspberry and Double Cream Dairy Ice Cream swirl, Salted Caramel or Chocolate with Chocolate Chip

One Scoops: £1.70 · Two Scoops: £2.85 · Three Scoops: £3.99