



Sun—Thu: 5.00pm—8.30pm & Fri—Sat: 5.00pm—9.00pm

Warm focaccia with olive oil & aged balsamic **4.95**

Warm tomato & mascarpone cheese dip with focaccia **6.50**

FOR THE TABLE

Tortilla dippers with our jalapeño and lemongrass dip (v) **4.75**

Fruits of the sea — array of fresh, smoked and pickled seafood with dressing to complement, served with a basket of warm bread **12.95**

STARTERS

Soup of the day **3.95**

Confit of duck croquette with a chilli & pineapple salsa, served with a sesame salad **6.95**

Steamed mussels with white wine & shallots, finished with cream & fresh parsley (gf) **6.50**

Warm goat's cheese and poached pear salad with our port wine dressing (v) (gf) **6.95**

Prawn, apple & avocado salad with lemon & Dijon dressing **6.50**

Pan-fried scallops on black pudding, topped with prosciutto with a kiwi & lime sauce **7.95**

Chargrilled rare beef served on a mint, coriander & mixed salad with fresh chillies & an oriental dressing **7.95**

Pan-fried wild mushrooms with white wine & garlic on warm focaccia with a Parmesan crust (v) **6.50**

Haggis encased in cream cheese, deep fried in a light, crisp batter and served with a Drambuie dip **6.50**

Gambas Pil Pil — sizzling garlic and chilli prawns served with warm bread **6.95**

Floret of broccoli encased in cream cheese, dressed with fresh breadcrumbs, deep fried and served with garlic & coriander dip (v) **5.75**

FISH

Battered or breaded haddock served with fries & minted peas **10.95**

Monkfish in a light oriental broth of wild mushroom and pak choi, flavoured with coriander, fresh chillies, garlic and ginger **13.95**

Baked cod loin on spring mash with sweet chilli herb salad (gf) **13.95**

Seafood pie an array of fresh seafood with buttery mash & cheese, served with chef's choice of veg (gf) **13.95**

Seafood penne pasta in tomato or creamy white wine sauce **10.50**

FINE QUALITY STEAK

NATIVE BREED

8oz Rib-eye steak popular for its succulent and flavourful marbling of fat throughout (gf) **19.95**

8oz Fillet steak lean and tender (gf) **23.95**

Choice of sauces
peppercorn or Diane **1.50**

Served with a choice of garlic mash & vegetables or French fries & rocket Parmesan salad

THE REST

Pan-seared venison with wild berry sauce (gf) **14.25**

Pan-fried pork fillet with white wine grape sauce, finished with Roquefort cheese (gf) **12.50**

Supreme of chicken stuffed with haggis in creamy red wine whisky sauce **13.50**

Pan-fried duck breast with passion fruit sauce, lightly flavoured with whisky **14.50**

The above will be served with chef's choice of vegetables & potatoes to complement.

Escalope of chicken, breaded, served with spaghetti in a light tomato sauce **12.50**

Penne pasta with chicken and chorizo **choice of sauces:**
tomato and herb or creamy Stilton, onion and white wine sauce **9.25**

Vegetarian dish of the day & Vegan menu — please ask for details.

BURGERS

Steak burger **9.75**

Chicken burger **9.50**

Choice of toppings

creamy cheese & jalapeños, cheese & bacon, guacamole & prosciutto, Rob Roy (haggis & Drambuie sauce) **1.50**

Duck burger topped with onion & mango spiced marmalade **10.75**

Vegan Burger
sweet potato, yellow pepper & butternut squash burger with a hint of fresh chillies and coriander topped with sweet chilli sauce in focaccia **9.50**

All of our burgers are served with fries

12" RUSTIC PIZZA

Roma — pepperoni, salami, prosciutto, mozzarella & mascarpone cheese, tomato, garlic, fresh basil & rocket with olive oil **10.75**

Margherita — our own tomato base sauce with mozzarella & mascarpone cheese, fresh basil & olive oil (v) **8.75**

Atlantis — mozzarella & mascarpone cheese, fresh seafood, capers, anchovies, garlic & olive oil **10.95**

Haddie — creamy cheese base sauce with mozzarella & mascarpone cheese, smoked haddock, roasted shallots & fresh basil **10.95**

Braveheart — spiced chicken, fresh chillies, onion, sun-dried tomato & crème fraîche with a chilli olive oil **10.75**

Kailyard — mozzarella & mascarpone cheese, artichoke, spinach, rocket, cherry tomatoes & spring onion with a balsamic glaze (v) **9.95**

Sombrero — mozzarella & mascarpone cheese, topped with beef chilli, Mexican beans, crème fraîche & chillies **10.50**

Rabbie — topped with haggis, black pudding, mozzarella & mascarpone cheese **10.75**

KISA'S MONTHLY SPECIALS

Starters

Melon and king prawn salad with a tangy dressing **6.95**

Haggis, neeps and tatties with Drambuie sauce **6.95**

Mains

Rioja-braised lamb shank served with mash and chef's choice of vegetables (gf) **13.95**

Poached salmon and a white wine seafood sauce served with mash and chef's choice of vegetables (gf) **13.95**

Thai green chicken curry served with jasmine rice (gf) **13.95**

Venison pie - slow cooked in red wine, topped with puff pastry served with mash and chef's choice of vegetables **13.95**