



# My kitchen

multi-cuisine restaurant



## Entrée

### Charcuterie Platter

A collection of Mediterranean cured meats

£4.95

### Spiced Coated Cashew Nuts and Salted Almond

£3.95

### Home Marinated Olives

Home marinated mixed olives

£2.95

## Starters

### Soup of the Day (v)

Homemade soup with crusty bread roll and butter

£4.25

### Nachos (v)

Tortilla chips, cheese, Guacamole, sour cream, salsa and Jalapeños

£4.95

### Forest Mushrooms (v)

Creamy wild mushrooms, toasted brioche, parmesan cheese and cassis reduction

£4.95

### Scallops

Pan fried scallops, Stornoway black pudding, peas purée and crispy Iberico ham

£6.95

### Gambas Gabardina

Crispy beer battered king prawn with saffron garlic mayonnaise

£4.95

### Calamari Rings

Asian salad and chilli mayonnaise

£4.75

### Mussels

Scottish mussels cooked with your choice creamy white wine OR tomato basil touch with chilli, served with garlic bread

£5.25

### Spicy Chorizo Cidr 

Coastal mussels, spicy chorizo, cider, touch with chilli & cream with garlic bread

£5.65

### Chicken Quesadilla

Guacamole, sour cream and salsa

£4.95

### Chicken Tempura

Chef's salad and garlic chilli sauce

£4.95

### Slow Roast Pork Belly

Spicy chorizo, Stornoway black pudding and green apple pur e

£5.50

### Haggis Two Ways

Bon Bons & pakora served with Arran mustard mayonnaise, tamarind chutney and mint yoghurt

£5.25

### Pan Fried Partridge Breast

Partridge leg croquettes, spiced beet root pur e, pears and toasted walnuts

£6.95

### Pears and Blue Cheese Salad (v)

Rocket, Scottish blue cheese, walnuts and house dressings

£4.65



# My kitchen

multi-cuisine restaurant



## Main Courses

- Guinea Fowl Breast** £13.95  
Partridge legs bon bons, apricots & chilli chutney, potato galette, sautéed kale, parmesan crisp and Madeira jus
- Grilled Chicken Breast** £11.95  
Bacon, Stornoway black pudding, baby potatoes, rockets, tomato chutney and parmesan shavings
- Chicken Fajitas** £11.95  
Sizzling chicken stripes, peppers, Mexican rice, tortilla wraps, salsa, guacamole & grated cheddar cheese
- Cajun Spices Chicken Burger** £9.95  
Cajun chicken breast, crispy bacon, smoked cheddar cheese, brioche burger bun, French fries, salad and onion rings
- Chicken Korma** £9.95  
All time favourite creamy chicken supreme, naan and boiled rice
- Butter Chicken** £9.95  
Buttery tomato almond gravy, naan and boiled rice
- Penne alla Cacciatore** £9.95  
Stripe cut chicken breast, mix peppers, tomato, basil, chilli with garlic bread and parmesan cheese
- Linguine con Cozze** £9.95  
Linguine pasta, tomato, basil, fresh mussels, chilli, garlic bread and parmesan cheese
- Fish and Chips** £9.95  
Crispy beer battered haddock fillet, mushy peas, salad, french fries and tartare sauce
- Oven Baked Cod** £14.95  
Seasonal vegetables, mussels, king prawn, cocotte potato and saffron broth
- Pan Fried Stone Bass** £15.95  
King prawn, squid, fennel, assorted vegetables with caper, samphire beurre noisette
- Lamb Bhuna** £10.95  
Tasty condensed tomato gravy with green cardamom, rice and naan
- Lamb Hot Pot** £11.95  
My kitchen lamb hot pot, carrot, potato, celery with sautéed savoy cabbage & crusty bread



# My kitchen

multi-cuisine restaurant



## Main Courses

<b>Garlic Chilli Chicken</b>	£9.95
South Asian style chilli chicken supreme, rice, naan & chilli pickle	
<b>Spaghetti Bolognese</b>	£8.95
Homestyle Scottish Beef bolognese, garlic bread & Parmesan cheese	
<b>Lasagna al Forno</b>	£9.95
Traditional beef lasagna, chunky chips and garlic bread	
<b>My kitchen Burger</b>	£10.95
Steak burger, bacon, smoked cheddar cheese, Arran mustard mayonnaise, salad, onion rings, French fries and brioche burger bun	
<b>Spaghetti Meat Balls</b>	£10.95
Home made steak meatballs, tomato, basil, chilli with garlic bread and parmesan cheese	
<b>Beef Fajita</b>	£12.95
Sizzling strips of cut Scottish sirloin of beef, mixed peppers, Mexican rice, tortilla wraps, guacamole, salsa, sour cream and cheese	
<b>8oz Sirloin of Scotch Beef</b>	£15.95
28 days matured Scotch sirloin, forest mushroom, onion rings, French fries, grilled tomato and peppercorn sauce	
<b>Surf and Turf</b>	£18.95
28 days matured scotch 6oz beef fillet, forest mushrooms, potato galette, grilled tomato, king prawn, shallots purée, assorted vegetables and jus	
<b>Forest Mushrooms Penne (v)</b>	£9.95
Creamy tomato, basil, baby spinach, garlic bread with parmesan shavings	
<b>Penne Arrabiatta (v)</b>	£7.95
Tomato, basil, chilli, garlic bread and parmesan cheese	

## Side Orders

<b>French Fries</b>	£1.95
<b>House Salad</b>	£2.50
<b>Boiled Rice</b>	£1.80
<b>Mexican Rice</b>	£1.80
<b>Garlic Bread</b>	£1.95
<b>Peppercorn Sauce</b>	£1.80
<b>Whisky Sauce</b>	£2.50



# My kitchen

multi-cuisine restaurant



## Set Meal A

2 course £13.95pp/3 course £16.95pp

### Starters

#### Soup of the Day (v)

Home made soup with crusty bread roll and butter

#### Chicken Tempura

Chefs salad and garlic chilli sauce

#### Mussels

Mussels cooked with your choice Creamy garlic or tomato basil

### Mains

#### Chicken Korma

Creamy chicken curry with naan & boiled Rice

#### Lamb Bhuna

Tasty condensed tomato gravy with naan & boiled rice

#### My kitchen Burger

Steak burger, bacon, cheese, French fries, onion rings and salad

### Desserts

#### Apple brûlée

Apple brûlée, short bread & apple compote

#### Sticky Toffee Pudding

Vanilla ice cream & clotted cream

#### Selection of ice cream

## Set Meal B

2 course £15.95pp/3 course £19.95pp

### Starters

#### Nacho

Tortilla chips, salsa, guacamole, sour cream & jalapeños

#### Haggis 2 Way

Haggis pakora, bon bons with mustard mayonnaise

#### Gambas Gabardina

Crispy beer battered king prawn with saffron mayonnaise

### Mains

#### Grilled Chicken Breast

Bacon, Stornoway black pudding, Parmesan, salad & tomato chutney

#### Beef Fajita

Sirloin of beef, mix peppers, salsa, guacamole, sour cream, Mexican rice & tortilla wraps

#### Lamb Hot Pot

Baby potato, carrot, savoy cabbage and crusty bread

### Desserts

#### Tiramisu

Vanilla ice cream & raspberries jelly

#### Sticky Toffee Pudding

Ice cream & clotted cream

#### Cheese cake of the day

## Set Meal C

2 course £18.95pp/3 course £21.95pp

### Starters

#### Forest Mushrooms

Creamy wild mushrooms, toasted brioche & Parmesan (v)

#### Scallops

Stornoway black pudding, peas puree, pancetta & crispy iberico ham

#### Pan Fried Partridge Breast

Partridge leg croquettes, spiced beet root purée, pears and toasted walnuts

### Mains

#### Guinea Fowl Breast

Partridge leg Bon Bons, potato galette, sautéed kale, Parmesan crisp, apricots chutney & Madeira jus

#### Stone Bass

King prawns, calamari, assorted vegetables, caper & samphire beurre noisette

#### 8oz Sirloin of Scotch Beef

Wild mushrooms, onion rings, chunky chips & peppercorn sauce

### Desserts

Choice of yours from a la carte desserts menu

*Please allow reasonable cooking time for your meal as everything is cooked fresh from scratch. Some of our dishes may contain allergens. If you have intolerance to any food or drink, please ask your server for further advice.*

## OUTDOOR CATERING

We offer a  
range of  
outside  
catering  
services for  
all occasions.

Ask a member  
of staff for  
more details.

## COCKTAILS

Circle of life	£4.95
Cosmopolitan	£4.95
Woo Woo	£4.95
Strawberry Daiquiri	£4.95
Tutti Fruity	£5.25
Peter Pan	£5.25
Long Island Ice Tea	£5.95
Mocktails	£3.45



## FUNCTION HIRE

In a large group?  
Hen do, Birthday  
party or just a  
family gathering?  
My Kitchen can  
offer private rooms  
catering for large  
groups.

Great for Corporate  
Events, Business  
Meetings, Family  
Events, Birthday  
Gatherings, Private  
Dinners & Festive  
Parties.