

Small Plates

Morag Dubh

Stornoway Black Pudding on a Portobello Mushroom, topped with Scottish Goats Cheese, served with home made tomato chutney.

£5.95

Posh Prawn Cocktail

A Crevette and King Prawn Cocktail served with seafood sauce and a warm crusty brown roll.

£5.50

Home Made Soup of the Day

Served with rustic bread.

£3.50

Cullen Skink

*A traditional Smoked Haddock Soup served with rustic bread.
(always available)*

£4.50

Hot Cheesy Nachos

£4.00

To share £6.50

Sauteed Garlic Mushrooms

Served with warm crusty bread.

£5.00

Chicken liver Pate

Stewart's own Chicken liver Pate, served with red onion Jam & Oatcakes

£4.95

Howgate Deep Fried Brie

Served with a Cranberry & Port Chutney.

£5.10

West Coast Seafood Platter

Served with seafood sauce and a warm brown roll.

£6.25

Local dishes

Coulter Pheasant

Wrapped in Ramsay's bacon, served with a chestnut & Drambuie sauce.

£10.75

Venison Casserole

£11.00

Braised Shoulder of Galloway Lamb

Braised Shoulder of Galloway Lamb in a Casserole of seasonal vegetables and fresh herbs.

£10.50

Haggis, Neeps & Tatties

Hamilton's of Biggar award winning Haggis

£9.00

Rack of Border Lamb with a Drambuie & Mint Glaze

Served with vegetables & potatoes

£12.50

Old favourites

Home Made Steak Pie

Served with fresh veg, chips or potatoes

£9.50

Whitbey Breaded Scampi

Served with mixed salad, coleslaw and rustic chips.

£10.00

Fried Single of Haddock

A great piece of fresh fish. Fried single of Haddock with no bones, served with salad and chips.

£9.95

Fillet of Beef Stroganoff

Served with boiled rice and veg.

£11.50

Supreme of corn-fed Chicken on a Haggis round

Topped with an Arran mustard and whisky sauce.

£11.00

Pan fried loin of pork

Topped with Ramsay's black pudding, served with a homemade plum & apple chutney.

£9.95

Sizzling Chicken fajitas

Spicy but nice, served with salsa, sour cream, jalapenos and flour tortillas.

£9.50

Macaroni Cheese

£7.95

Mince & Tatties

£8.50

Mushroom Stroganoff

Served with boiled rice & vegetables.

£8.50

From the chargrill

12oz Rib Eye

£14.75

12oz Sirloin

£17.00

10oz Fillet

£19.75

All the Steaks are served with rustic chips and fresh salad

20oz Porterhouse

The Porterhouse Steak is served with onion rings, rustic chips, mushrooms, tomato and a fried egg.

£21.50

Choose a sauce to go with your Steak – Diane, Pepper, Arran Mustard & Whiskey or a topping of Lanark Blue cheese.

Aberdeen Angus Burger

A classic burger served with a floury bap, salad, coleslaw & chips. Toppings include Chicken Liver Pate, Lanark Blue cheese, cheddar cheese or a fried egg.

£9.25

Special Steaks

Our famous ‘Jacobean’

Medallions of Fillet layered with haggis, coated in a whiskey sauce.

£15.95

Fillet Steak ‘Carpet Bagger’

Tender Scottish Fillet stuffed with oysters, coated in a Guinness & brown sugar sauce. (when available)

£20.50

Torridas Rossini

Heart of the Scottish Fillet topped with a rich red wine sauce

£18.50

Islander’s Entrecote

(a customer creation) A great cut of Sirloin topped with Stornoway Black Pudding served with an Arran Mustard sauce.

£17.95

Snacks & Baguettes served between 12 and 5pm

Brie & Mango Baguette

£6.95

BLT Baguette

£7.95

Steak Baguette

£9.50

Cheese & Tomato Baguette

Baguettes are served with salad French fries and Onion Rings.

£6.95

Broccoli & Cherry Tomato Quiche

From award winning Simple Simon’s Posh pies we have a quirky Broccoli and cherry Tomato quiche served with spicy tomato chutney & French fries.

£8.50

Baked potatoes

Prawn Marie Rose

£7.50

Cheese or Coleslaw

£5.50

Chilli

£7.50

Chef’s Sweet Selection

£4.95

Scottish Cheese board

£6.50

Tea & Coffee

Choose from a wide selection of Teas and Coffees from the Edinburgh Coffee Company

from £1.90

Home Baking (Great with a coffee)

£1.80

Side orders include a mixed salad, Garlic bread, Mushrooms, Onion Rings or potato wedges.

£2.10

*Ask to see the board for today’s specials.
Children’s menu available.*

Special diets are tastefully catered for and the staff will be happy to guide you in regards to any known food allergies.