

## Starters

|                      |  |       |
|----------------------|--|-------|
| <b>Soup</b>          | Seasonal soup of the day, warm crusty bread (v)                            | 4.95  |
| <b>Cullen Skink</b>  | Traditional smoked haddock, tattie and leek soup, warm crusty bread (v)    | 5.95  |
| <b>Mcleod Haggis</b> | Mcleod haggis, neep puree, tattie bon bons and whisky sauce                | 5.95  |
| <b>Scallops</b>      | Pan seared scallops, pea and mint puree, seaweed and bacon crumb           | 10.95 |
| <b>Chicken</b>       | Grilled chicken breast, red endive lettuce, bacon lardons, Caesar dressing | 6.95  |
| <b>Camembert</b>     | Oatmeal crusted Camembert wedges, spiced mango chutney (v)                 | 6.95  |

## Mains

|                            |   |       |
|----------------------------|---|-------|
| <b>Salmon</b>              | Scottish Salmon fillet, broccoli puree, anchovy beignet, toasted almonds                              | 14.95 |
| <b>Haddock</b>             | Beer-battered or breaded North Sea Peterhead haddock, thick cut chips, garden peas, tartar sauce      | 11.95 |
| <b>Falafel</b>             | Crispy falafel, mint yogurt, little gem lettuce, pickled red onion (v)                                | 11.95 |
| <b>Steak &amp; Ale Pie</b> | Short crust pastry pie with a puff pastry top, chive mash or thick cut chips, buttered vegetables     | 12.95 |
| <b>Pork</b>                | Crispy pork belly, hispi cabbage, apple puree, black pudding, mustard sauce                           | 14.95 |
| <b>'Killie' Curry</b>      | Our curries are made in-house with a ground almond base & fresh spices with steamed rice & poppadoms. |       |
|                            | <b>Buttered chicken curry</b>   | 11.95 |
|                            | <b>Vegetable curry (v)</b>  | 10.95 |
|                            | <b>Naan bread</b>   | 1.00  |

## Sides

|                           |                           |                                  |                           |
|---------------------------|---------------------------|----------------------------------|---------------------------|
| Minted Jersey potatoes    | 2.00 (small) 4.00 (large) | Smoked cheese & cauliflower bake | 4.00                      |
| Mixed seasonal vegetables | 4.00                      | Green salad with French dressing | 4.00                      |
| Large onion rings         | 4.00                      | Thick cut chips                  | 2.00 (small) 4.00 (large) |

# Grill

**Scottish Steak** Campbells Gold is a premium Scotch Beef, dry aged in a controlled environment for between 21 and 28 days, coming solely from cattle born & reared in Scotland with full traceability.

Served with cherry tomatoes, battered onion rings, flat cap mushrooms, thick cut chips and watercress.

**8oz sirloin** 24.95

**8oz tenderloin fillet** 29.95

Add green peppercorn or Diane sauce 2.00

**Mixed Grill** 4oz sirloin steak, half breast of chicken, sausage, Stornoway black pudding, grilled bacon, battered onion rings, thick cut chips, free-range fried egg 17.95

**Burgers** Our grilled burgers are served in a brioche bun & come with homemade coleslaw & thick cut chips

4oz classic beef burger 9.95      Double beef burger 13.95

Add cheddar cheese, sautéed onions, smoked Applewood cheese or bacon 1.00 each

# Desserts

**Sticky Toffee** Sticky toffee pudding, toffee sauce, vanilla ice cream 5.95

**Cheesecake** Chefs choice of cheesecake, vanilla ice cream 5.95

**Crème Brûlée** Crème brûlée with blood orange and raspberry compote, Killie shortbread 5.95

**Panna Cotta** Vanilla and strawberry panna cotta and honey sable biscuit t 5.95

**Ice Cream & Sorbet** Daily selection of ice cream & sorbets 4.95

**Cheese Slate** Selection of hard & soft cheese from The Devenick Dairy, vine fruits, oat cakes, homemade chutney

**Dessert size** 7.95

**Slate to share** 9.95