



STARTERS

Bread & Olives  7

Mediterranean bread and marinaded mixed olives

Confit Garlic & Heritage Tomato Bruschetta  9.5

Toasted tomato and oregano bloomer topped with confit garlic and heritage tomatoes

Soup of the Day  6.5

Served with bread

Antipasto Mediterranean 17

(suitable to share)

A selection of Spanish and Italian cured meats, mozzarella cheese, bread and olives

Antipasto Pesci 22

(suitable to share)

Poached salmon, smoked mackerel, home cured salmon, hot smoked salmon, steamed mussels. Served with a salad garnish

Cullen Skink 9.5

A creamy soup made with smoked haddock, leek and potato. Served with bread

Olive Garden Seafood Chowder 9.5

A rich and creamy soup brimming with prawns, salmon, smoked salmon and whole local mussels. Served with bread

Prawn Bruschetta 12

Toasted garlic, tomato and oregano bloomer, with freshly chopped tomatoes, basil and olive oil, North Atlantic prawn tails, bound in marie rose sauce dusted with Spanish smoked paprika

Duo of Salmon  14

Locally smoked salmon and salmon cured in house with fresh herbs and grappa. Served with a fennel, lemon and radish salad

Fresh Local Mussels 10.5

(mains also available)

Local rope grown mussels

Steamed with white wine and garlic, or  Finished with cream Served with bread

Oysters  **Six** 16.5

(2.80 each) **Twelve** 32

Locally cultivated oysters. Served on crushed ice with lemon wedge. *A taste of the sea.*

MAINS

SEAFOOD

ALL OUR SEAFOOD IS LOCALLY SOURCED

Fresh Local Mussels 18

(starters also available)

Local rope grown mussels

Steamed with white wine and garlic, or  Finished with cream Served with bread

Haddock 19

A battered fillet of haddock with chips, salad and home-made tartare sauce

Sea Bass  28

Pan fried fillet of sea bass, served on a bed of pea and scallop risotto

Roast Supreme of Salmon  24

With a prawn Paella and garlic butter

Seafood Platter 42

Prawn tails (*shell on*), 2 oysters, poached salmon, smoked mackerel, home cured salmon, hot smoked salmon, steamed mussels, langoustine Served cold with a salad garnish

OTHER MAINS

Steak  32

10oz Sirloin 32

Matured for 28 days. Served with pea shoots and chips

Pepper Sauce  3.5

Creamy green peppercorn and brandy sauce

Garlic & Herb Butter   2.5

Lamb Tagine  23

Tender lamb pieces slowly cooked with moroccan spices, honey and dates. With basmati rice

Supreme of Cornfed Chicken  23

Roast supreme of cornfed chicken on a bed of sauteed potatoes and a fricasse of chorizo, red peppers, cherry tomatoes and basil

(cooked to order, please allow 25 minutes)

Spiced Bean Stew  18

Mixed beans, carrot, tomato, moroccan spices Served with artisan bread

PLEASE ASK YOUR SERVER
ABOUT OUR LOBSTER &
LANGOUSTINE SPECIALS

(SUBJECT TO AVAILABILITY)

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PASTA

GLUTEN FREE OPTIONS AVAILABLE*

Prawn, Scallop & Mussel Linguine* 29

Prawn, scallop and mussels cooked in olive oil, garlic, lemon & chilli. Served with pasta ribbons

Seafood Linguine 22

Pasta ribbons with succulent prawns, inverawe smoked salmon and a cream sauce

Venison Ragu Papardelle 22

Slow cooked diced venison, red wine, tomato, baby onion, garlic and herb sauce with papardelle pasta

Roast Vegetable Pesto Pasta*  20

Papardelle pasta coated in our own pine nut and basil pesto. Served with roasted vegetables, finished with parmesan shavings

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RISOTTO

Seafood Risotto  23

Arborio rice, prawns, haddock, salmon and mussels. Finished with cream and butter

Asparagus Risotto   19

Arborio rice, cooked in white wine and vegetable stock finished with cream, garlic, asparagus, confit tomatoes and parmesan shavings

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SALADS

Seafood Salad  20

Mixed leaves, avocado, prawns, smoked salmon, red onion, cucumber, cherry tomatoes. Served with a lemon dressing

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SIDES

Mash potatoes   4

Chips   4

House salad   5

Seasonal greens   5.5

Olives   4

Ciabatta, balsamic vinegar & olive oil dip  4.5

Bread 3.5

Garlic bread 5

DESSERTS

ADD ICE CREAM FOR £1

Tarta de Queso   8.5

Home made traditional baked Spanish cheesecake. Served with berry compote and cream

Sticky Toffee Pudding  8.5

Home made sticky toffee pudding with cream

Chocolate Orange Torte   8

Tiramisu  8

Tiramisu with cream

Sorbet *(2 scoops)*  6

A selection of luxury dairy ice cream per scoop 2.60

Trio of Cheese & Oatcakes  9.5

CHILDREN’S
MENU

8.5

**Haddock
with skinny fries**

**Battered
Chicken Goujons
with skinny fries**

Macaroni Cheese 
with skinny fries

Why not treat someone
with a tasty gift?

GIFT
VOUCHERS
AVAILABLE

