



Scan for Track & Trace



FOR THE TABLE

Warm Italian flatbread
served with olive oil & aged
balsamic (v) **5.50**
tomato & mascarpone cheese dip
(v) **6.95**

Garlic pizza bread (v) **5.50**
with cheese (v) **6.75**

Halloumi fries
served with jalapeño dip
6.75

STARTERS

Soup of the day **5.50**

Haggis encased in cream cheese
deep-fried in a light, crisp batter and
served with a Drambuie dip **7.25**

Gambas Pil Pil
sizzling garlic and chilli prawns served with warm bread **7.95**

Chargrilled vegetable and feta tart
served warm with salad **6.95**

Summer king prawn salad
king prawns, fresh fruit, egg with a tropical dressing **7.95**

Pan-fried scallops
on black pudding, topped with
prosciutto with a kiwi & lime sauce **7.95**

Thai beef salad
stripes of seared beef, tomatoes, chillies, mint,
coriander with a Thai dressing **9.95**

Steamed mussels
with white wine & shallots, finished
with cream & fresh parsley (gf*) **or** Thai-style (gf*) **7.95**

Pan-fried mushrooms
with white wine & garlic on warm
flatbread with a Parmesan crust **7.25**

Smoked haddock mac 'n' cheese **7.25**

Haggis, neeps and tatties
with our whisky sauce **7.95**

FINE QUALITY STEAK NATIVE BREED

8oz Rib-eye steak
(brushed with garlic butter)
popular for its succulent and
flavourful marbling of fat
throughout (gf) **21.95**

8oz Fillet steak
(brushed with garlic butter)
lean and tender (gf) **25.95**

Choice of sauces
peppercorn **or** Diane **1.95**
Rob Roy
(haggis & Drambuie sauce) **2.50**

Extras
Surf 'n' turf **4.95**

Served with a choice of mash
& vegetables **or** French fries &
rocket Parmesan salad

BURGERS

Steak burger **11.50**

Chicken burger **11.50**

BBQ pulled pork
topped with red onion
& coriander **11.50**

Choice of toppings
creamy cheese & jalapeños, cheese
& bacon, guacamole & prosciutto,
BBQ pulled pork, Rob Roy (haggis
& Drambuie sauce)
from 1.75

SIDES

French fries (v*) **3.50** **Dauphinoise potatoes (v)** **3.95**

Special fries **3.95** **Rice (v)** **2.95**

Onion rings (v*) **3.50** **Side salad (v)** **2.95**

Steamed vegetables (v) **2.95** **Baked potato (v)** **2.95**

MAIN DISHES

FISH

Battered or breaded haddock
served with fries &
minted peas
13.75

Seafood pie
an array of fresh seafood
with buttery mash & cheese,
served with chef's choice
of vegetables (gf)
15.95

Seafood penne pasta
in a tomato **or**
creamy white wine sauce
12.50

Baked salmon fillet
topped with spinach with a light
lemon Parmesan cream sauce,
served with dauphinoise potatoes
and vegetables
15.95

Spanish style fish stew
served with warm
sourdough bread
15.95

THE REST

Pan-fried medallions of beef
with a sherry & mushroom sauce
19.95

Supreme of chicken
stuffed with haggis in a creamy,
red wine, whisky sauce **or**
stuffed with cream cheese,
spinach and bacon in a white
wine, leek sauce **14.95**

The above will be served with
Chef's choice of vegetables
and potatoes to complement.
Dauphinoise potatoes
add **1.25**

Breaded escalope of chicken
served with spaghetti in a
light tomato sauce **14.95**

Chicken and chorizo penne pasta
choice of sauces: tomato and
herb
or creamy Stilton, onion
and white wine **12.75**

Kisa's house pasta
chicken, prosciutto, sun blushed
tomatoes, mushrooms in a
smoked paprika sauce topped
with balsamic, rocket salad &
parmesan **13.50**

Kailyard pasta
penne pasta with a garden of
vegetables in a creamy Stilton &
white wine sauce **11.25**

Tropical chickpea & vegetable curry
served with rice (v) **12.25**

Monkfish Thai curry
served with rice (gf) **15.95**

Thai green chicken curry
served with rice (gf) **14.95**

12" RUSTIC PIZZA

Margherita
our own tomato base sauce with
mozzarella & mascarpone cheese,
fresh basil & olive oil (v) **10.25**

Kailyard
mozzarella & mascarpone cheese,
artichoke, spinach, rocket, cherry
tomatoes & red onion with a
balsamic glaze (v) **10.50**

Tropical curry
curry base sauce with cheese, red
onion, mango, pineapple, fresh
chilies, coriander, mint and rocket
(v) **10.95**
vegan cheese add **95p**

BBQ pulled pork Pizza
pulled pork, cheese, bacon & red
onion **11.95**

Braveheart
spiced chicken, fresh chillies, onion,
sun-dried tomato & crème fraîche
with a chilli olive oil **11.95**

Rabbie
topped with haggis, black pudding,
mozzarella & mascarpone cheese
11.95

Atlantis
mozzarella & mascarpone cheese,
fresh seafood, capers, anchovies,
garlic & olive oil **12.50**

Sombrero
mozzarella & mascarpone cheese,
topped with beef chilli, Mexican
beans, crème fraîche & chillies
11.95

Roma
pepperoni, salami, prosciutto,
mozzarella & mascarpone cheese,
tomato, garlic, fresh basil & rocket
with olive oil **11.95**

Haddie
creamy cheese base sauce with
mozzarella & mascarpone cheese,
smoked haddock, roasted shallots
& fresh basil **12.50**

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

Mineral Water

- Still or sparkling
- 330ml **2.70**
- 1 Litre **4.50**

Milkshakes from 3.95

A blend of milk and ice-cream vanilla, chocolate, strawberry, banana, caramel, raspberry, oreo raspberry and white chocolate with or without cream

Smoothies from 4.50

- Pineapple, mango and plum
- Orange, mango and banana
- Orange, mango and strawberry

Fresh Juice from 2.50

- Apple, orange, pineapple, cranberry

Chilled Milk from 1.80

served with white chocolate and cranberry fudge

Americano

Cappuccino

topped with chocolate or cinnamon

Espresso

Caffe Latte

Flat White

(smaller and stronger than a latte)

Flavoured Latte

vanilla, caramel, cinnamon, hazelnut, gingerbread, almond

Caffe Mocha

with or without cream (white chocolate available)

Hot Chocolate

add marshmallows, whipped cream and flake

Selection of Teas

Lemon Tea

Hot Drinks

Hot Drinks from 2.75 (decaf available) (soya or coconut milk 50p supplement)

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

Rums - from 2.50

- O.V.D.
- Bacardi White
- Captain Morgan
- Havana Club - 7yr
- The Kraken
- Malibu

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

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
- Glavya
- Haig Club
- Caol Ila

Brandy - from 4.60

- Martell
- Remy Martin VSOP

Sherry - from 2.40

- Croft Original
- Tio Pepe

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**

White Wines

7 Picpoul De Pinet, Cuvée 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**

Rose Wine

19 Garnacha Rosado, Fuente Verde, Spain

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

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

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**

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

Soft aromas of toasted oak and vanilla. Structured and smooth it showcases a savoury maturity and elegant tannins. Good balance between fruits and spice in its long and elegant finish.

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

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**

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**

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**

Vodka-Based Cocktails

French Martini

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

7.25

Black/White Russian

This speciality brings vodka and Kahlúa together with:

Coco-Cola (black) or cream (white)

Woo Woo

A simple yet refreshing concoction of cranberry juice, peach schnapps & vodka.

The perfect cocktail to cool down with in summer.

Sex on the Beach

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

Cosmopolitan - 'Sex and the city' in a glass

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

Gin-Based Cocktails

Bramble

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

White Lady

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

Kisa's Gin Splash

Eden Mill Oak aged gin, Campari, pineapple juice, lemon juice, orgeat and peach bitters

Negroni

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

Pink "G n T"

Premium gin paired with aromatic fevertree tonic and strawberries

Brockmans

Gin & Mediterranean fevertree tonic with a slice of grapefruit

Classic Daiquiri

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

Choice of flavours

strawberry - raspberry - passion fruit - mango add 1.00

Classic Mojito

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

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

Piña Colada

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

Amaretto Sour

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

Classic Margarita

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

Rhubarb and Ginger Fizz

The perfect combination of Rhubarb and Ginger

Edinburgh Gin topped with prosecco makes this a fun bubbly cocktail.

Bellini

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

Classic Champagne Cocktail

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

Whisky Sour

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

Maple Whisky Sour

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

Long Island Iced Tea

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

Tropical rum cocktail with flavours of almond & lime

Solero Daiquiri

your favourite ice lolly just became alcoholic

Espresso Martini

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

After Eight

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

Bounty

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.

Toblerone

Frangelico, Kahlúa and Baileys blended with cream and ice.

One for the Drivers