



### **Starters**

#### **Small Plates**

<i>Garlic, fetta &amp; tomato bruschetta (v)</i>	4.50
<i>Grilled aubergine, courgette &amp; red pepper (gf) (v)</i>	5.25
<i>Grilled baby artichokes, Parmesan shavings (gf) (v)</i>	5.50
<i>Lime &amp; seaweed home cured salmon, pickled mouli (gf)</i>	6.25
<i>Scottish smoked salmon &amp; crayfish cornet, Marie-rose sauce</i>	6.00
<i>Marinated squid with chilli, fresh coriander &amp; garlic (gf)</i>	5.25
<i>Peppered mackerel pate, toasted French brioche</i>	6.00
<i>Chicken liver parfait, Melba toast</i>	6.25
<i>Antipasti – mixed Italian cold meat &amp; condiments</i>	7.25

#### **Large Plates**

<i>Trio of melon, pineapple sorbet, red berry compote &amp; peppermint syrup (v)</i>	5.75
<i>Scrambled egg, smoked salmon &amp; potato scones</i>	7.25

### **Mains (Large Plates)**

<i>Chef's dish of the day (please ask your server)</i>	
<i>Wood fired margarita pizza (v)</i>	10.50
<i>Wood fired Italian salami and red peppers pizza</i>	10.50
<i>Breaded scampi served with hand cut fries &amp; tartar sauce (mushy peas or side salad)</i>	12.75
<i>Breaded haddock &amp; hand cut chips served with tartar sauce (mushy peas or side salad)</i>	13.25
<i>Steamed Scottish salmon, with Béarnaise sauce, steamed vegetables &amp; boiled potatoes</i>	16.50
<i>Glynhill 8oz burger served with hand cut fries, coleslaw &amp; relish (plus bacon 1.00 / cheese 1.00)</i>	12.75
<i>Steak pie served with roast potatoes &amp; vegetables</i>	12.50
<i>Chicken Madras, pilau rice &amp; traditional accompaniment</i>	12.50
<i>Chilli con carne, rice, pitta bread, crème fraiche &amp; cheese</i>	12.25
<i>Sizzling beef fajitas with traditional accompaniments</i>	14.25
<i>Beef lasagne served with garlic bread</i>	12.50

### **Scottish Meat from the Kitchen Grill**

*(28 days aged Scottish beef – served with hand cut chips, mixed leaves, battered onion rings & Béarnaise sauce)*

<i>Rib eye steak 8oz</i>	21.00
<i>Sirloin steak 8oz</i>	25.50
<i>Fillet steak 8oz</i>	29.50
<i>T-bone steak 14oz</i>	30.50

*Choice of sauce: mixed peppercorn, bordelaise, mixed wild mushroom 1.50*