

My kitchen

multi-cuisine restaurant

ENTRÉE

CHEFS SELECTION OF BREAD BASKET	£3.50
Served with extra virgin olive oil, aged balsamic vinegar, home made hummus.	
MIXED NIBBLES (V)	£3.50
Marinated olives, Roasted cashew nuts & root vegetables crisps.	
TORTILLA CHIPS (V)	£2.95
Home made corn tortillas chips with spicy tomato salsa.	
CRUDITÉS WITH 3 DIPS (V)	£3.50
Cucumber, carrot, celery, cherry tomato, radish, Hummus, Remoulade and Harissa mayonnaise	
CHARCUTERIE PLATTER	£4.95
A collection of Mediterranean cured meats	
SPICED COATED PEANUTS (V)	£2.50
SALTED ALMONDS (V)	£2.50

SOME OF OUR DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE INTOLERANCE TO ANY FOOD AND DRINK PLEASE ASK SERVER FOR FURTHER ADVICE.

STARTERS

NACHO (V)	£4.95
Tortilla chips, cheese, guacamole ,sour cream, salsa and jalapeño	
FOREST MUSHROOMS (V)	£5.50
Toasted brioche, creamy wild mushrooms, parmesan shavings and cassis reduction.	
KING PRAWNS FRITTER	£4.95
Crispy beer battered king prawns with harisa mayonnaise.	
MUSSELS	£5.50
Scottish mussels cooked with your choice, Creamy white wine sauce or tomato Basil with chili.	
POACHED SMOKED SCOTTISH HADDOCK	£5.95
With cream fraiche, new potatoes, boiled quails egg & Sprinkle with curry salt	
MONK FISH RISOTTO	£6.65
Wild mushrooms risotto, green tender asparagus, Parmesan shavings & Touch with saffron	
CRABS BON BONS	£6.65
Scottish crabs, Arran mustard mayonnaise, boiled quails eggs, asparagus & spices coated peanuts	
PAN SEARED SCALLOPS	£6.95
Stornoway black pudding croquettes, peas puree and crispy Iberico ham.	
SEAFOOD BOUILLABAISSE	£6.95
Monk fish, salmon, mussels, prawns, tomato & broad beans broth.	
LOCH FYNE SEAFOOD CHOWDER	£6.95
Langoustine, smoked haddock, potato, leek, bacon, mussels, cream and touch with curry spices	
HAGGIS NEEPS AND TATTIES	£5.95
Drambuie, Arran mustard cream.	
CHICKEN CAESAR SALAD	£4.50
Chicken breast, romaine lettuce, bread croutons ,parmesan shavings, tomato and caesar dressing.	
CHICKEN TEMPURA	£4.65
Chefs salad with peanuts and sweet garlic chilli sauce.	

SOME OF OUR DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE INTOLERANCE TO ANY FOOD AND DRINK PLEASE ASK SERVER FOR FURTHER ADVICE.

MAINS

GRILLED CHICKEN BREAST £11.95
Stornoway black pudding, baby potato, bacon, rocket salad, parmesan and tomato chutney.

CHICKEN FAJITA £10.95
Sizzling chicken stripes, mix peppers, Mexican rice, wraps, salsa Guacamole, cheddar cheese & Sour cream.

CHICKEN SCHNITZEL £9.95
Parmesan panko bread crumbs coated chicken breast with baby potato, seasonal vegetables and chilli peppers mayonnaise.

SURF AND TURF £18.95
28 days matured 6oz scotch beef tenderloin, langoustine, roasted shallot, wild mushrooms, fondant potato, and pink pepper corn jus.

8OZ SIRLOIN OF SCOTCH BEEF £15.95
28 days matured scotch sirloin, wild mushrooms, grilled tomato, crispy thyme onion rings, chunky chips and green peppercorns sauce.

BEEF FAJITA £12.95
Sizzling stripe cut scotch sirloin of beef, peppers, Mexican rice, Tortilla wraps, salsa, guacamole, sour cream.

STEAK ALE PIE £11.95
Scotch beefsteak, bacon, carrot, mushrooms, sweet potato fries and garlic bread

MY KITCHEN BURGER £10.95
Steak burger, bacon, smoked cheddar cheese, home fries, salad and Arran mustard mayonnaise

FISH AND CHIPS £9.95
Crispy beer battered haddock fillet, mushy peas, fries, salad and tartar sauce.

GRILLED SALMON £12.95
Crabs bon bon, grilled vegetables, peas puree, Caper tomato salsa & crispy ham

SEA FOOD SPAGHETTI £12.95
King prawn, mussels, salmon, Tomato, basil, Parmesan and garlic bread.

ROASTED COD WITH LANGOUSTINE £13.95
Saffron potato, butter beans, pancetta & coriander Butter

BABY SPINACH PENNE £8.95
Baby spinach, plum tomato, cream, Parmesan cheese & garlic bread

ASPARAGUS AND MUSHROOM RISOTTO £8.95
Creamy Wild mushrooms, asparagus, saffron, tomato, white wine and Parmesan cheese

SIDES - £1.95 EACH

HOME FRIES / FRENCH FRIES / HOUSE SALAD OR GARLIC BREAD
SWEET POTATO FRIES (£2.50)

SOME OF OUR DISHES MAY CONTAIN ALLERGENS. IF YOU HAVE INTOLERANCE TO ANY FOOD AND DRINK PLEASE ASK SERVER FOR FURTHER ADVICE.

SET MEAL A

2 COURSE £13.95 • 3 COURSE £16.95

STARTERS

Forest mushrooms (v)

Creamy wild mushrooms, toasted brioche, Parmesan savings and cassis reduction

Chicken tempura

Chef's salad & sweet chili sauce

Charcuterie platter

A collection of Mediterranean cured meats

MAINS

Chicken schnitzel

Parmesan panko bread crumbs coated chicken breast with baby potato, seasonal vegetables and chilli peppers mayonnaise.

My kitchen burger

Steak burger, bacon, smoked cheddar cheese, Home fries, salad and Arran mustard mayonnaise

Asparagus and mushrooms risotto

Creamy wild mushrooms, asparagus, tomato, saffron, white wine and Parmesan.

DESSERTS

Chocolate Brownie

Butter scotch and vanilla ice cream

Dark Chocolate Mousse

wild berries jelly, mango cream, chocolate soil and chantilly cream.

Selection of ice cream

SET MEAL B

2 COURSE £16.95 • 3 COURSE £19.95

STARTERS

Nacho (v)

Tortilla chips, cheese, Guacamole, sour cream, salsa and Jalapeno's

Poached smoked Scottish haddock

With cream fraiche, new potatoes, boiled quails egg, Sprinkle with curry salt

Haggis Neeps and Tatties

Drambuie, Arran mustard and chives cream.

MAINS

Grilled chicken breast

Stornoway black pudding, baby potato, bacon, rocket salad, parmesan and tomato chutney.

Grilled salmon

Crabs Bon Bon, grilled vegetables, peas purée, caper tomato salsa & crispy ham.

Beef fajita

Sizzling stripe cut scotch sirloin of beef, peppers, Mexican rice, Tortilla wraps, salsa, guacamole, sour cream.

DESSERTS

Vanilla panna cotta

Salted caramel pistachio brittle, chocolate mousse, baby meringue, wild berries

White chocolate & Baileys cheese cake

Chocolate soil, raspberries sorbet, strawberries coulis and mango cream

Chef's Selection of cheese

Selection of scotish cheese, homemade chutney, Grapes, Celery and Oat cakes