

FISH STARTERS

Moules Marinicre

Fresh Mussels steamed in their shells in white wine, onions, garlic, cream & chopped parsley
 Starter £5.95 kilo pot £12.45

Local Smoked Haddock & Spring Onion Fishcake

*Rested on a cucumber salad
 Served with chef's chunky tartare sauce*
 Starter £5.25 main £10.50

Thai Style Broth

with chicken, prawns, vermicelli, julienne of peppers, spring onion and bean sprouts, infused with red chilli & garlic
 Starter £4.50 main £8.25

Scottish Smoked Salmon from Loch Fyne

*Arranged on a Potato Bilini, with a baby spinach salad
 And horseradish scented crème Fraiche*
 Starter £6.30 main £11.95

North Atlantic Prawns

Bound in a pineapple, mango, lime and coriander mayo
 Starter £5.95 main £10.95

STARTERS

(v) Medallion of Goat's Cheese

*Pan fried in an almond and herb crust
 Accompanied by a tomato & basil salad*
 Starter £ 5.95 main £8.95

Home made soup of the day £2.95

(v) Cocktail of Galia Melon £3.95

*With a ball of tangy lemon sorbet
 And dried citrus slices
 drizzled with a gin & lime syrup*

Traditional Eggs Benedict £

*Sliced Ayrshire Ham laid on a toasted muffin
 Accompanied by a soft poached egg
 With glazed hollandaise atop*
 Starter £3.95 main £6.95

(v) Marinated Roast Provençal Vegetables

*Placed on crisp cos lettuce, balsamic vinaigrette
 Accompanied by toasted pitta bread and humus*
 Starter £6.50 main £11.95

Pressed Ham Hock Terrine wrapped in Parma Ham £6.25

Accompanied by home-made piccalilli and toasted bread

FISH MAIN COURSES

Conscious of the endangerment to certain species of fish we are only offering species that are plentiful and delicious

Pan Seared Fillet of Scottish Salmon £9.95

Resting on a leek mash with a Hollandaise sauce & fresh vegetables

Herb Crusted Fillet of Hake £9.45

Accompanied by sauté potatoes, fresh vegetables & salsa verde

A Symphony of Fresh Fish & Seafood £11.75

white fish, prawns, salmon, mussels & squid bound in a pernod & fennel cream with conchiglie pasta & fresh parmesan shavings

The Waterside Traditional Fish & Chips £6.95

Served with garden peas & chunky tartare sauce

FROM THE GRIDDLE

Steaks

Sirloin Steak £17.95

Fillet Steak £19.95

Our steaks are cut to 8oz raw weight and garnished with vine tomatoes, Portobello mushrooms & rustic chips
 Please remember the more a steak is cooked the drier & tougher it becomes A selection of mustards will be offered with your steak

Steak Sauces £ 1.95

Black Peppercorn

Blue Cheese

Béarnaise Sauce

Mushroom & Garlic

Homemade Beef & Venison Burger £7.95

Served in a wholemeal seeded bap, accompanied by red cabbage coleslaw and homemade cranberry & tomato chutney. Accompanied with chips

MAIN COURSES

Wherever possible we aim to provide locally produced & sourced meats

- 🍷 Five Spiced Honey Roasted Duck Breast £14.95
*On a bramble sauce with a red cabbage & pear compote.
Served with baby boiled potatoes*
- 🍷 Roasted Caribbean Chicken Breast £11.95
In a spiced rum sauce with peppers, pineapple, coconut with a sweet potato mash
- 🍷 Slow Braised Shank of Lamb £14.95
With root vegetables & baby onions in a rich gravy, with Boulangere potatoes
- 🍷 Morayshire Pork Stack £13.95
Pork loin stacked with haggis from Munro of Dingwall & baked apple with a cider & Dijon mustard cream sauce. Served with baby boiled potatoes
- 🍷 Pan Fried Lamb's Liver £11.95
Set on butter mash potatoes with a red onion jus & crispy fried Pancetta
- Spicy Italian Meatballs & Fresh Pappardelle Pasta £9.50
With a fresh tomato & basil sauce
- (v) Thai Green Vegetable & Butternut Squash Curry £11.50
Served with braised rice & natural yoghurt
- (v) Oven Roasted Root Vegetables £10.95
With "bubble & squeak", smoked cheddar cheese sauce, garnished with beetroot crisps
- 🍷 Accompanied with a selection of fresh vegetables

DESSERTS

All our Desserts are home made

- Chefs Cheesecake of the Day £4.75
- Warm Marbled Chocolate Brownie £5.50
With chocolate sauce, seasonal berries & vanilla bean ice cream
- Caramelised Mango Crème Brulee £5.50
With exotic Florentine biscuit & a lime cream
- Orange Panacotta with Roasted Figs £5.50
Served with cointreau syrup
- Warm Apple & Sultana Franzipan Tart £4.50
Rested on a chilled vanilla bean crème anglaise
- Sticky Toffee Pudding £4.95
With toffee ice cream & butterscotch sauce

SAVOURY

A good old fashioned ending to your meal

- Welsh Rarebit £3.95
Vintage Cheddar cheese & Dijon mustard sauce gratinated on toasted bread
- 3 Highland Cheeses £6.50
Served with fruit, celery, walnuts & a selection of biscuits & Highland Oatcakes

SIDE ORDERS

- Homemade Battered Onion Rings £1.95
- Garlic Ciabatta Bread £2.50
- Mixed Salad £2.85
- Portion of Rustic Chips or Potatoes £2.50
- Portion of Fresh Vegetables £2.95

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COFFEES

- Regular Coffee £1.60
- Single Espresso £1.60
- Double Espresso £1.90
- Cappuccino £1.95
- Moccachino £1.95
- Café Latte £1.95
- Premium Tea £1.40
- Herbal/Earl Grey £1.60
- Hot Chocolate with Cream £2.15