



## STARTERS

SEAFOOD SOUP .....	£6.50	FILLET OF SEABASS.....	£18
With bread roll and butter		With lemon, prawn & pea risotto and a pesto oil	
SOUP OF THE DAY.....	£5.50	SOUND OF JURA DRESSED CRAB .....	£17
With bread roll and butter		Served cold with crab claws, salad and bread rolls	
CLASSIC MOULES MARINIÈRE.....	£8	SOUND OF JURA LANGOUSTINE .....	£21
Scottish mussels steamed in white wine, cream, garlic and onions served with a bread roll		Split and grilled in garlic butter or served cold with salad and garlic mayonnaise, both options with rustic chips	
HAND DIVED TAYVALLICH LANDED KING SCALLOPS .....	£12	HAND DIVED TAYVALLICH LANDED KING SCALLOPS .....	£26
3 scallops pan fried in garlic butter served with dressed leaves		6 king scallops pan fried in garlic butter served with salad and rustic chips	
SOUND OF JURA CRAB CLAWS .....	£7	CLASSIC MOULES MARINIÈRE.....	£14.50
Served with garlic mayonnaise		Scottish mussels steamed in white wine, cream, garlic and onions served with a warm bread roll or swap to chips for £2	
MACARONI CHEESE .....	£7	10oz SCOTTISH RIBEYE .....	£28
With garlic bread - add smoked salmon £1.50		with roasted vine tomatoes, onion rings, rustic chips, salad and a peppercorn sauce	
HADDOCK, LANGOUSTINE AND VINE TOMATOES .....	£8.50	MACARONI CHEESE .....	£10
Baked in chilli, herb and garlic olive oil, served with a bread roll		with ciabatta garlic bread - Add smoked salmon £3	
SOUND OF JURA LANGOUSTINE .....	£10	BEEF BURGER .....	£12
Split and grilled in garlic butter with a bread roll or served cold with salad and garlic mayonnaise		2 handmade 4oz burgers served on a seeded bun with salad, coleslaw, onion rings and burger sauce served with rustic chips on the side - add cheese & bacon - £1 each	
SMOKED SALMON PATE OR HUMMUS & PESTO (V) CROSTINI .....	£7.50	CHICKEN FILLET BURGER.....	£12
With salad leaves		Butterfly chicken fillet served on a seeded bun with salad, coleslaw, cajun mayonnaise & onion rings served with rustic chips on the side	

## MAIN COURSES

FISH & CHIPS.....	£13	FISH BURGER .....	£12
In our own beer batter served with tartare sauce		Beer battered haddock fillet served on a seeded bun with salad, coleslaw, tartare sauce, melted cheddar & onion rings served with rustic chips on the side	
OPEN PRAWN SANDWICH.....	£10.50	CURRY OF THE DAY (Vegan option available) .....	£12
With marie rose sauce, salad and coleslaw		served with wild rice, popadom & spiced onions	

Please make our team aware if you have any allergies, we can provide you with our full allergen menu.

All food is prepared from fresh in our busy kitchen. This means:

- We can't always guarantee that there are no allergy traces in other dishes.

-Some dishes take time to make. If you are in a rush, let us know and we can advise.



## SIDES

RUSTIC SKIN ON CHIPS .....	£3.50
MIXED LEAF SALAD .....	£3
ONION RINGS .....	£3
2 BREAD ROLLS AND BUTTER .....	£2
GARLIC BREAD .....	£3

## SOMETHING SWEET

BANOFFEE PIE .....	£6
Biscuit base with toffee sauce & bananas topped with fresh cream	
WARM CHOCOLATE BROWNIE .....	£6
With chocolate sauce and vanilla ice cream	
TODAYS CHEESECAKE.....	£6
WEE ISLE DAIRY ICE CREAM	
1 SCOOP £2 2 SCOOPS £4 3 SCOOPS £6	
Chocolate, Vanilla, Strawberry & Salted Caramel	
LEMON SORBET .....	£4

## CHILDREN'S MENU

FISH AND CHIPS .....	£7
Fresh haddock fillet in our own batter served with chips	
CURRY OF THE DAY .....	£7
Served with wild rice and popadom (curry may be spicy, please ask)	
CHICKEN GOUJONS .....	£7
Fresh chicken fillet in our own batter served with chips and beans	
4oz BEEF BURGER.....	£7
Served with chips	
FISH BURGER WITH MELTED CHEDDAR .....	£7
Served with chips	
CHICKEN FILLET BURGER.....	£7
Served with chips	
MINI MOULES MARINIERE .....	£7
with chips	
MACARONI CHEESE .....	£7
Served with garlic bread	

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## Draught Beers

Tennents | Heverlee | Caledonia Best | Orchard Pig Cider | Guinness | Fyne Ales

## Soft Drinks

Coke | Diet Coke | Irn Bru | Diet Irn Bru | Ginger Beer | Lemonade | Fanta |  
Fresh Orange Juice | Fresh Apple Juice | Appletiser | J2O | Soda | Fevertree Tonic |  
Fevertree Light | Schweppes Tonic | Schweppes slimline tonic |

## Gins

Gordons Gin | Bombay Sapphire | The Botanist | Isle Barra Gin | Blackwoods Gin | Boe  
Passion | Boe Violet | Brockmans | Daffys | Eden Mill | Edinburgh Gin | Edinburgh Seaside  
| Edinburgh Rhubarb | Hendricks Gin | Hendricks Midsummer | Hendricks Lunar | Jinzu  
| Kintyre Gin | Kintyre Pink | Lussa Gin | Orkney Gin | Rock Rose | Tanqueray no10 Gin |  
Tanqueray Sevilla | Tobermory | Whitley Neil Grapefruit | Wild island Colonsay

## Malts

Auchentoshan 10 | Laphroaig 10 | Bruichladdich Classic Laddie | Bowmore 12 |  
Bunnahabhain | Jura Journey | Jura 10 | Jura 12 | Jura Sevenwood | Jura 18 |  
Springbank 10 | Oban 14 | Tobermory 10 | The Balvenie 12 | The Glenlivet | Glenfiddich  
15 | Glenmorangie 10 | Glenkinchie 12 | Talisker 10 | Highland Park 12  
Highland Park 12 Viking |

## House Spirits

Gordons Gin | Bombay Sapphire | The Botanist | Baileys | Smirnoff Vodka | Black Bottle |  
Famous Grouse | Isle of Skye | Bacardi | Captain Morgans | Jack Daniels | Courvoisier |  
Jamesons | Lambs Navy

Spirits - 35ml Measurers (20%abv and above)

## Hot Drinks

Cappuccino | Latte | Flat White | Americano | Espresso | Double Espresso | Suki Breakfast  
Tea | Hot Chocolate | Mochaccino

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# Glass of Wine

## WHITE

Pinot Grigio, Casa Defra  
Veneto | Italy | 12%

A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.

Sauvignon Blanc, Los Espinos  
Central Valley | Chile | 13%

*Crisp and refreshing with zesty grapefruit flavours.*

Picpoul de Pinet, Cuvee Caroline, Famille Morin  
Languedoc | France | 13%

*Notes of fresh stone fruits and white flowers with delicate minerality.*

## ROSE

Cinsault Rose, La Vie En Rose  
Languedoc | France | 11.5%

*Fresh and juicy summer fruits with excellent acidity and balance.*





## RED

Rioja, DeAlto  
Rioja | Spain | 13.5%



*Hints of spice and red berry fruit with waves of vanilla.*

Merlot, IGP Pays d'Oc, Largesse  
Languedoc | France | 13.5%


*Plum and blackberry with notes of vanilla. Round tannins and soft finish.*

		
175ml	250ml	Bottle
4.40	6.20	18.00 

4.30      6.10      18.00

5.70      8.10      24.00   


4.70      6.50      19.00 

4.90      7.10      21.00 

5.60      7.90      21.95 

*The wines on our list have been chosen with our dishes in mind, however we've highlighted some of our favourite matches, look out for the symbols below.*

## FOOD MATCHING SYMBOLS

Chicken



Shellfish



Fish



Beef



Pork



Game



Lobster



*All wines by the glass are available in 125ml measures*

# White Wine



Bottle

## 1. Chardonnay, Umbrele

Vilie Timisuli | Romania | 13%

*Full of juicy mango and fresh pineapple, with hints of nuts and vanilla.*

17.50

## 2. Pinot Grigio, Casa Defra

Veneto | Italy | 12%

*A beautifully light, vibrant white to be appreciated for its zesty, citrus character and refreshing acidity.*



18.00

## 3. Sauvignon Blanc, Los Espinos

Central Valley | Chile | 13%

*Crisp and refreshing with zesty grapefruit flavours.*



18.00

## 4. Vermentino, Vin de France, Passage du Sud

Languedoc | France | 12.5%

*Mouthwatering lemon and peachy stone fruit on the palate with a slight creaminess.*

20.50

## 5. Muscadet, Côtes de Grandlieu, Sur Lie, La Roche

Loire | France | 12%

*A charming Muscadet with light, lemon notes and expressive minerality.*



20.50

## 6. Rioja Blanco, Finca Manzanos

Rioja | Spain | 13%

*Fresh aroma of apricot. Rounded, long and pleasant on the palate.*



20.50

## 7. Picpoul de Pinet, Cuvee Caroline, Famille Morin

Languedoc | France | 13%

*Notes of fresh stone fruits and white flowers with delicate minerality.*



23.50

## 8. Sauvignon Blanc, Zephyr

Marlborough | New Zealand | 13%

*Aromas of ginger and green apple with a citrus focussed palate and quenching acidity. Stunning!*

27.00

## 9. Albariño, Lembranzas

Galicia | Spain | 12.5%

*Apple, pear and dried candied fruits strengthened with a mineral finish.*



28.00



*Indicates this wine is also available by the glass, see page 1 for details*

*All wines by the glass are available in 125ml measures*

# Red Wine



Bottle

## 10. Rioja, DeAlto

Rioja | Spain | 12.5%

*Hints of spice and red berry fruit with waves of vanilla.*



21.00

## 11. Montepulciano d'Abruzzo Altopiano

Abruzzo | Italy | 13.5%

*Spicy and rustic with wild cherries, violets and a pinch of thyme.*

19.50

## 12. Shiraz, Aloe Tree

Western Cape | South Africa | 13.5%

*Bursting with blackberries and dark cherries with soft tannins.*

19.50

## 13. Pinot Noir, Calusari

Viile Timisului | Romania | 13.5%

*Deliciously juicy red fruits. Light, silky and moreish!*



19.50

## 14. Malbec, Man Meets Mountain

Mendoza | Argentina | 13.5%

*Wild red berries, nutmeg and sandalwood.*



22.50

## 15. Merlot, IGP Pays d'Oc, Largesse

Languedoc | France | 13.5%

*Plum and blackberry with notes of vanilla. Round tannins and soft finish.*



22.50

## 16. Cabernet Sauvignon, The Pugilist, One Chain Vineyards

South Australia | 14%

*Brimming with notes of cassis and ripe blackcurrants with hints of leather and smoke.*



27.00

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*Indicates this wine is also available by the glass, see page 1 for details*

*All wines by the glass are available in 125ml measures*

# Rosé Wine



## 17. Cinsault Rose, La Vie En Rose

Languedoc | France | 11.5%

*Fresh and juicy summer fruits with excellent acidity and balance*



Bottle

19.00

# Sparkles



## 18. Prosecco Frizzante DOC, Casa Defra (20cl)

Veneto | Italy | 10.5%

*A beautifully fruity frizzante (lightly sparkling)!*



20cl Bottle

8.00



## 19. Prosecco Spumante DOC, Modella

Veneto | Italy | 11%

*Crisp, deliciously frothy and bursting with ripe apple and citrus fruit.*



Bottle

25.00

**Champagne available on request**



*Indicates this wine is also available by the glass, see page 1 for details*

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