

FOOD ALLERGIES & INTOLERANCES

*Before you order your food please speak to
a member of staff who will be happy to discuss ingredients*

TO START

Chef's soup of the day

With crusty bread

£4.95

Pigeon

Warm black pudding & pan seared pigeon breast

Caramelised apple, bramble sauce

£7.25

Smoked Salmon Roulade

Smoked Scottish salmon and crab roulade

Creamed avocado, pickled fennel & cucumber

£8.25

Risotto

Wild mushroom risotto

Topped with parmesan shavings

£6.95

Crayfish Cocktail

Crayfish, iceberg lettuce, Marie Rose sauce & brown bread

£6.95

Haggis -in the -Hole

*Campbell's best haggis, Yorkshire pudding topped with a whisky
and onion jus*

£5.95

Waterfront Smoked Mackerel Pate

*Homemade mackerel pate, Tomato chutney, salad, Scottish mini
oatcakes*

£5.95

The Land

Haunch of Scottish venison

Scottish haunch of venison chargrilled, dauphinoise potatoes, red cabbage fine green beans & a smoked Virginia bacon jus
£17.95

Fillet of Beef Stroganoff

Prime Scottish fillet of beef, bound in merlot, French mustard, smoked paprika, mushrooms and fresh cream served with wild rice.
£13.95

Highland Chicken

Roasted chicken supreme, onion & thyme mash, mushroom jus, braised leeks, garden peas & black haggis bonbons
£13.95

Pork Tenderloin

Fillet of pork stuffed with spinach, mushrooms, wrapped in Virginia cured smoked bacon, Mediterranean vegetables, new potatoes & a Madeira jus
£13.95

Homemade Steak & Belhaven Best Pie

Succulent Scottish beef cooked in Belhaven best with a puff pastry top served with peas & chips
£10.95

The Sea

Fresh Scabster Haddock

Fillet of fresh Scottish haddock lightly battered in our own recipe with salad garnish, garden peas & chips
£11.95

Sea Bass

Pan fried sea bass with tomato, chilli, garlic and mussel Linguine
£14.95

Loch Etive Sea Trout

Fresh loch Etive Sea trout with a pea, chorizo, potato & puy lentil fricassee
£14.95

Vegetarian

Mediterranean Vegetable & Chickpea Pie

Mediterranean vegetables & chickpea stew, puff pastry, mixed salad, Baby new potatoes
£10.95

Roasted Goats Cheese Stack

Oven roasted vegetables topped with mushroom and melted goat's cheese, mixed salad leaves, finished with a balsamic reduction
£10.95

The Grill

Scottish Sirloin Steak

8oz Scottish Sirloin Steak served with grilled tomato, mushrooms, homemade onion rings & chips
£19.95

Sauces

Crayfish tails in garlic butter
£4.50

Cracked black pepper cream
£2.65

Blue Cheese sauce
£3.50

The Waterfront Burger

4oz Scottish steak burger on toasted seeded bun with bacon, melted Monterey jack cheese, beef tomato, iceberg lettuce, burger sauce with chips & homemade onion rings
£10.45

Double burger £13.95

Chargrilled Cajun Chicken Burger

with lettuce, beef tomato, mayo on toasted seeded bun with homemade onion rings & chips
£9.95

Grilled Halloumi Burger

Iceberg lettuce, beef tomato & spiced tomato chutney on a seeded bun with homemade onion rings & chips
£9.95

Extra Toppings

Haggis, black pudding, smoked cheese, cheddar cheese, bacon
£1.50 each

SIDE ORDER

Chips £2.65

Garlic bread x3 slices £2.45

House vegetables £2.95

Mixed salad £3.95

Onion rings £2.55

Crusty bread & butter £1.10

Desserts

Sticky Toffee Pudding

Chef's homemade sticky toffee pudding with caramel sauce

Served with vanilla Ice Cream

£5.35

Classic Vanilla Crème Brulee

Homemade buttered shortbread

£5.35

Waterfront Eton Mess

Raspberry, strawberries, crushed meringue & Chantilly cream

£5.95

Chefs Indulgent Chocolate Torte

Served with Chantilly cream

£6.25

Lemon Panna Cotta

Brambles in syrup & warm madeleines

£6.25

Cheese Board

*Applewood smoked, Somerset brie, stilton
selection of biscuits & grapes*

£7.95

Movenpick Ice cream

Vanilla Dream

Strawberry £1.75per scoop

Pistachio £2.10 per scoop

Served with either Berry coulis or Chocolate sauce & café curl