



Pebbles Bistro

Served Friday and Saturday Evenings 6pm

TO START

Soup of the Day Homemade Roll	4.45	Warm Honey Glazed Goats Cheese Tart Pickled Beetroot and Red Onion Salad	6.95
Melon, Grapes and Mint Salad	6.95	Smoked Salmon Pickled Beetroot, Tattie Scone and Black Pudding Tower	8.25
Beetroot Cured Salmon, Salmon & Crab Cake on Salad and Horseradish Crème Fraiche	8.55	Prawn and Crab Salad tossed in a Prawn Marie Rose Sauce	8.25
Chicken/Vegetable Tempura Sweet Chilli and Soy Sauce Dips	6.95	Chicken and Pork Liver Pate Seasonal Chutney and Arran Oatcakes	6.50
Chargrilled Peppered Mackerel on Beetroot with Red Onion Salad	8.25	Bouillabaisse with Rosemary Focaccia Bread	7.25
Duck Bonbons with a Hoisin Dip	7.85		

TO FOLLOW

Ballotine of Chicken with Chorizo Cheese, Thyme, Swiss Cheese Sauce, Creamed Potatoes and Greens	13.55	Hendrie's Butcher Sausages and Creamy Mash with a Red Wine and Onion Gravy, and Seasonal Vegetables	11.75
Goats Cheese and Beetroot Linguine Roasted Walnuts Basil, Rocket, Olive Oil Drizzle and a Homemade Roll	12.55	Duo of Gressingham Duck Breast & Confit Leg, Creamed Potatoes, Seasonal Vegetables, Blackberry Jus	18.95
Wild Mushroom Stroganoff in Red Wine Cream, Steamed Rice, Seasonal Greens	12.55	Haggis, Buttered Neaps and Creamed Tatties Whisky and Black Pepper Cream, Seasonal Vegetables	11.95
Daube of Beef in a Red Wine Stew Creamed Potatoes and Seasonal Vegetables	12.55	Cajun Chicken Breast in Cajun Cream Steamed Rice and Seasonal Greens	12.50
Penne Pasta with Creamed Spinach Sauce (or Tomato and Red Pepper Sauce) Parmesan Bake with Chefs Salad	10.95	Seabass and Noodle Ramen With Fresh Ginger, Water Chestnuts, Green Peppers, Onions, Mangetout, Baby Corn, Garlic, Red Chillies	15.95

FROM THE SEA

Oven Baked Salmon Fillet Parmesan and Herb Crust, Creamed Leeks, Creamed Pots, Seasonal Greens	13.95
Panko Crumbed Haddock Goujons Sea-Salted Chips, Coleslaw, Mushy Peas, Lemon Mayonnaise/Tartare	12.50
Mixed Smoked Fish and Leek Gratin Creamed Potatoes and Seasonal Vegetables	13.50

FROM THE GRILL

Grilled 8oz Ribeye Steak Roast Tomato, Mushroom, Onion Rings, Sea-Salted Chips, Peppercorn/Béarnaise Sauce	21.95
Grilled 6oz Fillet Steak With Portobello Mushroom stuffed with Haggis, Creamed Mash, Seasonal Vegetables and Red Wine Jus	23.95

SIDES

Chips Sea-Salted/Cajun	Sweet Potato Wedges Sea-Salted
Potatoes Sautéed/Creamy Mash	Chargrilled Garlic Bread
Chef's Mixed Salad	

Please advise your server of any food allergies

TO FINISH

Cheesecake of the Day	5.95	Warm Chocolate Brownie	5.95
Fresh Fruit Salad	5.95	Dark Chocolate Sauce and Vanilla Ice Cream	
Sticky Toffee Pudding	5.95	Carrot Cake	5.95
Butterscotch Sauce and Vanilla Ice Cream		with Pouring Cream	
Apple and Cinnamon Crumble	5.95	Selection of Arran Cheeses	7.45
with Pouring Cream		Oatcakes and Apple and Ale Chutney	
Raspberry Crème Brulee	5.95	Affogato	5.95
With Shortbread		Espresso served with Vanilla Ice Cream	

BEVERAGES

Espresso	Single 2.30	Diet Coke / Irn Bru / Diet Irn Bru	2.65
	Double 2.50	Coca Cola	2.90
Americano	2.50	Sprite	2.60
Cappuccino	2.80	SanPellgrino Aranciata	2.60
Latte	2.80	Ginger Beer	2.35
Mocha	2.95	Fresh Fruit Juice	2.00
Hot Chocolate	2.80	Orange, Cranberry, Apple	
Luxury Hot Chocolate	2.95	Soda Water	2.05
Loose Leaf Black Tea	2.50	Strathmore Still	2.10
Scottish Tea Time or Scottish breakfast		1 Litre	4.10
Loose Leaf Green Tea	2.60	Strathmore Sparkling	2.10
Add a Shot of your Favourite Syrup	0.55	1 Litre	4.10
Gingerbread, Caramel, Hazelnut, Cinnamon		Sweetbird Smoothies	2.95
		Raspberry & Blackberries, Mango, Strawberry, Banana, Peach (Made with milk or water)	
		Sweetbird Milkshake	2.50
		Raspberry, Mint Chocolate, Chocolate, Strawberry	

BEER & WINE

Corona, Miller, San Miguel	3.40	Prestige Moinetto Prosecco	7.50
330ml Bottles		200ml Bottles	
Innis & Gunn Original	4.25	Gran Rose, Brut	
House Wine By The Glass			
125ml	3.70		
175ml	4.70		
Sauvignon Blanc, Cabernet Sauvignon, Rose'			

[See the Extensive Wine List for Wine by the Bottle](#)