



DINNER

• 6 - 8.30PM •

MOST OF OUR DISHES CAN BE ALTERED TO SUIT YOUR TASTE AND DIETARY REQUIREMENTS.

IF YOU SUFFER FROM A FOOD ALLERGY OR INTOLERANCE PLEASE LET A MEMBER OF STAFF KNOW BEFORE ORDERING.

NIBBLES & SIDES

TAPENADE, OLIVES & CRISPBREADS

- £3 -

BEETROOT HUMMUS, FOCACCIA & CRUDITÉS

- £3 -

HAND CUT FRIES

- £3 -

HALLOUMI FRIES

- £4 -

STARTERS

THAI SPICED CRAB, CORN & COCONUT CHOWDER

Homemade bread

- £5.50 -

CRISPY HAGGIS WONTONS

Rocket & sweet chilli sauce

- £5.50 -

COLL NEW POTATO SALAD

Loch Fyne smoked salmon & Bradan Rost

- £5.50 -

PINT OF COLL LANGOUSTINES

Homemade bread & mayo

- £15 -

IMAM BAYALDI

Tender aubergine with aromatic tomato & onion, served with Greek yoghurt & homemade bread

- £5.25 -

MAINS

A TASTE OF SEAFOOD

Lobster, langoustines, crab claw, salad & hand cut fries

- £20 -

SCOTTISH SIRLOIN STEAK

Diane sauce, hand cut fries & salad

- £21.50 -

MOULES FRITES

- £7/£11 -

SWEET POTATO GNOCCHI

Sauce vierge

- £15 -

CAJUN SPICED BUTTERMILK CHICKEN BREAST BURGER

on a homemade sesame bun with hand cut fries & salad

- £14 -

LOCAL MONKFISH

Monkfish tail with garlic & lemon butter, crushed potatoes & salad

- £18 -

SUMMER SALAD BOWL

Leaves, cucumber, tomatoes, beetroot & avocado with a soy, honey & sesame dressing

- £10 -

ADDITIONS*

Halloumi - £4

Sea Bass - £6

**only available with salad bowls*

DESSERTS

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

Berry coulis & vanilla ice cream

- £5.75 -

CHOCOLATE MOUSSE

Salted caramel sauce

- £5.75 -

AFFOGATO

Vanilla ice cream with hot Espresso

- £5.50 -

MAKE IT BOOZY!

- Liqueurs from £2.80 -

CHEESE BOARD

Oatcakes & chutney

- £10 -