

BarMC & Grill

Starters

Soup of the day with homemade bread	£3.95
Baked field mushrooms, goats cheese croquette, lemon and garlic dressing (V)	£6.00
Crab balls with chilli, ginger and coriander, mango salsa, rocket salad	£7.50
King Prawns bound with a coconut and chilli spiced mayonnaise with baby gem lettuce and gazpacho sauce	£8.50
Perthshire oak smoked salmon with lemon, caper berries and home made soda bread	£8.00
Stornoway black pudding, grilled leeks and poached egg with Hollandaise sauce	£7.50

Salads

Tomato, buffalo mozzarella, basil salad balsamic dressing and cracked black pepper (V)	£7.00
<i>10% of the price of this dish will be donated to a local cancer charity "Cancer research" in the memory of restaurateur and close friend Nello Ghezzo</i>	
Chicken Caesar char-grilled chicken breast, crispy bacon, croutons, anchovies and Parmesan with creamy Caesar dressing	£8.00
Grilled sardine with a salad of sweet peppers, confit tomato and grilled olive bread	£6.95

Sharing platters for two

Seafood platter king prawn skewers with coconut and chilli mayonnaise, crab balls with mango and coriander salsa, Perthshire oak smoked salmon with crispy caper berries, salt and pepper squid with aioli, crusty homemade bread	£16.00
Italian platter Italian salami, Parma ham, frittata with asparagus, pancetta and peas, mixed olives, cherry tomatoes, basil and mozzarella bocconcini, marinated fennel and orange salad with pecorino, grilled artichokes with anchovies and rosemary and garlic	£16.00

All great cuisines of the world have a strong regional identity, therefore we source our produce locally where possible.

From the Grill

All our meats, fish and vegetables are sourced from local suppliers. We focus on procuring ingredients that are free range and sustainable, thus ensuring you get the very best quality and flavour.

8oz Scottish rump steak	£17.50
10oz Scottish rib eye steak	£23.00
10oz Scottish sirloin steak	£25.50
Free range cajun chicken breast	£14.50

Mixed grill **£19.95**

Rump steak, lamb's kidney, bacon, pork sausage, fried egg, Stornoway black pudding

Grilled Ayrshire lamb cutlets **£19.50**

Our grills are cooked to your liking and served with garlic field mushroom, onion rings, slow roasted tomatoes, hand cut chunky chips and garnished with local watercress and BBQ sauce

Add a sauce, all at £1.95
creamy peppercorn, Béarnaise or confit garlic butter

MC beef burger, onion confit, homemade tomato relish and hand cut chips **£10.50**

Optional garnish

Bacon **£0.75**

Cheese **£0.50**

Alternative mains

Confit of "middle white" pork belly with glazed apples, carrot puree and Stornoway black pudding croutons **£11.00**

Seafood

Fillet of Loch Duart salmon, roasted sweet peppers, white bean and chorizo **£15.00**

Belhaven beer battered local haddock with hand cut chips, pea puree and tartar sauce **£11.00**

Local seafood tempura (haddock, prawns and lemon sole) garlic and saffron mayonnaise and green salad **£17.95**

Grilled tuna steak with Thai salad, egg noodles and Thai dressing **£16.95**

If you are concerned about food allergies e.g. nuts, you are invited to ask one of our staff for assistance when selecting menu items

Pasta and risotto

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Penne pasta with gorgonzola, walnut, broccoli and mascarpone (V)	7.50	£9.00
Tagliatelle with a creamy Perthshire smoked salmon, lemon and dill sauce	£8.50	£10.00
Risotto of duck confit, spring onion, baby spinach, wild mushrooms, five spice jus	£9.50	£11.50

On the side

Bread basket	£3.00
Mixed olives	£3.50
Garlic bread	£3.25
Mixed leaf salad	£3.25
New potatoes with chives	£3.25
Garlic field mushrooms	£3.25
Hand cut chips	£3.25

Desserts

Selection of cheeses	£6.95
Warm chocolate and walnut brownie with vanilla ice cream and chocolate sauce	£5.95
White chocolate cheesecake with dark chocolate sorbet	£5.95
Carrot cake with apricot sorbet	£5.95
Vanilla crème brûlée with pain d'épices ice cream	£5.95
Selection of homemade ice creams and sorbets	£5.95

A children's menu is available on request please ask your server

Head chef	Gary Baker
Restaurant manager	Richard O'Donnell
Pastry chef	Ross Baxter

Thank you for your custom
a discretionary service charge
of 12% will be added to your
bill for your consideration