

# RES'LAURANT

## STARTERS

Salmon and dill fishcake with a citrus butter sauce	£5.95
Honey glazed goats cheese with candied pecan nuts, balsamic roasted beetroot and mixed herb salad	£5.45
Prawn and crab cocktail with an apple and celery salad	£5.95
Homemade soup of the day	£3.75
Cullen skink – traditional Scottish soup with smoked haddock, bacon, potato and leek	£4.95
Continental style cheese salad with soft boiled farmhouse egg, sautéed potatoes and bacon lardons	£5.95
Chicken liver parfait with red onion marmalade, mixed leaves and Arran oatcakes	£5.25
Pan seared king scallops with a pea puree, Stornoway black pudding and Parma ham crisps	£7.45
Seasonal fruit platter with passion fruit syrup and mango water ice	£4.95
Langoustine and basil wontons with fresh lime and wasabi mayo	£7.45
Pressed terrine of ham hough and smoked chicken with parmesan shavings, celeriac coleslaw and mustard dressing	£5.25
Moules Mariniere – steamed mussels in white wine, shallot and garlic finished with a touch of cream	£5.95
Plum tomato, red onion and brie bruschetta on a rocket salad with basil pesto	£4.95

## MAIN COURSES

Pan fried fillets of seabass served on a smoked haddock and leek risotto	£13.95
Duo of duck, half roast breast and confit leg served with dauphinoise potatoes and rosemary scented jus	£13.95
Mixed seafood grill with dill new potatoes, side salad and fresh lemon	£13.95
Gratin of smoked haddock served on a chive pomme puree with smoked bacon and Arran cheddar	£12.95
Slow braised beef bourguignon with button mushroom, shallot and red wine	£12.95
Cioppino, an Italian American fish stew with chillies, smoked paprika and tomatoes	£13.95
Moules et Frites – steamed mussels in white wine, shallots and garlic finished with a touch of cream and served with a side order of fries	£10.95
Garlic and rosemary scented lamb chops served with lyonnaise potatoes and a red wine jus	£11.95
Pan roasted fillet of cod served on chorizo sausage and basil crushed potatoes with roast vine tomatoes	£12.95
Breast of chicken with gruyere cheese and leeks glazed with a white wine cream sauce	£10.95
Pan-fried breaded escalope of pork with a green peppercorn and brandy cream sauce	£10.95
Grilled fillet of salmon with a lemon and basil crust, baby new potatoes and a mixed leaf salad	£11.95
Twice baked cheese soufflé with a walnut, apple and raisin salad	£9.95
Breast of chicken wrapped in Parma ham, stuffed with cream cheese and pesto served with a chive cream	£10.95
Roasted plum tomato, basil and brie tartlet with sautéed potatoes and a rocket salad	£9.95


## STEAKS

10oz Ribeye steak with roasted vine tomatoes, mushroom, onion rings and fries	£16.95
8oz Sirloin steak with roasted vine tomatoes, mushroom, onion rings and fries	£18.95
8oz Fillet Steak with roasted vine tomatoes, mushroom, onion rings and fries	£21.95

## SIDE ORDERS

French fries	£1.95
Cajun spiced fries	£2.25
Garlic bread	£1.95
Garlic bread topped with mozzarella	£2.95
Fresh onion rings	£2.95
House salad with Hydro dressing	£2.95
Caesar salad	£2.95
Seasonal vegetables	£1.95
Rosemary and garlic foccacia	£3.25

Although nuts may not be in the dish of your choice, we must advise our guests that nuts are used on the premises and therefore may be present in any subsequent dish prepared

 Please ask about gluten free options

Guests with special dietary requirements please speak to your server who will be happy to assist.