

brunch til noon

selection of freshly brewed teas, coffees and infusions

selection of pastries and cakes from the pantry

chefs soup of the day £3.95
with freshly cut bloomer bread

hot filled croissants and bagels of the day £3.95

starters

soup of the moment £3.95
with freshly cut bloomer bread

haggis bon bons £4.45
with grain mustard mayonnaise

avocado and prawn salad £5.25
accompanied by seasonal leaves and rye bread

tomato, basil and mozzarella croustade £5.25
with olive tapenade and rocket

moules mariniere small bowl £5.45 large bowl £8.95
and crusty bread

roulade of chicken and blue cheese £5.25
with walnut dressing

main courses

casserole of local game £10.95
with oatmeal and herb pastry, root vegetables and clapshot

house caesar salad small £5.95 large £7.95
cos lettuce, pancetta, parmesan, anchovies, croutons and light caesar dressing
add chicken £3.95

pasta napoli (v) £8.45
penne pasta bound with napoli sauce and accompanied by black olives and pesto bruschetta

roasted chicken £9.45
pan fried supreme of chicken with haggis, neeps, tatties and grain mustard jus

8oz sirloin steak £14.95
prime scotch beef cooked to your liking over hot coals with hand cut fries, roast tomatoes and fried mushrooms

“rosslea burger” £7.95
chargrilled 6oz burger with cheddar cheese, shredded iceberg lettuce, tomato on toasted focaccia

add sautéed mushrooms, pepper sauce, or crisp pancetta for £1.25 each

classic fish and chips £9.45
battered haddock, marrowfat peas, freshly cut bloomer bread, tartare sauce, lemon and skin on fries

steak and ale pie £9.45
homemade beef and fyne ale casserole topped with crisp butter pastry, creamy mash and seasonal vegetables

sandwiches (noon – 5pm)

on focaccia rolls with skin on fries and your choice of filling:

smoked salmon £6.25
lemon crème fraîche and soused cucumber

roast beef £6.25
with horseradish sauce

roast chicken £5.40
mayonnaise, rocket and basil

scottish cheddar £4.95
with red onion marmalade

soup and sandwich combo add £2.00

rip & dip for two

rustic breads and a choice from the following:

olives, marinated tomatoes, feta cheese and aioli £7.95

cooked meats, charcuteries, piccalilli and house chutney £9.50

loch fyne platter – smoked salmon, smoked trout, smoked mussels £10.95 add on fyne ale £14.45

sides and sauces

hand cut chips £1.95
beer battered onion rings £1.95
garlic focaccia £1.95
pepper sauce £1.95
garlic cream £1.95
stilton cafe au lait £1.95
mushroom sauce £1.95

desserts

lime and stem ginger cheesecake £4.95
with mango and pineapple salsa

warm apple crumble flan £4.75
with custard and vanilla bean ice

trio of sorbet and fresh fruit £4.25

scottish cheese platter £6.95
selection of ripened cheeses with water wafers, pickled celery and house chutney

warm chocolate fondant pudding £5.75
with white chocolate ice cream

tea and coffee

coffee £1.95
espresso £1.95
cappuccino £2.25
cafe latte £2.25
hot chocolate £2.45
double espresso £2.75
teas: traditional blend, earl grey, darjeeling, herbal and fruit infusions £1.95

white wine

	175ml	250ml	bottle
santa serena sauvignon blanc	£3.30	£4.50	£12.95
very clean and citrusy sauvignon blanc with bags of flavour and great balance.			

trulli pinot grigio	£3.90	£5.20	£15.50
flowery young aroma with a hint of spice.			

brian mcguigan private bin chardonnay	£4.20	£5.50	£16.50
a soft, ripe chardonnay with generous supple fruit flavours.			

anapai river sauvignon blanc	£5.60	£7.90	£22.50
a vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruits.			

red wine

santa serena cabernet merlot	£3.30	£4.50	£12.95
black currant flavours softened by juicy plummy fruit.			

gran espiral organic rioja	£3.90	£5.20	£15.50
a fruit driven rioja character with liquorice and cherry notes.			

brian mcguigan private bin shiraz	£4.40	£5.90	£17.50
full flavoured and spicy with ripe fruit flavours.			

fleurie ropiteau	£5.60	£7.90	£21.95
silky texture with ripe raspberry and vanilla spice aromas.			

marques de casa concha	£6.50	£8.65	£25.95
full and concentrated with rich black currant, damsons and hints of pepper.			

rose wine

humboldt coast rose	£3.50	£4.65	£13.95
bags of ripe, red fruits and a good touch of sweetness adding balance.			