

sample lunch menu (mon-fri)

(v) mug of olives, whilst you decide

big spanish olives marinated in garlic & chilli

wee mug 5.00 (serves 2) **large mug 8.00** (serves 4)

starters

(v,g,n,d) soup of the day

(v,n) clava organic brie, pickled cherry tomato & basil puff pastry tart
cranberry & cider dressing

(n) beef meatballs horseradish sauce, rocket leaves

(p,n,g) smoked salmon & crayfish fritatta dill mayo

mains

grilled beef, whisky & haggis sausage caramelised onion & harissa mash
arran mustard & red wine gravy

chargrilled chicken escalope stornoway black pudding bridie,
tarragon creamed wild mushrooms

(v) roasted butternut squash, sunblushed tomato & spinach gnocchi
smoked brie

(p) baked coley fillet smoked haddock, chilli & scallion risotto cake,
roasted red pepper sauce

all meals served with artisan bread, butter & oils.
additional bowls 1.00

side orders to accompany main courses

steamed baby potatoes

wee 1.95 large 2.95

seasonal vegetables

wee 1.95 large 2.95

rustic chips tossed in maldon sea salt & cracked pepper

wee 3.95 large 5.75

dressed side salad **3.95**

please see separate menu for puddings & cheese. any of our puddings can be
chosen as inclusive of set price lunch menu, for cheese you may choose 2
from our selection.

starters/puddings 5.00 mains 11.00 2 courses 14.50 3 courses 18.50
children's portions available where appropriate or ask to see our
separate children's menu.

west end favourites

haggis, neeps & tatties, caramelised red onion relish **or** arran mustard &
whisky cream sauce

vegetarian haggis also available

starter £5.95 main £11.75

(p) **cullen skink**, creamy smoked haddock & potato soup

starter £6.50 main £12.50

**favourites may be ordered as a starter or main course as part of our set
lunch menu or on their own.**

deli menu

fish board 9.50

smoked salmon, crayfish salsa, soused herring fillet, smoked trout, caper
& chive tattie salad, sun blushed tomatoes & cornichons

meat board 9.50

ayrshire gammon, rannoch beef carpaccio, pork pie, smoked venison, dijon
mustard, red onion chutney, sun blushed tomatoes & cornichons

ploughmans board 9.50

inverloch plain jane cheddar, ayrshire gammon, pork pie, smoked venison,
remoulade & a soft boiled organic egg

above boards served with artisan bread, oatcakes & butter.

burgers & dogs

**burgers served in a large soft roll with rocket, tomato, mayo,
relish & rustic chips**

teuchters burgers

buffalo steak beef burger **£9.95**

chargrilled chicken escalope **£8.50**

vegetarian haggis & portobello mushroom **£8.50**

teuchters dog 6.50

jumbo borders venison & pork sausage in a petit pain roll
with rustic chips

add toppings;-0.85 each

bacon, haggis, black pudding, cheddar, blue cheese,
smoked brie, caramelised onions, jalapenos

if you have any special dietary requirements or food allergies please let us know.

**all of our fish is as locally and responsibly sourced as possible in order to give
you the very best taste of scotland.**