

STARTERS

SOUP OF THE DAY (VE,V,GFA) £6.95

With Crusty Bread

ESCARGOTS DE BOURGOGNE £10.95

*X6 Snails of Burgundy with Maître D'hôtel Butter & Pan Seared Bread
(Single Snail £2.00)*

CHEF'S PATE (GFA) £7.95

With Puffin Chutney & Warm Toast

SMOKED SALMON & HADDOCK FISHCAKE (GFA) £8.50

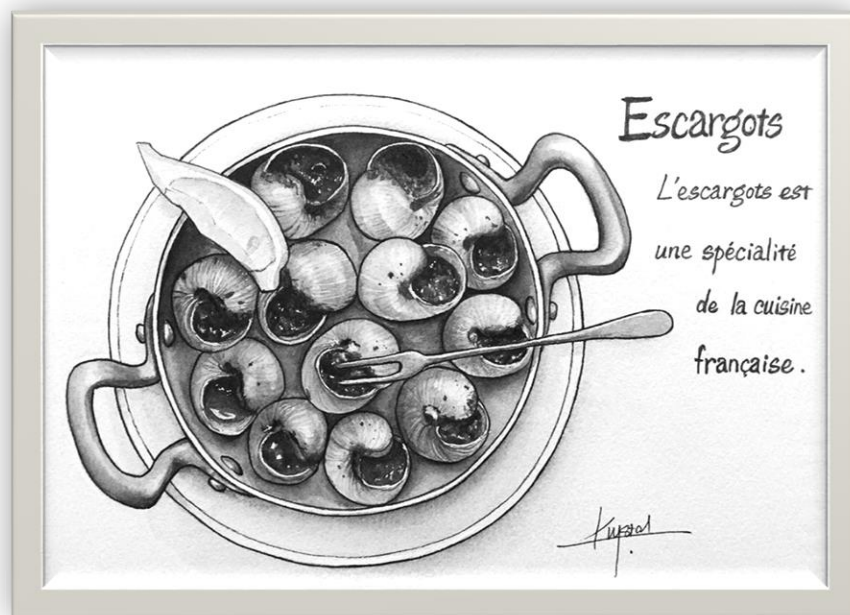
With Dill Cream

LOCH FYNE OYSTERS (GF) £3.50 each

With Shallot Vinegar

ASSIETTE OF MIXED OLIVES (V,GFA) £10.95

*With Sundried Tomato, Cornichons, Piquillo Peppers, Baby Onions,
Humous, Raita & Pitta Bread*



MAINS

BEER BATTERED NORTH SEA HADDOCK (GFA) £15.95
With Chunky Chips, Dressed Leaves & Chef's Tartare Sauce

MONKFISH & KING PRAWN CURRY (GFA) £21.95
With Turmeric Rice, Flat Bread & Raita

GRILLED HALF SHELL LOCH FYNE QUEEN SCALLOP x8
(GFA) £22.50
With a Bacon Garlic Butter, Dressed Leaves & Crusty Bread

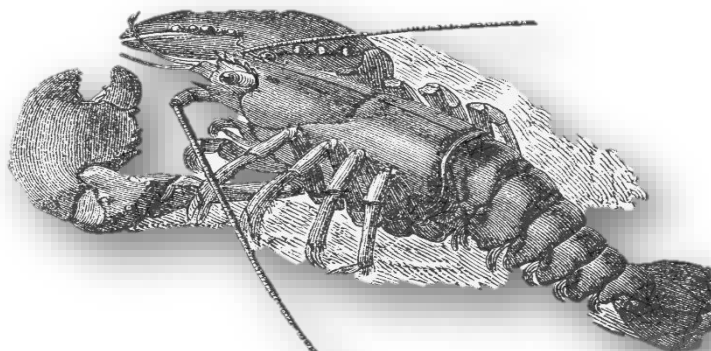
BAKED CAJUN SPICED SALMON ESCALOPE (GF) £17.50
With Leek & Herb Mashed Potato, Pak Choi, Cherry Vine Tomato & Asparagus

8oz SIRLOIN STEAK (GFA) £26.95
With Chunky Chips, Grilled Cherry Vine Tomato, Dressed Leaves & Peppercorn Sauce

MARINATED TUNA STEAK (GF) £18.95
With Lime, Ginger & Red Chilli, Roasted Fennel & Baby Potatoes

GRILLED BROCHETTE OF SPICY CHICKEN £14.95
With Saffron Rice and Flat Bread

GRILLED LOBSTER (GF) £49.95
With Thermidor Sauce, Dressed Leaves & Chunky Chips





SALADS

HOT SMOKED SALMON (COLD) (GF) £12.95

On Dressed Leaves, Warm Baby Potatoes & Mayonnaise Dressing

DUCK LEG CONFIT (GFA) £12.95

On Dressed Leaves, Pine Kernel, Croutons & Walnut Dressing

ROASTED VEGETABLES (V,GF) £10.95

On Red & White Chicory with a Green Pesto Dressing

(With Goats Cheese) £12.95

SIDE DISHES

CHUNKY CHIPS - £3.95

TURMERIC RICE - £3.50

LEEK & HERB MASHED POTATO - £3.50

ROASTED VEGETABLES - £4.50

ASPARAGUS - £4.50

MIXED OLIVES - £3.95

BREAD & BUTTER - £2.00

GARLIC BREAD - £3.00

BABY POTATOES - £3.95

DRESSED LEAVES - £3.50

PEPPERCORN SAUCE - £3.50

SHARING PLATTERS

1. FISH PLATTER (GFA) £22.95

*Smoked Salmon, Mackerel Trout & Smoked Salmon Pate, Seatrout
Gravadlax with Dill Cream, Garlic Mayonnaise & Bread*

2. FISH AND SHELLFISH PLATTER £44.95

Platter 1 plus 4 Oysters, 2 Crab Claws, Cockles & Squid

3. THE PUFFIN ROYAL PLATTER £99.95

*Platter 2 plus 500g Lobster, Mussels Mariniere, 4 Queen Scallops,
Smoked Salmon, Haddock Fishcake, Chunky Chips & Dips*

***ADD A BOTTLE OF ANDRE ROGER CHAMPAGNE OR
CHABLIS LE CRU FOR £59.95**



DESSERTS

CRÈME BRULEE OF THE DAY £7.50

With Almond Tuile

BAKED LEMON CHEESECAKE £7.50

With Fruit Coulis

AFFAGATO (GF) £8.95

*Espresso, Vanilla Ice Cream (£1 supplement for different flavour) and
a Liquer of your choice
(Tia Maria/Drambuie/Amaretto)*

ASSIETTE OF CHEESES X 3 (GFA) £9.95

A selection of French Cheeses and Accompaniments

SELECTION OF ICE CREAM AND SAUCES

With Shortbread

1 Scoop - £2.95

2 Scoop - £4.95

3 Scoop - £6.95

<u>Flavours</u>	<u>Sauces</u>
<i>Vanilla</i>	<i>Chocolate</i>
<i>Chocolate</i>	<i>Toffee</i>
<i>Strawberry</i>	<i>Fruit Coulis</i>
<i>Mint Choc Chip</i>	<i>Chantilly Cream</i>
<i>Chocolate Orange</i>	
<i>Hazelnut & Chocolate</i>	
<i>Pistachio</i>	
<i>Dark Rum & Raisin</i>	
<i>Toffee & Fudge</i>	
<i>Blackcurrant & Clotted Cream</i>	
<i>Blood Orange Sorbet</i>	
<i>Lime Sorbet</i>	
<i>Mango Sorbet</i>	