



## TO START



Loch Fyne oysters, lemon juice, Tabasco	One - £3 Six - £15 Twelve - £25
Vine tomato and fresh basil soup	£6
Josper smoked seafood chowder	£10
Loch Fyne smoked salmon, black pepper, dill	£9
Mussels, shallots, white wine, garlic, cream	£10
Feta and watermelon salad	£7
Buttered spinach, garlic, toasted almonds	£7
Burrata bruschetta	£7
1970's prawn and shrimp cocktail	£8
Chicken liver pâté	£7



## MAINS



Smashed avocado, olive bread, poached egg, paprika fries	£14
Mussel brose skillet	£10
Cauliflower "Welsh rarebit" steak	£10
Caesar salad	Original - £12    Chicken - £14    Prawn - £16
Lobster mac 'n' cheese	£20
Scallops, chorizo, Stornaway black pudding, poached egg	£16
Steak burger	£14
Minute steak sandwich	£13
Beer-battered haddock, chips	Small - £14    Large - £16
Spinach & Gruyère, charred ciabatta, pesto, truffle oil	£13
Ploughman's platter	£13

## SIDES



Smoked Paprika fries	Tempura onion rings	Dulse soda bread	Buttered mash
Parmesan fries	Buttered greens	Green salad	Baby carrots

£4





## DESSERTS & SWEET TREATS



Chocolate brownie, rhubarb compote	£8
Crème brûlée	£8
Classic tarte tatin	£8
Lemon and lime posset	£8
Marbled chocolate cheesecake	£8
Ice cream	£6
Cheese board	£10

## LIQUEUR COFFEE



Gaelic      Irish      Parisienne      Calypso

£8





## COFFEE



Espresso	Cappuccino	Americano	Conpanna
£3	£3.50	£3.50	£4
Doppio	Cafè latte	Flat white	Cafetière
£4	£3.50	£3.50	£4

## TEA



Brodies breakfast blend	Brodies afternoon blend	
Earl Grey	Green tea	Fruit tea
	£3.50	

## HOT CHOCOLATE



Straight	Grande	Frangelico
£3	£4	£10

