

Dinner

oroocco pier

Starters

Antipasti board: Mozzarella, cured meats, garlic roast vegetables and pesto ciabatta
6.55

Black pudding, smoked pancetta and new potato salad with a warm mustard and apple dressing
5.95

Crab, rocket and avocado salad with lime and chilli dressing
6.45

Seafood bisque with crostini and rouille
5.75

Wonton wrapped vegetable haggis with plum sauce
5.35

Pork and pistachio terrine served with home made piccalilli and sourdough bread
5.25

Soup of the day
3.95

Skewered Thai king prawns, grilled and served on a mint and mango salad
6.35

Roast pepper, courgette, basil and red onion crostini
4.95

Dunsyre blue cheese and butternut squash tartlet served with mixed leaves, toasted walnuts and beetroot
6.25

Grilled split langoustines in butter, lemon, garlic and parsley
12.95/19.95

MUSSEL POTS

White wine, parsley, garlic and shallot
5.95/10.95*

Thai red curry
5.95/10.95*

Provençal
5.95/10.95*

**Perfect pairing: our mussel pots are great with a chilled bottle of Leffe Blonde beer imported from Belgium. Complete the 'moules frites' experience with a bowl of our famous puffy chips.*

OYSTERS

Natural, on ice with red wine vinegar and shallot dressing

6 or 12
8.95/17.50

Oysters kilpatrick: grilled with bacon, shallots and parsley
8.95

FRIED SEAFOOD

Served with lime and roast garlic aioli

Salt and pepper squid
5.95

Spicy whitebait
4.95

Frito misto
5.65

Mains

Char-grilled marinated venison steak with juniper berry and rowan jelly jus
16.95

Chicken breast stuffed with gorgonzola and sun-dried tomato, wrapped in serrano ham, on red pesto
15.95

Roast herb crusted rump of lamb with mint gremolata
17.95

Pan-fried scotch fillet steak with caramelised onion and port sauce
23.95

The above dishes are served with dauphinoise potatoes and wok fried vegetables.

Roast shellfish platter: Scallops, prawns, langoustine, oysters, mussels, half lobster and clams in garlic, parsley and lemon butter
29.95

King scallops on leek mash, Stornoway black pudding and apple puree
18.95

West coast lobster thermador with tomato and herb salad
27.95

Pan-fried sea bass with buttered saffron and coriander sauce on new potatoes, wilted spinach and asparagus
16.95

Fish of the day, see your server for today's catch
15.50

Marinated duck breast on pak choi, spinach, bean sprouts and spring onion noodles, roasted belly of pork and hoisin jus
15.25

Wild mushroom risotto, rocket, parmesan crisp and white truffle oil
14.95

Marinated Mediterranean vegetable and haloumi skewers. Served with herb and lemon cous cous, minted yoghurt and flat bread
14.95

FROM THE CHAR-GRILL

Blackened ribeye steak with tomato salsa
19.95

Veal t-bone with caramelised onions
21.95

Scotch sirloin

Served with one of the following:

Langoustine and scallop in garlic butter
23.95

Garlic butter
19.95

Peppercorn sauce
20.95

Bearnaise sauce
21.95

Char-grilled dishes are served with our famous puffy chips and a herb salad.

SIDE ORDERS

Wok fried vegetables 2.45

Green beans with pancetta 2.45

Roast rosemary and garlic potatoes 2.45

Puffy chips 2.45

Mixed salad 2.45

Garlic bread 1.95

Desserts

Sticky toffee pudding with vanilla ice-cream
5.25

Poached pear with gingerbread and mascarpone cream
4.95

Today's cheese selection
6.25

Lemon and amaretti cheesecake with blackberry coulis
5.25

Salted caramel and chocolate torte
5.25

Raspberry and Clayva crème brûlée with shortbread
4.95