

## APPETISER/MEZE

<b>Trio of Houmous</b> ( <i>perfect to share</i> ) .....	<b>9</b>
Classic / Red pepper with smoky harissa / Beetroot & lemon, with pomegranate, roasted chickpeas and pitta chips (G, Se, V)	
<b>Jamón Croquettes</b> .....	<b>11</b>
Crispy Spanish ham fritters and house aioli (E, Mi, Mu)	
<b>Lamb Kofta</b> .....	<b>14</b>
Spiced lamb patties, lemon yoghurt, sumac onions and herbs (Mi, So)	
<b>Soup of the Day</b> .....	<b>8</b>
Seasonal soup and warm bread (V)	
<b>Crispy Calamari</b> .....	<b>11</b>
Lemon wedges and chilli-lime dip (E, G, Mi, Mo)	
<b>Country Pâté</b> .....	<b>11</b>
French chicken liver pâté with gherkins, Dijon mustard and toasted baguette (E, G, Mi, Mu, Sd)	
<b>Pizza Garlic Bread</b> .....	<b>8</b>
Garlic butter, red onions and rosemary (G, Mi, V)	
<b>Wild Mushroom &amp; Artichoke Bruschetta</b> .....	<b>11</b>
With garlic and shallots on toast, truffle oil and parmesan (G, Mi, Vg)	
<b>Antipasto Board</b> ( <i>price per person</i> ) .....	<b>11</b>
Cured meats, parmesan, burrata, olives, roasted peppers, sun-dried tomatoes, artichokes and crusty bread (G, Mi, Sd)	

## HOUSE FAVOURITES

<b>Beer Battered Haddock &amp; Chips</b> .....	<b>19</b>
Chunky chips, mushy peas and tartare sauce (E, F, Mu)	
<b>Cluck &amp; Pudding</b> .....	<b>27</b>
Chicken supreme stuffed with Yorke's of Dundee black pudding, fondant potato, greens Arran mustard and Thistly Cross cider sauce (Mi, Mu)	
<b>Truffle Pasta</b> .....	<b>19</b>
Handmade tagliatelle with truffle cream, wild mushrooms and pine nuts (G, Mi, N)	
<b>Monkfish Scampi</b> .....	<b>19</b>
Battered monkfish tail, chunky chips, garden peas and tartare sauce (E, F, Mu)	

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact.

### ALLERGENS

Celery - Ce, Crustaceans - Cr, Eggs - E, Fish - F, Gluten - G, Lupin - Lu, Milk - Mi, Molluscs - Mo, Mustard - Mu, Nuts - N, Peanut - PNut, Sesame Seeds - Se, Soya - So, Sulphur Dioxide - Sd, Vegetarian - V, Vegan - Vg

### TIPPING OUR TEAM

We're now a cash free resort - so to make it easy to get tips to our team, if you want to, we've added an optional service charge of 10%. Every penny of this is shared between our team. All prices are inclusive of VAT at current rate.

# THE TERRACE

## GRILL

### Greek Style Hanging Kebab

Marinated chicken with salad and tzatziki (G, Mi)  
Alternatively swap chicken with halloumi (V)

**21**

### Seafood Mixed Grill

Citrus herb dressing, aioli, and your choice of one of our side dishes (Cr, E, F, G, Mo, Mu)

**39**

### Scottish 45-Day Aged 10oz Ribeye

Smoked paprika butter with Spanish potatoes and padron peppers (Mi)

**37**

### Gambas Pil Pil

Garlic chilli oil with lemon, paprika and sourdough (Cr, G)

**Starter 12 / Main 24**

## MEAT & FISH

### Ossobuco alla Milanese

Tender veal in tomato-white wine sauce on saffron risotto with gremolata (Sd, Mi)

**23**

### Sea Bream Provençale

On ratatouille with cherry tomatoes, olives, capers and basil (F, Sd)

**23**

### Moroccan Lamb Henry Tagine

Apricots, olives and almonds, served with couscous (G, N, Sd)

**29**

### Sweet Potato & Chickpea Tagine

Moroccan-style stew with almonds, served with couscous (G, N, Sd, Vg)

**18**

### Mussels Marinara

Tomato, garlic, white wine, herbs, and chilli, served with crusty bread (G, Mi, Mo)

**18**

### Herb-Crusted Cod Loin

Lyonnaise potatoes, French beans and lemon beurre blanc (F, G, Mi, Sd)

**26**

## BURGERS

### Highlander Burger

6oz beef patty with haggis, Scottish cheddar, smoked bacon, caramelised onions and whisky-peppercorn mayonnaise, on a brioche bun (E, G, Mi, Sd)

**22**

### Loaded Chicken Burger

With crispy Parma ham, mozzarella and chipotle ketchup, on a focaccia bun, with lettuce, tomato and pickles (E, G, Mi, Sd)

**22**

### Falafel & Spinach Burger

With tomato, pickles, vegan aioli, red cabbage slaw, on a vegan brioche style bun (Sd, Vg)

**18**

*All served with chunky chips and house slaw*

## SALADS

### Greek

Tomatoes, cucumber, red onion, green bell peppers, Kalamata olives with feta, olive oil and oregano (Mi, V)

**15**

### Classic Caesar Salad

Romaine, Caesar dressing, parmesan, garlic herb croutons and white anchovy (F, G, Mi)

**12**

**Add: Grilled Chicken | Salmon | Halloumi**

**7 each**

### Burrata & Heirloom Carpaccio

Burrata, heirloom tomatoes, basil pesto and olive oil, with balsamic reduction (Mi, N, Sd, V)

**12**

## SAUCES & DIPS

**Warm Lemon and Caper Butter** (Mi) | **Harissa Yoghurt** (Mi)

**House Hot Honey** | **Spicy Pink Peppercorn** (Mi)

**Baba Ganoush** (Se) | **Black Garlic Butter** (Mi)

**5**

## PASTA

<b>Lasagne al Forno</b> .....	<b>17</b>
Classic beef ragù, béchamel and mozzarella, with garlic sourdough (E, G, Mi)	
<b>Roasted Pepper &amp; Goat's Cheese Cannelloni</b> .....	<b>16</b>
Baked pasta with red peppers, goat's cheese, tomato sauce and mozzarella, with garlic sourdough (E, G, Mi, V)	
<b>Spaghetti Carbonara</b> .....	<b>16</b>
Crispy pancetta, egg, pecorino and black pepper. No cream added (E, G, Mi, Sd)	
<b>Jerusalem Artichoke &amp; Garlic Ravioli</b> .....	<b>15</b>
Truffle, crispy onions and artichoke crisps (G, Vg)	
<b>Linguine with Mussels</b> .....	<b>15</b>
Scottish mussels with garlic herb oil and lemon (G, Mo)	

## PIZZA

<b>Margherita</b> .....	<b>16</b>
Tomato, mozzarella and basil (G, Mi)	
<b>Quattro Formaggi</b> .....	<b>17</b>
Mozzarella, gorgonzola, fontina and parmesan (G, Mi)	
<b>Napoli</b> .....	<b>17</b>
Anchovies, Kalamata olives and capers (F, G, Mi)	
<b>Calzone Classico</b> .....	<b>17</b>
Ham, mozzarella, parmesan and basil, with marinara sauce on the side (G, Mi, Sd)	
<b>Double Pepperoni</b> .....	<b>17</b>
Classic and spicy pepperoni with hot honey (G, Mi, Sd)	
<b>BBQ Chicken Hawaiian</b> .....	<b>17</b>
BBQ chicken, charred pineapple and red onion with mozzarella (G, Mi, Mu)	

### Make it personal

**'Nduja 3 | Chorizo 3 | Black truffle 3 | Padron peppers 3**  
**Charred baby corn 3 | Artichoke 3 | Whole burrata 7**

## SIDES / NIBBLES

<b>Parmesan &amp; Truffle Fries</b> (Mi, V)	
<b>Sautéed Greens with Chilli &amp; Garlic</b> (Mi)	
<b>Fruity Couscous</b> (G, Vg)	
<b>Rocket &amp; Parmesan Salad</b> (Mi, V)	
<b>Homemade Bread Board</b> (G, Vg)	
<b>Toasted Almonds &amp; Cashews</b> (N, Vg)	
<b>Mediterranean Fire Olives</b>	
<b>Chunky Chips</b>	
<b>Greek Style Potatoes</b> (Vg)	
<b>Beer Battered Onion Rings</b> (G, Vg)	

**6**