



Dinner Menu

To Start

Soup of the Day 4.95
Sourdough Bread

Pan Fried Scallops 13.80
Lemon Butter & Artisan Bread

Haggis/Veg Haggis, Neeps & Tattie Stack 7.95
Whisky or Peppercorn Sauce

King Prawn Tempura 8.55
Sweet Chilli Dip

Leek & Mushroom Tart 7.25
Dressed Salad Leaves

Chicken Liver Pate 7.45
Chutney & Artisan Bread

To Follow

Breast of Chicken Stuffed with Mozzarella & Sun-Dried Tomato 15.95
Creamed Potatoes & Red Pesto Sauce

Filletted Salmon & Prawn Salad 15.95

Trio of Fish 19.95
Grilled Seabass, Salmon & King Prawns, Mashed Potatoes & Dill Sauce

Pebbles Burgers – Breaded Chicken Breast, 8oz Beef or Vegetable 14.95
Toasted Bun, Salad Leaves, Gherkin, Chips & Tomato Salsa
Add the following for £1 per Item – Cheese, Bacon, Haggis

Pebbles Seafood Neptune 16.95
Hot & Cold Smoked Salmon, King Prawns & Prawn Marie Rose & a Boiled Egg on Salad Leaves

Panko Breaded or Battered Haddock 13.95
Chips, Homemade Tartare Sauce, Mushy Peas & Lemon

8oz Ribeye Steak 27.95
Chips & Choice of Sauce – Mushroom, Peppercorn or Garlic Butter

Roast Vegetable Tagliatelle 13.95
Parmesan, Garlic Bread

Sides £3.50

Chef's Salad, Chips, Garlic Bread, Seasoned Wedges

Please advise your server of any food allergies
We do our best to source the finest local food, fresh and sustainable produced ingredients
and then take time to carefully prepare your meal. So, sit back and relax - enjoy the beautiful Sea Views of Ailsa Craig, Isle of Arran
& the Mull of Kintyre