



Graham, Liz and all the team extend a very warm welcome to you at
The Puffin.

Pascal, our award-winning French Head Chef and his colleagues in the kitchen are dedicated to the preparation of excellent food. We use local suppliers and fresh produce wherever possible and whilst there is something delicious for every palate, we are particularly renowned for our seafood which is delivered fresh daily. Our daily specials change regularly depending upon what fish the local fishermen have caught for us the previous evening!

Please let your serving staff know if you have any allergies before you order.

As all our meals are freshly prepared to order, please bear with us during busy times and we are sure that you will agree that the wait is well worth it! If you are in a hurry, please ask your server to recommend dishes that can be cooked quickly.

To accompany your meal or if you just want to relax over a drink or two, we have an extensive selection of wines, draught and bottled beers, gins, whiskies (including a number of rare limited edition fusion whiskies that are not on general sale in the UK), spirits and our legendary cocktails.

We hope you enjoy your visit and if you are so inclined, please leave us a review on TripAdvisor, Facebook or Google.

Eat, Drink & Relax!



Entrées



Soup Of The Day (VE,GF) With Crusty Bread	£6.95
Timbale of Welch Smoked Salmon & Prawn (GF) In a Cucumber, Capsicum & Sundried Tomato salsa	£9.95
Crunchy Haggis Stick Croquettes With a Drambuie Mayonnaise	£7.95
Pissaladière (VE,VG) A Provençal Open Tart with Onions & Black Olives with Dressed Rocket	£7.50

Side Orders

Hand Cut Chips - £3.95

Rice - £3.50

Herb Mash - £3.50

Seasonal Vegetables - £4.50

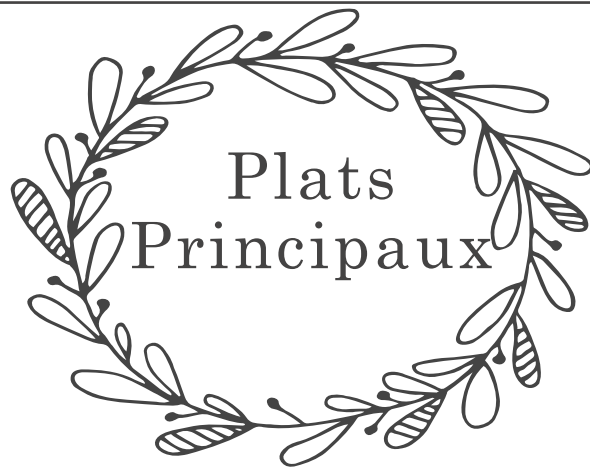
Rocket & Parmesan - £4.95

Mixed Olives - £3.95

Bread and Butter - £2.00

Garlic Bread -£3.00

DAILS SPECIALS ALWAYS AVAILABLE



Plats Principaux



Beer Battered North Sea Haddock (GFA)	£15.95
Hand Cut Chips, Garden Peas, Dressed Butterhead Lettuce and Chefs Tartare Sauce	
Monkfish and King Prawn Curry (GFA)	£19.95
With Turmeric Rice, Flat Bread and Raita	
Gratin of Seafood, King Prawn, Salmon and Smoked Haddock	£17.50
With a Cheddar Cheese and Breadcrumb Topping, Dressed Exotic Leaves and Baby Potatoes	
Steak Pie with Chunky Chips	£13.95
And Seasonal Vegetables	
Mushroom Carbonara	£10.95
With Tagliatelle Pasta and Parmesan	
Chicken Leg Balmoral	£14.50
With Haggis Filling, Neeps, Tatties and a Whisky Sauce	
10 Oz Ribeye Steak (GF)	£27.95
With Chunky Chips, Dressed Rocket and Cherry Vine Tomatoes	
Searred King Scallop (GF)	£17.95
With Bacon, Sweet Chili & Cucumber Sauce & Turmeric Rice	
Vegetable Lasagna (VE)	£11.95
Aubergine, Courgette, Carrot With a Mornay Sauce Served With Garlic Bread & Dressed Rocket	



Profiteroles	£7.50
With Chocolate Ice Cream and Chocolate Sauce	
Sticky Toffee Pudding	£7.50
With Toffee Ice Cream and Toffee Sauce	
Crème Brûlée of the Day with Almond Tuile (GFA)	£6.95
With Almond Tuile	
Affogato (GF)	£8.95
Espresso, Vanilla Ice Cream and a Liqueur of your Choice (Tia Maria/Drambuie/Amaretto)	
Nougat Glace (GFA)	£7.50
Pistachio, Pecan and Almond	
Cheese Platter (x3/x5)	£9.95/13.95
A selection of French Cheeses and Accompaniments	

Smaller Appetites

Half Fish and Chips - £9.95
Tomato and Cheese Tagliatelle - £7.50
Sausages and Chips £7.95
Steak Pie with Hand Cut Chips - £9.95
Vanilla, Chocolate or Strawberry Ice Cream (2 Scoops) With Tuille Biscuit - £3.0-0



Wine List



Sparkling

	125ml	175ml	250ml	Bottle	
Prosecco Spumante d'Oro, Cielo e Terra Italy ABV 11.0% <i>A frothy, fully sparkling classic with delicious notes of elderflower and apple.</i>		£7.50		£31.95	
Grande Réserve, Champagne André Roger France ABV 11.0% <i>Rich and intense, with Pinot Noir playing lead grape. Stewed apricot and almond with a hint of white pepper.</i>				£65.00	
Laurent Perrier Brut France ABV 11.0% <i>An elegant style defined by its focus on Chardonnay. Subtle citrus layered with toast and sweet spice.</i>				£95.00	

White Wines by the Glass

					Recommended With
Trebbiano, Terre Allegre Italy ABV 11.0% <i>A light, delicate, airy wine with subtle peach and citrus flavours. Perfect for easy sipping.</i>	£3.65	£5.30	£6.95	£19.95	White Fish and Anti Pasti
Chenin Blanc, Aloe Tree South Africa ABV 13.0% <i>Tropical fruits and a hint of orange peel. A ripe, silky Cape specialty.</i>	£3.95	£5.80	£7.65	£21.95	Fish, Spicy Food, Pasta with White Sauce
Rioja Blanco, Bodegas Manzanos Spain ABV 13.0% <i>A crisp, easy 'glugger' with light fruit flavours of nectarine and lemon.</i>	£4.55	£6.70	£8.80	£24.50	Seafood and Shellfish and Risotto
Chardonnay, The Googly, One Chain Vineyards Australia ABV 13% <i>Crisp, bright, and citrus-scented with light flavours of tropical fruit.</i>	£4.65	£6.80	£8.95	£25.95	Chicken, Summer Salads and Shellfish
Sauvignon Blanc, Los Espinos Chile ABV 13.5% <i>Lively and exotic with hints of gooseberry and guava, and aromatic notes of fresh herbs.</i>	£4.50	£6.55	£8.60	£24.95	Great on its own or with lighter dishes
Pinot Grigio, Uvam, Mabis Italy ABV 12.0% <i>Graceful and fruit-led with elegant flavours of melon and citrus.</i>	£4.90	£7.20	£9.50	£27.50	Excellent Aperitif or with Chicken or Pasta
Muscadet Sur Lie, La Roche Blanche, Domaine des Herbauges France ABV 12.0% <i>Juicy grapefruit notes punctuated by lemon zest and a brisk, mineral finish.</i>				£29.95	Delicate Fish, Shellfish, Goats Cheese
Picpoul de Pinet, Domaine de Montredon France ABV 12.5% <i>Soft, lemony and a touch salty - the perfect seafood wine! Ideal with a plate of fish or shellfish.</i>	£5.25	£7.70	£10.15	£29.50	Excellent with Oysters and Shellfish
Sauvignon Blanc, Stoney Range New Zealand ABV 12.0% <i>A brazen flavour medley of gooseberry, kiwi and chopped herbs. Evocative and complex.</i>	£5.65	£8.30	£10.95	£31.95	Any Seafood or Spicy Dishes



Wine List



Rosé

	125ml	175ml	250ml	Bottle	Recommended With
Tempranillo Rosado, Castillo del Moro Spain ABV 12.0% <i>A flood of sweet berries. Intensely pink and shamelessly drinkable.</i>	£3.95	£5.80	£7.65	£21.95	On its own or Grilled Meats and BBQs
White Zinfandel, Headlands Cove USA ABV 10.5% <i>Strawberry jam, ripe watermelon and a touch of cinnamon. Gently sweet and very fruity.</i>	£4.05	£5.95	£7.80	£22.50	Summer Days, Light Meals and Salads
Pinot Grigio Rosé, Bella Modella Italy ABV 12.0% <i>Petal-hued with delicate notes of rhubarb and cherry. Subtle and elegant.</i>	£4.30	£6.30	£8.30	£23.95	Chicken Salad or White Fish
Côtes De Provence France ABV 13.0% <i>Medium dry lightly sweet</i>				£44.95	Fine by itself or with White Fish or dessert

Red Wines by the Glass

Tempranillo, Syrah, Castillo del Moro Spain ABV 13.5% <i>Juicy brambles and fresh cherries. A smooth, fruity treat.</i>	£3.65	£5.30	£6.95	£19.95	Charcuterie, Red Meats and Stews
Nero d'Avola, Palazzo del Mare Italy ABV 12.5% <i>Crushed raspberries and soft plums. Easy and gently spiced.</i>				£22.50	Great with Roast Lamb
Shiraz, Aloe Tree South Africa ABV 14.0% <i>Ripe, peppery and bursting with plush flavours of blackberry and prune.</i>	£4.40	£6.45	£8.50	£24.50	Lamb, Burgers, Game, Duck
Merlot, Costa Vera Chile ABV 13.0% <i>Stewed plummy fruits and a velvety texture. Warm and satisfying.</i>	£4.50	£6.55	£8.65	£24.95	Pasta, Risotto, White Meats
Pinot Noir, IGP Pays d'Oc, Montsablé France ABV 12.0% <i>Light, silky and supremely classy. Black cherries, blueberries and a hint of floral perfume.</i>	£4.95	£7.30	£9.65	£27.95	Brilliant with Game Dishes
Rioja Crianza, deAlto Spain ABV 13.5% <i>Wild raspberries, cigar smoke and sweet leather. Mature, complex and nuanced.</i>	£5.30	£7.80	£10.30	£29.95	Chargrilled Meat or Cured ham
Malbec, Vida Orgánica Argentina ABV 13.0% <i>Elegant notes of fig jam, damson and violet. Silky, polished and intense.</i>	£6.05	£8.95	£11.80	£34.50	Red Meats and Steaks
Bordeaux, Château Grand Gamelle France ABV 13.5% <i>Full-bodied and structured yet fabulously smooth. Dense blackcurrant flavours spiked with cedary spice.</i>				£34.95	Steaks, Venison, Beef



Wine List



From the Cellar

A special hoard of standard-setting wines from iconic regions.

White

Sancerre Blanc, Domaine Daulny 2016 Loire, France ABV 12.5%

Crisp grassy fruit and aromas of blackcurrant leaf. Lean and racy with lovely minerality.

Bottle Recommended With

£42.00 Oysters, Seafood,
Soft Cheese

Albariño, Pazo de Señorans 2016 Galicia, Spain ABV 13.5%

An immaculate Albarino from Spain's finest white wine producer.

£45.00 Seafood, Pasta,
Mushrooms

Sauvignon Gris, Estero Vineyard, Casa Marin 2017 San Antonio, Chile

ABV 14.0%

This is a must try if you like Sauvignon Blanc and are keen for something a bit different. A stunning wine!

£55.00 Spicy Flavours,
Seafood

Chablis Premier Cru, Montmains, Domaine Pinson 2015 Burgundy,

France ABV 13.0%

Immaculate Chablis from one of the area's most established families. Creamy, mineral and lingering.

£58.00 Great by itself or
with Rich Creamy
Sauces

Rully Premier Cru, Domaine Jaeger Defaix 2019 Chardonnay, France ABV

13.5%

Pastry, lime and honey with nutty undertones. Rich and dimensional with real star power.

£69.00 Great Aperitif or
with Rich Fish
Dishes

Red

Château Lamothe-Cissac 2016 Bordeaux, France ABV 13.5%

A traditional Bordeaux with elegance and savoury fruit in abundance.

Balanced and age-worthy.

£42.00 Grilled Meat, Rack of
Lamb or after dinner

Liberté Pinotage, B Vintners 2017 Stellenbosch, South Africa ABV 13.5%

Cherries and blackcurrant with dried herbs and mocha. A beautiful Pinotage

that is all about fragrance and finesse.

£49.00 Lamb Shanks,
Mushroom Risotto

Rioja Gran Reserva, Bodegas Luis Cañas 2014 Rioja, Spain ABV 13.5%

Powerful and generous with touches of dark fruit jam, liquorice and leather.

£67.00 Rich Lamb Dishes or
Stews

Amarone della Valpolicella, Campo León,

ILatium Morini 2015 Veneto, Italy ABV 16.0%

Rich and pruney with raisined flavours brightened by sour cherries and fresh herbs.

Ample and intense.

£79.00 Grilled or Roast
Meats and Cheeses

Pinot Noir, Vin De Bourgogne, Pommard 2017 Burgundy, France ABV 13.0%

Substantial body and a round mouthfeel, with cherry, blackberry and spice

aromas which echo on the palate, supported by fine, slightly dry tannins

£79.00 Brilliant with Steaks

Barolo, Cannubi, Cascina Adelaide 2015 Piedmont, Italy ABV 14.0%

Perfumed yet robust with velvety tannins and violet-scented fruit.

Truly the 'King of Wines'!

£125.00 Steak, Game and
Red Meats



Drinks List



Draught

The Puffin Craft Lager	4.0	£4.75
Strongbow Cider	4.5	£4.60
Old Speckled Hen	4.5	£4.80
Guinness	4.1	£4.40
Birra Moretti Premium Lager	4.6	£5.60
Estrella Damm Premium Lager	4.6	£5.50

Bottle Beer & Cider

Peroni 330ml	5.1	£3.95
Corona 330ml	4.5	£3.95
Range of Real Ales 500ml	N/A	£5.00
Magners Cider 568ml	4.5	£4.75
Savannah Dry Cider 500ml	5.0	£5.00
Old Mout Berries & Cherries Cider	4.0	£5.00

Spirits (Enquire for more)

Smirnoff Vodka	37.5	£3.50
Grey Goose Vodka	40	£4.50
Jack Daniels	40	£3.50
Bacardi Carta Blanca	37.5	£3.50
Courvasier VSOP Brandy	40	£3.80
Famous Grouse	40	£3.40
Range of Malt Whiskies	N/A	Varies

Soft/Alcohol Free

Erdinger Alcohol Free Beer 500ml	N/A	£4.50
Alcohol Free Wine 125/250ml	N/A	£2.75/£5.00
Britvic Apple Juice 250ml	N/A	£2.30
Orange/Apple/Pineapple/Cranberry Juice 12oz	N/A	£2.30
Squash 12oz/Pint	N/A	£1.00/£1.50
Coke/Coke Zero/Diet Coke/Fanta/Diet Irn Bru 330ml	N/A	£2.90
Coke/Diet Coke/Lemonade 12oz/Pint	N/A	£2.80/£3.60
Fever Tree Indian/Light/Mediterranean Tonic 200ml	N/A	£2.60
Fever Tree Ginger Beer 200ml	N/A	£2.60
Fever Tree Italian Blood Orange/Raspberry & Rose Soda	N/A	£2.60
Appletizer 275ml	N/A	£3.00
J20 Range 275ml	N/A	£3.00



Gin List



	<u>ABV</u>	<u>Price</u>
Bloom Passionfruit and Vanilla Gin	40	£4.00
Bombay Sapphire Gin	40	£3.50
Brewdog Lone Wolf Gin	40	£3.90
Brockmans Gin	40	£4.10
Bulldog Gin	40	£3.90
Caorunn Gin	41.8	£4.00
Daffy's Gin	30.4	£4.20
Edinburgh Classic Gin	43	£4.00
Edinburgh Raspberry Gin Liqueur	20	£3.50
Edinburgh Rhubarb and Ginger Gin Liqueur	20	£3.50
Gordon's Pink Gin	37.5	£3.50
Gordon's Sicilian Lemon Gin	37.5	£3.50
Gordon's Sloe Gin	26	£3.50
Hadrian's Wall Gin	40	£3.90
Hadrian's Wall Rhubarb and Apple Gin Liqueur	20	£3.50
Hendricks Gin	41.4	£4.00
Isle of Harris Gin	45	£5.30
Kings Hill Gin	44	£5.30
Langley's Gin	41.7	£3.80
Martin Miller's Gin	40	£3.75
Meldon Dry Gin	43	£4.10
Minus-33 Gin	33	£3.90
North Berwick Gin	42	£4.30
Old Skool Iron Brew Gin Liqueur	18	£3.50
Old Skool Tutti Frutti Gin Liqueur	18	£3.50
Opihr Gin	40	£3.75
Plymouth Gin	41.2	£3.90
Porters Gin	41.5	£3.60
Rock Rose Gin	41.5	£4.20
Roku Gin	43	£4.30
Slingsby Marmalade Gin	40	£4.80
The Botanist Islay Gin	46	£4.30
Whitley Neill Blood Orange Gin	43	£3.80
Whitley Neill Parma Violet Gin	43	£3.80
Whitley Neill Raspberry Gin	43	£3.80
Whitley Neill Small Batch Gin	43	£3.80

We have a range of tonics available, please ask server for details



Cocktails

(Please enquire if you would like a cocktail not on the list)

Cherry Bakewell Sour – Ameretto, Kirsch Liquer, Lemon, Sugar - £7.95

Espresso Martini – Kahlua, Vanilla vodka, Coffee, Sugar - £7.95

Pornstar Martini – Passoa, Prosecco, Vanilla vodka, Passion fruit puree, Pineapple juice - £7.95

Cosmopolitan – Triple sec, Citrus vodka, Lime, Cranberry juice - £6.95

French Martini – Chambord, Vodka, Pineapple juice - £6.95

Margarita – Triple sec, Tequila, Lime, Salt - £6.95

Negroni – Martini Rosso, Gin, Campari - £7.95

Aperol Spritz – Aperol, Prosecco, Soda - £6.95

Passion Fruit Bellini – Prosecco, Passoa, Passion Fruit Puree - £6.95

Kir Royale – Crème De Cassis, Prosecco - £6.95