



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

Warm focaccia
served with
olive oil & aged balsamic
(v) **4.95**
tomato & mascarpone
cheese dip (v) **6.50**

Garlic pizza bread
(v) **4.95**
with cheese (v) **5.95**

**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
13.95

STARTERS

Soup of the day
3.95

Kisa's prawn cocktail
7.50

Haggis encased in cream cheese
deep-fried in a light, crisp batter and
served with a Drambuie dip
6.95

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

FISH

Battered or breaded haddock
served with fries & minted peas
11.50

Monkfish
in a light oriental broth of wild mushroom
and pak choi, flavoured with coriander,
fresh chillies, garlic and ginger
14.50

Baked cod loin
on spring mash with a sweet
chilli herb salad
(gf) **14.50**

Seafood pie
an array of fresh seafood
with buttery mash & cheese,
served with chef's choice of veg
(gf) **14.50**

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

Tuna Niçoise
served rare with olives, cherry
tomatoes and anchovies
7.95

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

Steamed mussels
with white wine & shallots, finished
with cream & fresh parsley
7.95

Chargrilled rare beef
served on a mint, coriander & mixed salad
with fresh chillies & an oriental dressing
8.95

Poached pear
in a port wine jus, stuffed with Stilton
mousse. Served with salad and our celery
& apple mayo **6.95**

Pan-fried wild mushrooms
with white wine & garlic on warm
focaccia with a Parmesan crust
6.75

Deep-fried Camembert
with a chilli jam
6.95

THE REST

Venison Rossini
pan-seared venison on a crouton, topped
with pâté and a Madeira sauce
15.95

Pan-fried pork fillet
with a white wine grape sauce,
finished with Roquefort cheese
13.50

Supreme of chicken
stuffed with haggis in a creamy
red wine whisky sauce
13.75

Pan-fried duck breast
with passion fruit sauce,
lightly flavoured with whisky
15.50

*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
12.95

Penne pasta
with chicken and chorizo
choice of sauces: tomato and herb
or creamy Stilton, onion and
white wine sauce
11.50

Kailyard pasta
penne pasta with a garden of vegetables
in a creamy Stilton & white wine sauce
9.95

**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**

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

Choice of sauces
peppercorn or Diane **1.75**

Extras
Surf 'n' turf **4.95**

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

BURGERS

Steak burger
9.95

Chicken burger
9.95

Choice of toppings

creamy cheese & jalapeños, cheese & bacon, guacamole & prosciutto,
Rob Roy (haggis & Drambuie sauce)
1.75

Duck burger
topped with onion & mango
spiced marmalade
10.95

Vegan Burger
sweet potato, yellow pepper & butternut
squash burger with a hint of fresh chillies
and coriander topped with sweet chilli
sauce in focaccia
9.75

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

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

Margherita
our own tomato base sauce with
mozzarella & mascarpone cheese,
fresh basil & olive oil
(v) **8.95**

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

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

Sombrero
mozzarella & mascarpone cheese,
topped with beef chilli, Mexican
beans, crème fraîche & chillies
10.75

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

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



STARTERS
Hot smoked salmon salad
with a creamy horseradish dressing **7.50**

**Baked smoked haddock
& cheese brûlée**
with oatcakes **7.25**

MAINS
Confit of duck leg
with baby beets and Puy lentils on mash
with a red wine & beetroot jus **14.95**
Venison burger
with a caramelised red onion & red currant chutney.
Served with fries **10.95**
Grilled seabass fillet
with a seafood cocktail salad and fries **14.95**

Supreme of chicken stuffed
with a smoked salmon & prawn mousse with a
creamy mustard & dill sauce **13.95**
Caribbean chicken
chilled pieces of chicken in our rum, coconut
and mango mayo served in a fresh pineapple
half with salad and fries **12.95**

PLEASE ADVISE OF ANY DIETARY ALLERGENS AS NOT ALL INGREDIENTS ARE LISTED