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Day Menu

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# Soft Drinks

## **Cold Bottles** from 2.75

Coca-Cola, Diet Coca-Cola, Irn-Bru,  
Diet Irn-Bru, Fanta Orange, Sprite

Appletiser, Fentimans Ginger Beer,  
Elderflower, Pomegranate and  
Elderflower,  
Lemongrass and Ginger

## **Chilled Milk** from 1.80

## **Fresh Juice** from 2.50

Apple, orange, cranberry or pineapple

## **Milkshakes**

(A blend of milk & ice cream)  
vanilla - chocolate - strawberry -  
banana - caramel- raspberry  
oreo, raspberry & white chocolate  
Small 3.95 Large 4.50  
with cream add 50p

## **Mineral Water**

Still or sparkling  
330ml 2.70 1 Litre 4.50

## **Smoothies** from 4.50

Fresh orange, mango and banana  
Pineapple, mango and plum  
Fresh orange, strawberry and banana

# Hot Drinks

served with white chocolate and  
cranberry fudge

(decaf available)

(soya or coconut milk 50p supplement)

## **Cappuccino**

topped with chocolate or cinnamon  
regular 2.65 large 2.95

## **Caffe Latte**

(double shot extra 40p) 2.85

## **Flavoured Latte**

vanilla, caramel, cinnamon,  
hazelnut, gingerbread or almond  
3.30

## **Americano**

(also available in decaffeinated)  
regular 2.30 large 2.60

## **Caffe Mocha**

with or without cream  
(white chocolate available) 3.45

## **Flat White**

(smaller and stronger than a latte)  
2.95

## **Espresso** 2.00

## **Hot Chocolate**

with marshmallows and cream 3.10

## **Luxury Hot Chocolate**

with marshmallows, cream and flake  
3.60

## **Lemon Tea** 2.00

## **Pot of Tea**

(per person - reg/decaf) 2.10

## **Organic Tea**

peppermint and liquorice 2.30

# SukiTea



Tea as it should be from 2.75

## Earl Grey Blue Flower

*premium black leaf tea with natural bergamot oil and vibrant blue cornflowers*

## Mango Tango

*Ceylon black tea flavoured with mango pieces and finished with sunflower blossom*

## Breakfast Tea

*made from a blend of African and Indian single estate teas*

## Darjeeling

*often referred to as the champagne of teas*

## Spiced Citrus

*black tea with apple, orange, coriander, cloves and cardamom*

## Green Tea Sencha

*Highly aromatic Chinese green leaf tea*

# Herbal and Fruit Infusions



## Peppermint

*whole peppermint leaves create an incredibly fresh, purifying cup*

## Camomile

*a pure infusion made from whole, dried flowers from the camomile plant*

## Red Berry

*absolutely bursting with fresh berry taste*

## Apple Loves Mint

*apple and the freshness of mint, finished off with stunning whole baby rose buds*

## Lemongrass & Ginger Twist

*a fresh tasty lemongrass and ginger tea with an added hint of liquorice and pepper*

# Kisa's Cellar Favourites

All Kisa's wines are available by the glass as well as by the bottle - so please feel free to experiment throughout. Whether it is a still or sparkling wine you would prefer, we are confident you will find the style of wine you are looking for. If you are unsure about a particular wine, why not try the smaller 125ml glass first. After all - *"Variety is the Spice of Life!"* Specially selected boutique wines all available by the glass for your enjoyment.

## White Wines

### 1. Gavi, La Luciana, Italy (Vegan)

*Steely acidity and underlying mineral characters with a touch of fennel and spice, an apple and pear bouquet, followed by a racy and vibrant finish.*

125ml **5.90**    175ml **8.50**    250ml **11.50**    Bottle **32.00**

### 2. Gewurtztraminer Reserva, Kidia, Chile

*Complex and elegant floral notes combine with delicate aromas of tropical fruit and honey. On the palate, it reaches its maximum complexity revealing the mix of varieties of its composition. Flavours of pineapple, ripe peaches and apricots are blended with notes of fresh honey and tangerines.*

125ml **6.50**    175ml **9.00**    250ml **12.00**    Bottle **35.00**

### 3. Sauvignon Blanc, Snapper Rock, New Zealand

*Classic Marlborough, with zingy passionfruit, gooseberry and lime fruit aromas and flavours. A smidgeon of elderflower...Yummy.*

125ml **6.00**    175ml **8.00**    250ml **10.00**    Bottle **30.00**

## Red Wines

### 4. Cabernet - Shiraz, Simonsig, South Africa

*Aromas of ripe black raspberry and a touch of spice. Smooth and well balanced on the palate with succulent spiced berry fruit, and toasted mocha. Soft tannins and subtle oaking ensures a fun filled easy drinking fruity style.*

125ml **4.90**    175ml **6.90**    250ml **9.00**    Bottle **26.00**

### 5. Primitivo Primasole, Cielo, Italy (Vegan)

*A subtle smokiness with hints of chocolate, black berries, prunes and spice. Full & spicy with rounded tannins.*

125ml **5.50**    175ml **7.90**    250ml **9.90**    Bottle **29.00**

### 6. Rioja Bordon Reserva, Spain

*An intense, rich bouquet of both savoury & light spice. Heady & toasty ripe fruits on the palate softened by it's time under oak. Extremely satisfying.*

125ml **6.50**    175ml **9.00**    250ml **12.00**    Bottle **35.00**

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# White Wines



## 7 **Picpoul De Pinet, Cuvee Paredaux, France** (Vegan)

*Delicious and light tropical flavours with a subtle undertone of peach and a ripe zesty finish. Some floral notes add another dimension to the wine.*

125ml **5.50**      175ml **7.90**      250ml **9.90**      Bottle **28.00**

## 8 **Rioja Blanco, Vina Soledad, Spain** (Vegan)

*Intensely fruity aromas mainly green apples & stone fruits. Dry, lightweight and easy to drink, it has a nice crisp acidity and leaves with a cleansing finish.*

125ml **4.90**      175ml **6.90**      250ml **9.00**      Bottle **26.00**

## 9 **Garganega/Pinot Grigio, Vinazza, Italy** (Vegan)

*Aromas of fresh juicy golden delicious apples, stone fruit and a hint of glazed lemon lead onto a clean, crisp palate with plenty of texture and weight.*

125ml **3.90**      175ml **5.90**      250ml **6.90**      Bottle **19.90**

## 10 **Sancerre, Les Baronnes, France**

*A classic showing exotic fruit and citrus aromas; subtle yet powerful. A delight as an aperitif, Les Baronnes is also an excellent companion to fish dishes.*

125ml **6.90**      175ml **9.90**      250ml **13.50**      Bottle **39.00**

## 11 **Sauvignon Blanc, Quincho, Chile**

*Fresh & crisp with notes of citrus fruits that tie together the pleasant herbal notes. Expressive and vivacious on the palate and has a long and flavoured finish.*

125ml **3.50**      175ml **5.50**      250ml **6.50**      Bottle **18.50**

## 12 **Chardonnay, Stones Throw, Australia** (Vegan)

*Prominent tangerine notes on the nose, this vintage also shows intense grapefruit, lime and hints of spice. Refreshingly unoaked, citrus and white peach flavours combine with a zesty fresh acidity and a clean, bright and linear mineral finish.*

125ml **4.50**      175ml **5.90**      250ml **7.90**      Bottle **23.90**

# Red Wines



## 13 Malbec, Finca del Alta, Argentina (Vegan)

Medium to full bodied wine with a palate of ripe red fruit flavours and an elegant touch of smoke and vanilla from it's time under oak.

125ml **3.90**    175ml **6.90**    250ml **7.50**    Bottle **21.90**

## 14 Pinot Noir, Cherry Block, New Zealand

Perfumed nose of fresh cherries, cinnamon and all spice with savoury undertones. Spicy tannins are matched with pure crushed red berries and dried herbs on the palate. A sensational Central Otago red.

125ml **6.90**    175ml **9.90**    250ml **13.50**    Bottle **39.00**

## 15 Garnacha, Bodegas Monfil, Spain

A youthful cherry fruit bouquet. Extended softness and a touch of pepper and a light smoky note. Silky smooth, chewy tannins.

125ml **3.90**    175ml **5.90**    250ml **6.90**    Bottle **19.90**

## 16 Quincho Merlot, Chile

The aroma is marked by berry and ripe fruit scents, complemented by notes of vanilla and butterscotch. Deliciously ripe and juicy, filled with hints of intense berries accompanied by a pleasant, seasoned elusiveness.

125ml **3.50**    175ml **5.50**    250ml **6.50**    Bottle **18.50**

## 17 Bairrada Reserva, Alianca, Portugal

Intense berry aromas with spice and rich earthy notes. Vibrant plum and red cherry on the palate with savoury hints, grippy tannins, and finely poised acidity.

125ml **4.70**    175ml **6.50**    250ml **8.50**    Bottle **24.90**

## 18 Crozes Hermitage, Yann Chave, France (Vegan)

An incredibly subtle perfume of black raspberries, creme de cassis, camphor, and acacia flowers is followed by an elegant, concentrated wine with beautifully integrated acidity, tannin, wood, and alcohol. This seamless, gorgeously-proportioned, large-framed wine represents the definition of finesse, elegance, and terroir. Organic.

125ml **8.50**    175ml **13.00**    250ml **17.00**    Bottle **47.00**

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# Rose Wine



## 19 Garnacha Rosado, Fuente Verde, Spain

*Delightfully light & fruity with juicy raspberry and redcurrant sensations with just a smidgeon of white pepper.*

125ml **3.90**      175ml **5.90**      250ml **6.90**      Bottle **19.90**

## 20 Le Petit Balthazar Cinsault Rose, France (Vegan)

*A mouth watering combo of blueberry & strawberry fruit, balanced by fresh acidity and a dreamy aftertaste!*

125ml **4.50**      175ml **6.90**      250ml **7.90**      Bottle **23.90**

# Sparklers 'By the Glass'



## 21 Prosecco Valdobbiadene D.O.C.G., San Giovanni, Italy

*Top notch Prosecco, made from the finest vineyards and grapes. This icon shows ripe green and red apples, juicy pears and a light elegant floral hint. A zesty lime twist on the finish gives a mouth-watering freshness.*

125ml Flute **6.70**      Bottle **29.00**

## 22 Simonsig Kaapse Vonkel Rose, South Africa (Vegan)

*An exquisite Champagne rose colour with energetic dancing pearls. A sensory adventure filled with fresh red berry pockets and hints of candyfloss. A celebration of refreshing flavours tantalise the palate with a sublime quince finish.*

125ml Flute **6.70**      Bottle **29.00**

# Champagnes



## 23 Laurent Perrier N/V, La Cuvee, Champagne

*Since 1812 - LP has been avant-garde in creating unique & elegant Champagnes. Full of finesse & character.*

125ml Flute **13.00**      Bottle **65.00**

## 24 Laurent Perrier Cuvee Rose, Champagne

*There really is no tasting note required, is there?!!!  
The world's most famous sparkling Rose.*

125ml Flute **18.00**      Bottle **89.00**

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# Beer and Cider



## Bottled Beer from 3.70

Ossian - Scotland

Isle of Arran Blonde -  
Scotland

Birra Moretti - Italy

Sol - Mexico

Coors Light - America

Budweiser - America

Dark Island - Scotland

Erdinger (non-alcoholic)

## Draught Beer from 4.20

Menabrea - Italy

Tennents - Scotland

Guinness Surger - Ireland

## Ciders from 3.55

Selection of flavours available

# Spirits



## Vodkas - from 2.50 (variety of flavours available)

Smirnoff  
Stolichnaya  
Ciroc  
Ketel One

Belvedere  
Grey Goose  
Reyka  
Absolut

## Gins - from 2.50 (variety of flavours available)

Gordon's  
Makar  
NB Gin  
Edinburgh Gin  
Botanist  
Hendrick's

Caorunn  
Tanqueray  
Bombay Sapphire  
Eden Mill Oak  
Brockmans Gin  
Boë

## Whiskys - from 2.50

Famous Grouse  
Bell's  
Jack Daniel's  
Southern Comfort  
Glenmorangie  
Aberlour - 10yrs  
Isle of Skye  
Lagavulin - 16yrs  
Jameson  
Laphroaig - 10yrs

Canadian Club  
Red Label - Johnnie  
Walker  
Glenfiddich - 12yrs  
Woodford Reserve  
Drambuie  
Glayva  
Haig Club  
Caol Ila

## Rums - from 2.50

O.V.D.  
Bacardi White  
Captain Morgan

Havana Club - 7yr  
The Kraken  
Malibu

## Brandy - from 4.60

Martell  
Remy Martin VSOP

## Sherry - from 2.40

Croft Original  
Tio Pepe

## Liqueurs - from 2.50

Disaronno  
Baileys  
Tia Maria  
Kahlúa  
Goldschlager

Cockburn's (port)  
Pimm's  
Chambord  
Cointreau  
Triple Sec

Archers Peach  
Schnapps  
Grand Marnier  
Cinzano Bianco  
Campari

Jose Cuervo Gold  
Antica Sambuca  
Pernod  
Jägermeister  
Midori

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# Vodka-Based Cocktails

## French Martini

7.25

*A classic cocktail, sweet and refreshing with a blend of Chambord, Ciroc Pineapple and pineapple juice.*

## Black/White Russian

7.25

*This speciality brings vodka and Kahlúa together with: Coco-Cola (black) or cream (white)*

## Woo Woo

7.25

*A simple yet refreshing concoction of cranberry juice, peach schnapps & vodka. The perfect cocktail to cool down with in summer.*

## Sex on the Beach

7.50

*A fun favourite combining vodka, Midori and Archers, topped with orange and cranberry.*

## Cosmopolitan - 'Sex and the city' in a glass

7.25

*Ketel One Citroen, triple sec, cranberry and lime juice.*

## Reyka Martini

7.25

*An emblem of style and sophistication: Reyka vodka and Cinzano Bianco shaken and finished off nicely with olives.*

## Bloody Mary - Perfect for the morning after!

7.25

*Ketel One Citroen, tomato juice, Worcestershire sauce, freshly squeezed lemon juice, Tabasco, black pepper and a dash of Tio Pepe.*

## Porn Star Martini

7.95

*A cheeky blend of Absolut Vanilia vodka and Passoa come together to make this 'girls night out' favourite. Served with a shot of prosecco. Available straight up or frozen.*

## Kisa's Summer Delight

7.50

*Ciroc peach vodka, Malibu, pineapple juice, cranberry juice and lime. Served over crushed ice.*

# Gin-Based Cocktails



## **Bramble 7.25**

*A modern classic: an exciting blend of gin, raspberry liqueur and fresh lime juice.*

## **White Lady 7.25**

*For those who like their gin martinis a little more demure: Bombay Sapphire, Cointreau, fresh lemon and sugar*

## **Negroni 7.50**

*Tanqueray, Martini Rossi & Campari (bitter sweet and punchy)*

## **Pink "G n T" 7.25**

*Premium gin paired with aromatic fevertree tonic and strawberries*

## **Brockmans 7.25**

*Gin & Mediterranean fevertree tonic with a slice of grapefruit*

# Rum-Based Cocktails



## **Classic Daiquiri 7.25**

*A Caribbean sensation that spent the 20th century conquering the globe. Served straight up or frozen.*

*Choice of flavours strawberry - raspberry - passion fruit add 1.00*

## **Classic Mojito 7.25**

*A thirst quenching combination of rum, mint, lime and syrup*

*Choice of flavours - strawberry - raspberry - passion fruit add 1.00*

## **Piña Colada 7.25**

*A classic Caribbean cocktail – white rum, coconut, cream and pineapple juice. Gorgeous!*

## **Maple Whisky Sour 7.25**

*A sweet, maple twist on the classic, using monkey shoulders*

## **Amaretto Sour 7.25**

*An old-fashioned classic, amaretto, Angostura bitters and fresh lime. Served on the rocks.*

## **Whisky Sour 7.25**

*Quite simply, it's a sour whisky drink, built with Angostura bitters and fresh lime. A refreshing way to drink whisky.*

## **Long Island Iced Tea 7.50**

*The Long Island iced tea is what happens when five of our spirits collide to create one delicious drink! A very popular cocktail and deservedly so.*

## **Mai Tai 7.25**

*Tropical rum cocktail with flavours of almond & lime*

# Tequila-Based Cocktails



## Classic Margarita

7.25

The tequila classic, famous for its sour salty taste. Can be served straight up or frozen.

Choice of flavours strawberry - raspberry - passion fruit - mango add 1.00

# Fizz Cocktails



## Kisa's Royale 7.25

A subtle twist on the traditional Kir Royale, raspberry liqueur topped with our delicious prosecco.

Simple, yet elegant.

## Bellini 7.25

Invented at Harry's Bar, Venice, in 1934 – a delightful combination of prosecco and peach puree.

## Rhubarb and Ginger Fizz 7.25

The perfect combination of Rhubarb and Ginger Edinburgh Gin topped with prosecco makes this a fun bubbly cocktail.

## Classic Champagne Cocktail 9.50

The name says it all! Remy Martin VSOP with an Angostura soaked sugar cube topped with champagne and a hint of fresh orange zest

# Dessert Cocktails



## Espresso Martini 7.25

A sophisticated after-dinner cocktail made using a chilled espresso shot, shaken with vodka and Kahlúa.

## Bounty 7.25

A large measure of Malibu rum shaken with Kahlúa, Crème de Cacao and milk. This liquid version of one of the nation's favourites is one not to be missed.

## After Eight 7.25

The ultimate after-dinner treat: a smooth cocktail with a minty flavour and a hint of coffee.

## Toblerone 7.25

Frangelico, Kahlúa and Baileys blended with cream and ice.

# One for the Drivers



We offer a range of non-alcoholic mocktails including versions of our the very popular:

**Mojito, Raspberry Mojito, Strawberry Mojito, Passionfruit Mojito**  
**Piña Colada, Strawberry Daiquiri (fresh or frozen)**

3.75

Please ask staff for further details

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# Early Morning Specials



Available: Mon - Sat 9.00am - 11.30am and Sun 9.00am - 12.30pm

## **Smoked salmon and scrambled egg**

with toast (gf\*) **6.95**

## **French toast American-style**

dusted with icing sugar and served with maple syrup (gf\*) **5.25**

with streaky bacon **6.70**

with fresh fruit **6.70**

## **Bacon croissant 3.95**

## **Full Scottish breakfast**

sausage, bacon, fried egg, beans, black pudding, tomato,  
and potato scone, with fresh orange or apple juice,  
tea or filter coffee plus toast and preserve **10.50**

Add extra item **95p**

*(Vegetarian breakfast available)*

## **Granola and yoghurt**

served with fresh fruit and honey **5.50**

## **Pancakes**

with maple syrup **5.50**

with streaky bacon **6.95**

with fresh fruit **6.95**

## **Grilled bacon and tomato roll 3.95**

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Lite Bites / Sharing Plates



## **Soup and sandwich combo**

ham, chicken, tuna and onion  
mayo, cheese or egg and  
cucumber mayo **8.25**

## **Warm ciabatta**

with green olives, balsamic  
vinegar and olive oil (v) **5.50**

## **Home-made soup**

served with a petit pain **4.50**

## **Dish of marinated olives (v) 2.75**

## **Warm Italian flatbread**

served with olive oil &  
aged balsamic (v)  
**4.95**

tomato & mascarpone  
cheese dip (v) **6.50**

## **Deep-fried potato wedges**

dressed with garlic and Parmesan  
seasoning, with garlic and cucumber  
dip **5.50**

## **Grilled Halloumi**

with rocket salad, drizzled with red  
wine balsamic glaze  
(v, gf) **5.95**

## **Antipasto**

prosciutto, coppa and salami milano  
with rocket, sliced ciabatta and olive  
oil **7.25**

## **Gambas Pil Pil**

sizzling garlic and chilli prawns  
served with warm bread **7.15**

## – IDEAL FOR SHARING –

## **Garlic pizza bread (v) 5.25**

with cheese (v) **6.50**

## **Halloumi fries**

with jalapeno dip **5.95**

## **Nachos**

with creamy melted cheese, sour  
cream, guacamole, salsa and jalapeños  
(v, gf) **8.25**

Extras - chilli or spicy chicken **1.95**

## **Steamed mussels**

in cream, white wine and garlic  
(gf\*) **8.25**

or tomato and chorizo **8.25**

add a portion of French fries **1.95**

## **Fruits of the sea**

array of fresh, smoked and pickled  
seafood with dressing to complement,  
served with warm bread **15.50**

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Paninis



**Cheese and ham 6.25**

**Tuna, onion and mayo 6.25**

**Chicken and banana**  
*in lightly curried mayo 6.50*

**Italia**  
*mixed cheese, parma ham and*  
*pesto 6.50*

**Mexican**  
*spiced chicken with mixed peppers,*  
*tomato salsa and sour cream 6.95*

**Haggis, cheddar cheese,**  
**bacon & onion chutney**

**7.25**

**Breast of chicken**  
*smoked applewood cheese,*  
*sunblush tomatoes*  
*and jalapeño mayo*  
**7.25**

*Extra fillings 40p*

———— **Add small chips 1.50** ————



# Sandwich Bar



*Choice of brown or white bread*

**Ham, cheese or chicken 5.25**

**Egg and cucumber mayo 5.25**

**Tuna, onion and mayo 5.25**

**Prawn Marie Rose 6.50**

*Vegan cheese add 75p*

*Salad and cucumber mayo add 75p*

*Extra fillings 40p*

———— **Add small chips 1.50** ————

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Open Sandwiches



Served on a choice of breads with crisp salad

## Skipjack

flaked tuna and onion  
with cucumber mayo (gf\*) 7.25

## Flipper

poached Scottish salmon  
and cottage cheese (gf\*) 7.95

## Chix

chicken breast pieces bound  
in cucumber mayo (gf\*) 7.50

## Perkie

honey roast ham with cottage  
cheese and pineapple (gf\*) 7.50

## Pinkie

succulent North Atlantic prawns  
bound in Marie Rose sauce 7.75

## Smokie

slices of Scottish smoked salmon  
and chilled dill mayo (gf\*) 7.95

## Top hat

Scottish smoked salmon and  
prawns, bound in lemon cream  
and black pepper (gf\*) 7.95

# Signature Salads



## Chicken paradise

chicken, pineapple, coconut and sultanas  
in our creamy mango mayonnaise (gf\*)  
8.75

## Chicken Delhi

chicken supreme topped with lightly  
curried mayo, garnished with pineapple  
8.75

## Warm Caesar salad

chicken fillet served on mixed salad leaves  
with strawberry, egg, fresh Parmesan and  
our Caesar dressing 9.50

## Kisa's delight

North Atlantic prawns, peaches and  
tomato, bound in our tarragon mayo,  
served in a choux paste bun 8.75

## Hot and smokie

slices of Scotch smoked salmon served  
with our sweet mustard sauce (gf\*) 8.75

## Fresh poached Scotch salmon

with a crisp mixed salad (gf) 8.95

## Smoked salmon and peaches

smoked salmon filled with cottage cheese  
and peaches, with orange and mango  
glaze (gf\*) 8.95

## Cottage cheese

a combination of cottage cheese, apple,  
celery, walnuts and sultanas served with  
a crisp mixed salad (v, gf) 8.50

## Greek salad

feta cheese, tomatoes, cucumbers, red  
onion and olives dressed with a basil olive  
oil 9.50

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Baked Potatoes



**Chilli (gf) 8.50**

**Cheese**

with a choice of pickle,  
pineapple or tomato (v) **7.50**

Vegan cheese add **75p**

**Cottage cheese  
and pineapple (v, gf) 7.25**

**Prawn Marie Rose 8.75**

**Chicken and cucumber  
mayo (gf) 7.75**

**Chicken and banana**  
in a lightly curried  
cream sauce **8.50**

**Chicken and banana**

in a lightly curried mayo **7.95**

**Egg mayonnaise (v, gf) 7.50**

**Tuna, onion, and  
cucumber mayo (gf) 7.75**

**Smoked salmon egg mayo**  
(gf) **8.75**

**Paradise**

chicken, pineapple, coconut  
and sultanas, in a creamy  
mango mayo (gf) **8.75**

# Pasta



*All served with crisp salad and/or petit pain - except penne pasta*

**Chicken and chorizo penne pasta**  
**choice of sauces:**

tomato and herb, or creamy Stilton,  
onion and white wine sauce **8.95**

**Veggie pasta**

tomato sauce, fresh basil  
and cherry tomatoes (v) **7.95**

**Macaroni**

in a creamy cheese sauce (v) **8.75**

**Home-made lasagne 8.75**

**Kisa's house pasta**

chicken, prosciutto, sun blushed  
tomatoes, mushrooms in a smoked  
paprika sauce topped with balsamic,  
rocket salad & parmesan **9.50**

**Cannelloni**

filled with ricotta cheese and spinach  
in a delightful sauce (v) **8.75**

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Hot Main Courses



## Grilled spiced sirloin

with Monterey Jack cheese,  
onions and Dijon mustard  
served on warm ciabatta  
served with crisp salad

**10.50**

## Chargrilled Mexican chicken sandwich

spiced chicken, mixed peppers,  
onions, sour cream and salsa  
in a warm ciabatta served  
with crisp salad

**10.25**

## Chicken supreme

stuffed with peach and banana in  
mild creamy curry sauce, served with  
salad and/or petit pain

**8.75**

## Strips of chicken fillet

in crispy batter with garlic mayo,  
French fries and salad

**9.45**

## Chicken supreme

stuffed with cheese and ham in a  
tomato and herb sauce, topped with  
Parmesan cheese

(gf\*) **8.75**

## Battered or breaded haddock

with French fries and salad

**11.50**

## Hot smoked salmon

served warm on salad leaves  
with our wholegrain  
mustard dressing

**9.75**

## Grilled fillet of salmon

in garlic or lemon and  
lime butter, with salad  
and/or petit pain

(gf\*) **9.95**



## Sides



**French fries 2.95**

**Baked potato and butter (gf) 2.95**

**Onion rings 2.95**

## Special French fries

with rock salt, black pepper, garlic and fresh  
Parmesan cheese **3.50**

**Garlic ciabatta 2.95**

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

Please let us know if you have any allergies, as not all ingredients are listed on menu descriptions.

# Burgers from the Chargrill

## Steak burger

100% Scotch beef (6oz) **8.95**

## Chicken burger

**8.95**

### Choice of toppings

cheese and bacon, creamy melted cheese and jalapenos,  
guacamole and prosciutto, chilli, BBQ pulled pork - from **1.75**

### BBQ pulled pork burger

topped with red onion & coriander **8.95**

All burgers are served with fries. Our burgers are gluten-free. Gluten-free buns available.

# 12" Rustic Pizza

## Margherita

Our own tomato base sauce with  
mozzarella and mascarpone cheese,  
fresh basil and olive oil (v) **9.25**

## Kailyard

Mozzarella and mascarpone cheese,  
artichoke, spinach, rocket, cherry  
tomatoes, spring onion and balsamic  
glaze (v) **10.50**

## Braveheart

Spiced chicken, fresh chillies,  
onion, sun-dried tomato and crème  
fraîche with a chilli olive oil **10.95**

## Rabbie

Topped with haggis, black  
pudding, and mozzarella and  
mascarpone cheese **10.95**

## Sombrero

Mozzarella and mascarpone  
cheese, topped with beef chilli,  
Mexican beans, crème  
fraîche and chillies **10.95**

## Roma

Pepperoni, salami, prosciutto,  
mozzarella and mascarpone cheese,  
tomato, garlic, fresh basil and rocket  
with olive oil **10.95**

## Atlantis

Mozzarella and mascarpone cheese,  
fresh seafood, capers, anchovies,  
garlic and olive oil **11.50**

## Haddie

Creamy cheese base sauce with  
mozzarella and mascarpone cheese,  
smoked haddock, roasted shallots and  
fresh basil **11.50**

## BBQ pulled pork Pizza

pulled pork, cheese,  
bacon & red onion **10.95**

## Tropical curry

curry base sauce with cheese, red  
onion, mango, pineapple, fresh chillies,  
coriander, mint and rocket (v) **10.95**

Vegan cheese add **95p**

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Kisa's Kids' Menu

(for 12 years and under)



## Starters



**Cheesy nachos** (gf) 3.95

**Home-made soup** 2.95

**Prawn cocktail** 4.25

## Mains



**Chicken strips with fries** 5.50

**Macaroni cheese**

served with salad or fries (v) 5.25

**4oz Steak burger with fries** 5.50

Add cheese 50p

**Chicken burger with fries** 5.95

**Battered or breaded haddock with fries** 5.95

**Penne pasta**

in our tomato sauce (v) 4.50

(Add chicken and chorizo 1.50)

**Margherita pizza** 5.50

(extra toppings from 75p)

## Desserts



**Selection of ice cream** (gf)

1 scoop 2.30

2 scoops 3.85

3 scoops 4.95

**Home-made millionaire's shortbread** 2.95

add ice cream 1.50

add fresh whipped cream 75p

# Kisa's Kids' Menu

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Temptation Zone



All items are available to take away

## Scone

with butter and home-made jam from **2.60**

## Scone

with whipped double cream or clotted cream from **3.50**

**Uncle Neil's fruit loaf**  
**2.80**

## Millionaire's shortbread

(also delicious served warm) **2.95**

**Banana, sultana and walnut loaf** **2.80**

## Fruit slice

(also delicious served warm) **2.95**

## Fresh cream meringues

(gf) **3.50**

**Shortbread** **2.30**

**Empire biscuit** **2.75**

**Strawberry Tarts** **3.75**

**Carrot cake** **3.50**

**Variety of traybakes**  
from **2.95**

## Sweets



### Choux paste bun

filled with ice cream with warm toffee & pecan sauce **4.95**

### Sticky toffee pudding

served with ice cream **4.95**

### Affogato

vanilla ice cream with a shot of espresso **4.95**  
add a liqueur of your choice from **2.50**

### Pavlova

with banana, vanilla ice cream and warm toffee sauce (gf) **4.95**

### Selection of ice cream (gf)

1 scoop **2.30** 2 scoops **3.85**  
3 scoops **4.95**

## Sundaes



### Lemon Meringue

vanilla ice cream and lemon sorbet with crushed meringue, white chocolate and our limoncello sauce, finished with fresh whipped cream **7.25**

### Kisa's Dream

strawberry and vanilla ice cream with fresh strawberries, strawberry sauce, finished with fresh whipped cream **7.25**

### Trinidad

vanilla and chocolate ice cream, banana, shortbread with fresh whipped cream and our warm toffee sauce **7.25**

### Piña Colada

vanilla and coconut ice cream, rum-based Piña Colada cream, fresh pineapple, crushed meringue, finished with fresh whipped cream **7.25**

(gf) Gluten Free (gf\*) Ask for gluten free bread (v) Vegetarian

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# Afternoon Tea



Available 2pm - 4:30pm

## Freshly prepared finger sandwiches

(Choice of fillings)

*Smoked salmon, cucumber and crème fraîche*

*Smoked applewood cheese and chutney*

*Honey roast ham with wholegrain mustard*

*Egg, cheese and cress with our cucumber mayonnaise*

*Chicken in our lightly curried mayonnaise*



## Savoury

*Warm haggis tart with an onion relish*

*Poached salmon and cottage cheese puff*



## Sweet Treats

*Fresh scone with clotted cream and homemade preserve*

*Chef's selection of homemade dainty cakes*



## Tea

*Selection of loose-leaf Suki teas*



Classic **17.95pp**

Prosecco 125ml flute **22.95pp**

Champagne 125ml flute **24.95pp**

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All prices are inclusive of VAT at the standard rate.*