

Find yourself where they chose to be . . .

. . . old world standards with contemporary chic

STARTERS

- ★ **SOUP OF THE DAY** ✓ 4
WARM HOME MADE BREAD
- ★ **PÂTÉ** 4.5
RED ONION CONFIT, HOME MADE CIABATTA
- ★ **SLOW ROASTED PORK BELLY** 5.5
APPLE & GINGER PUREE, PICKLED VEGETABLE SALAD
- ★ **ARRAN HAGGIS & BLACK PUDDING BON BONS** 5.5
HOME MADE BROWN SAUCE
- ★ **SMOKED BEETROOT SALAD** ✓ 4.5
GOATS CHEESE, PINE NUTS, MINT OIL
- CULLEN SKINK** 5.5
SMOKED HADDOCK, LEEK, POTATOES, CREAM
- GIN CURED MACKEREL** 5.5
CURED IN EDEN MILL SEABUCKTHORN ORIGINAL GIN, FENNEL & WATERCRESS SALAD
- ★ **GRILLED ASPARAGUS** ✓ 4.5
SOFT POACHED EGG, WATERCRESS PESTO
- CRAB & CRAYFISH SALAD** 5.5
AVOCADO PUREE, CHILLI DRESSING
- ISLE OF MULL SCALLOPS** 8
CAULIFLOWER PUREE, CRISPY PANCETTA, THYME BUTTER
- HOT CHEESE PLATTER** ✓ 7 FOR ONE 12 FOR TWO
BAKED CAMEMBERT, HALLOUMI FRITTERS, BREADED BRIE, SWEET ONION KETCHUP, SALAD
- LOUNGE SEAFOOD PLATTER** 9 FOR ONE 17 FOR TWO
CRAYFISH COCKTAIL, BRADON ROST, HOT SMOKED SALMON, SALT & PEPPER CRISPY COD, GIN CURED MACKEREL

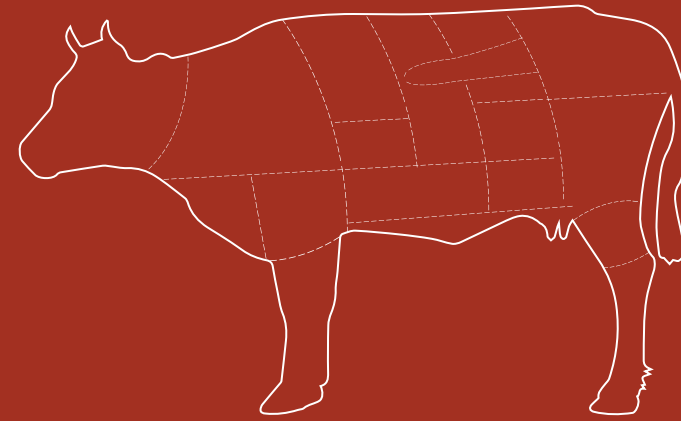
HOUSE SPECIALTIES

- PAN-FRIED BREAST OF GUINEA FOWL** 15
CELERIAC PUREE, CHARRED SWEETCORN, MUSTARD PAN JUS
- SEARED LAMB LOIN** 15
WILTED SPRING GREENS, NEW POTATOES, HONEY MUSTARD JUS
- DUCK BREAST** 15
SOY BRAISED PAK CHOI, SWEET POTATO WEDGES, PICKLED RASPBERRY SAUCE
- SEA BASS FILLETS** 16
CRAB & SMOKED HADDOCK FISHCAKE, FENNEL & CAVIAR SAUCE, SPRING GREENS
- SALT & PEPPER CRISPY COD LOIN** 13
PEA PUREE, HAND CUT CHIPS, SALAD
- LIGHTLY SPICED SALMON FILLET** 13
PUY LENTIL SALSAS, SAUCE VIERGE

CLASSIC MAINS

- ★ **ARRAN HAGGIS & CLAPSHOT** 11
SEASONAL VEGETABLES, PEPPER SAUCE
- ★ **STEAK PIE** 11
CHIPS, BOILED POTATOES OR CREAMY MASH, SEASONAL VEGETABLES
- ★ **CLASSIC CHEESE BURGER** 11
BRIOCHE BUN, FRIES, COLESLAW, SELECTION OF HOME MADE KETCHUP
- ★ **CRISPY CHICKEN BURGER** 11
BRIOCHE BUN, FRIES, BABY GEM, TOMATO SALSAS
- ★ **FISH & CHIPS** 12
HADDOCK IN BEER BATTER OR CRISP BREADCRUMBS, TANGY MUSHY PEAS, SALAD, FRIES
- ★ **MAC & CHEESE** ✓ 9
CREAMY CHEESE SAUCE, FRIES, SALAD
- ROASTED CHICKEN BREAST** 13
CELERIAC PUREE, PARSNIP GRAVY, SEASONAL VEGETABLES, KALE MASH
- LOUNGE STYLE CARBONARA** 11
HOME MADE TAGLIATELLE, SMOKED BACON, MUSHROOMS, GARLIC, WHITE WINE, CREAM
- ★ **RISOTTO** ✓ 10
SPRING VEGETABLES, WATERCRESS PESTO
- ★ **MALAYSIAN STYLE CHICKEN CURRY** 11
MARINATED CHICKEN SKEWERS, MEDIUM HOT MALAY STYLE SAUCE, SWEET POTATO FRITTER
- MIXED SEAFOOD PASTA** 12
TODAY'S SEAFOOD SELECTION IN CREAMY SAUCE
- LOUNGE FRIED CHICKEN** 12
BUTTERMILK MARINATED CHICKEN BREAST FRIED IN SEASONED FLOUR, FRIES, SALAD, HOUSE KETCHUP
- ★ **WARM LENTIL STEW** ✓ 10
ROASTED AUBERGINE, HALLOUMI, HOUSE SODA BREAD

STEAKS



ALL SERVED WITH ONION RINGS, GRILLED MUSHROOM & TOMATO PLUS HAND CUT CHUNKY CHIPS OR BABY POTATOES AND SEASONAL VEGETABLES OR DRESSED SALAD

CHOOSE YOUR CUT & SIZE, PRICES BELOW

	RIB-EYE	FILLET
6 OUNCE	-	24
8 OUNCE	24	30
10 OUNCE	29	36
12 OUNCE	33	40

SURF AND TURF 7
ADD ARRAN BLACK PUDDING AND MULL SCALLOP TO YOUR STEAK

SAUCES 2
CREAMY PEPPERCORN | DIANNE,
RICH RED WINE | PEPPERCORN BUTTER



SMALL PLATES



SCOTTISH THEMED TAPAS STYLE DISHES

IDEAL FOR SHARING AS A STARTER OR BUILD YOUR OWN MAIN COURSE



- SALT & PEPPER CRISPY COD** 4.00
PEA PUREE, GAME CHIPS
- SMOKED HADDOCK RAREBIT** 4.00
HOME MADE SODA BREAD, ROCKET SALAD
- MAC & CHEESE** 3.50
SMOKED BACON, ARRAN BLACK PUDDING
- GIN CURED MACKEREL** 4.00
CURED IN EDEN MILL ORIGINAL SEABUCKTHORN GIN, FENNEL & WATERCRESS SALAD
- SLOW ROASTED PORK BELLY** 4.00
APPLE & GINGER PUREE, PICKLED VEGETABLE SALAD
- MINI STEAK PIE** 4.00
FEATHER BLADE OF BEEF, RICH GRAVY, PUFF PASTRY
- ARRAN BLACK PUDDING STOVIES** 3.50
HOME MADE SODA BREAD
- GRILLED ASPARAGUS** 4.00
SOFT POACHED EGG, WATERCRESS PESTO
- MINI SEAFOOD GRATIN** 4.00
TODAY'S SEAFOOD SELECTION
- ARRAN HAGGIS** 4.00
TURNIP FONDANT, PEPPER SAUCE
- LOUNGE FRIED CHICKEN SALAD** 4.00
BUTTERMILK MARINATED CHICKEN IN CRISPY COATING

SIDES

- HOUSE SIDE SALAD 2.50
- ROCKET, PARMESAN & CANDIED WALNUT SALAD 3
- HOME MADE SODA BREAD OR FOCACCIA WITH OLIVE OIL & BALSAMIC VINEGAR 2.50
- BUTTERED WILTED SEASONAL GREENS 2.50
- HOME MADE GARLIC FOCACCIA 2.50
- HOME MADE GARLIC FOCACCIA WITH MOZZARELLA 3
- CREAMY COLESLAW 1.50
- BEER BATTERED ONION RINGS 2.50
- KALE MASH 2.50
- FRIES 2
- HAND CUT CHUNKY CHIPS 2.50
- CHILLI & PARMESAN FRIES 2.50

MENU NEWS

- NEW SPRING MENU 2017 -

INTRODUCING OUR REGULAR SEASONAL CHANGES TO EMBRACE THE VERY BEST OF THE SCOTTISH LARDER.

- SMALL PLATES -

A BRAND NEW ADDITION TO THIS MENU. TAKING INSPIRATION FROM MANY CRACKING RESTAURANTS, WE ARE PROUD TO PRESENT A NEW STYLE OF DINING, USE IT AS YOU SEE FIT, WHETHER THAT'S A BUFFET STYLE SELECTION FOR THE TABLE AS A STARTER OR CREATING YOUR VERY OWN MAIN COURSE.

- STEAKS -

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UPCOMING SHOWS

- A NIGHT AT THE OPERA -

SUNDAY 9 APRIL, 6 FOR 6:30

JOIN FOUR YOUNG INTERNATIONALLY AWARD-WINNING MUSICIANS, SCOTTISH OPERA SINGER ZARA WARDROP, WELSH OPERA SINGERS EMYR LLOYD JONES AND LOWRI ROBERT AND SCOTTISH PIANIST IAIN CLARKE

£25 INCLUDING TWO COURSE MEAL

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✓ SUITABLE FOR VEGETARIANS ✓ VEGETARIAN OPTION

GLUTEN FREE MENU AVAILABLE, PLEASE ASK

PLEASE ASK FOR SPECIFIC ALLERGEN ADVICE ON ANY DISH

1 OUNCE = 28 GRAM APPROX. UNCOOKED WEIGHT

GRATUITY NOT INCLUDED 100% OF TIPS ARE SPLIT BETWEEN STAFF

ASK FOR DETAILS ON OUR FREE LOYALTY CARD SCHEME

@lounge_largs   

LIKE US ON FACEBOOK TO RECEIVE THE LATEST DEALS AND INFORMATION ON UPCOMING EVENTS

TWO COURSES
£12.95

ADD A THIRD COURSE FOR ONLY £3.95

CHOOSE FROM DISHES WITH THIS SYMBOL



AVAILABLE EVERY DAY FRIDAY & SATURDAY UNTIL 6.30PM

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BAR RESTAURANT CLUB & TERRACE

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- ★ **WARM LENTIL STEW** ✓ 10
ROASTED AUBERGINE, HALLOUMI, HOUSE SODA BREAD
- ★ **8oz RIB-EYE or 6oz FILLET STEAK** 24
HAND CUT CHIPS, PEPPER SAUCE, SALAD (AVAILABLE ON TWO COURSE SPECIAL MENU +£8 SUPPLEMENT)



SMALL PLATES



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GRATUITY NOT INCLUDED
100% OF TIPS ARE SPLIT BETWEEN STAFF

ASK FOR DETAILS ON OUR FREE LOYALTY CARD SCHEME

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LIKE US ON FACEBOOK TO RECEIVE THE LATEST DEALS AND INFORMATION ON UPCOMING EVENTS

TWO COURSES FROM £11.95

ADD A THIRD COURSE FOR ONLY £3.95

CHOOSE FROM DISHES WITH THIS SYMBOL



AVAILABLE AT LUNCH SERVICE EVERY DAY

LOUNGE

BAR RESTAURANT CLUB & TERRACE

LIGHTER LUNCHES

LOUNGE SKEWERS

£7

WITH FRIES AND SALAD, CHOOSE FROM:

- CAJUN CHICKEN BREAST WITH SWEET CHILLI DIP
- MALAYSIAN CHICKEN BREAST WITH COCONUT & CHILLI DIP
- TERIYAKI MARINATED RIB-EYE WITH SOY DIP (+£1)
- SPICED VEGETABLES WITH CURRIED MAYONNAISE ✓

B.L.T.

£6

TOASTED BACON, LETTUCE AND TOMATO SANDWICH WITH SALAD AND FRIES

- ADD CHICKEN BREAST (+£1)

TOASTED TORTILLA WRAPS

£7

WITH FRIES AND SALAD, CHOOSE FROM:

- CAJUN BEEF, RED ONION, MUSHROOM AND CHEESE
- TERIYAKI CHICKEN, MUSHROOM AND ONION
- CRAYFISH MARIE ROSE AND ROCKET
- SPICED VEGETABLES, CURRIED MAYONNAISE AND ROCKET ✓

HOME MADE FOCACCIA

£7

WITH FRIES AND SALAD, CHOOSE FROM:

- BACON AND BRIE
- CAJUN CHICKEN WITH TOMATO CHUTNEY
- MOZZARELLA, HAM AND TOMATO
- APPLE, BRIE AND WALNUT ✓
- TOMATO, MOZZARELLA AND ROCKET ✓

SOUP & SANDWICH

£7

HOMEMADE SOUP OF THE DAY ✓
WITH SALAD AND YOUR CHOICE OF SANDWICH BELOW:

- TUNA MAYONNAISE
- CAJUN CHICKEN WITH TOMATO CHUTNEY
- CHEESE AND PICKLE ✓
- CRAYFISH MARIE ROSE
- HAM AND WHOLEGRAIN MUSTARD
- TOMATO, MOZZARELLA, ROCKET AND RED PEPPER MAYO ✓

BAR BOARDS

3 ITEMS £7 | 5 ITEMS £9 | 7 ITEMS £12

CHOOSE FROM THE SELECTION BELOW:

- VEGETABLE TEMPURA WITH SWEET CHILLI DIP ✓
- HADDOCK TEMPURA WITH CITRUS MAYONNAISE
- HACCIS & BLACK PUDDING BON BONS WITH HOUSE BROWN SAUCE
- MIXED OLIVES ✓
- HOME MADE FOCACCIA WITH OIL AND BALSAMIC VINEGAR ✓
- SLOW ROAST PORK BELLY SALAD
- CAJUN SPICED FRIES ✓
- GARLIC FOCACCIA ✓
- ONION RINGS ✓
- HALLOUMI FRITTERS ✓
- CHICKEN LIVER PATE WITH HOME MADE SODA BREAD



GRATUITY IS NOT INCLUDED
100% OF TIPS ARE SPLIT BETWEEN STAFF

SUNDAY ROAST

OUR BEEF IS SUPPLIED BY THE SCOTT FAMILY OF THIRD PART FARM OVER THE HILLS OF LARGS AND AGED FOR MINIMUM 28 DAYS TO ENSURE THE VERY BEST FLAVOUR AND TEXTURE

SLOW ROASTED RIB OF BEEF, YORKSHIRE PUDDING, CREAMY MASH, ROASTED BABY POTATOES, SEASONAL VEGETABLES, RICH GRAVY

TWO COURSE SUNDAY ROAST £12.95

ADD A THIRD COURSE FOR £3.95

AVAILABLE EVERY SUNDAY, WHEN IT'S GONE IT'S GONE!

STARTERS

SOUP OF THE DAY ✓

WARM HOME MADE BREAD

PÂTÉ

RED ONION CONFIT, HOME MADE CIABATTA

SLOW ROASTED PORK BELLY

APPLE & GINGER PUREE, PICKLED VEGETABLE SALAD

ARRAN HAGGIS & BLACK PUDDING BON BONS

HOME MADE BROWN SAUCE

SMOKED BEETROOT SALAD ✓

GOATS CHEESE, PINE NUTS, MINT OIL

GRILLED ASPARAGUS ✓

SOFT POACHED EGG, WATERCRESS PESTO

SWEETS

STICKY TOFFEE PUDDING

WARM CARAMEL SAUCE, VANILLA ICE CREAM

WHITE CHOCOLATE & RASPBERRY CHEESECAKE

VANILLA ICE CREAM

AFFOGATO

VANILLA ICE CREAM, ESPRESSO, HOME MADE BISCOTTI

VANILLA ICE CREAM

WARM CHOCOLATE SAUCE | TOFFEE SAUCE | BERRY COULIS





SWEETS

- ★ **STICKY TOFFEE PUDDING** 5
WARM CARAMEL SAUCE, VANILLA ICE CREAM

- DARK CHOCOLATE CREMEUX** 5
VANILLA ICE CREAM,
LIME BUTTERSCHOTCH SAUCE

- ★ **AFFOGATO** 5
VANILLA ICE CREAM, ESPRESSO,
HOME MADE BISCOTTI

- ★ **WHITE CHOCOLATE & RASPBERRY CHEESECAKE** 5
VANILLA ICE CREAM

- BUTTERMILK PANNACOTTA** 5
CHILLED STRAWBERRY SOUP,
CRUSHED MERINGUE

- ★ **VANILLA ICE CREAM** 4
WITH YOUR CHOICE OF:
- WARM CHOCOLATE SAUCE
- TOFFEE SAUCE
- BERRY COULIS

- DESSERT SHARING PLATTER** 8
DARK CHOCOLATE CREMEUX,
BUTTERMILK PANNACOTTA,
WHITE CHOCOLATE & RSPBERRY CHEESECAKE,
VANILLA ICE CREAM

- LOUNGE CHEESE BOARD** 7
SELECTION OF FARMHOUSE CHEESES,
QUINCE JELLY, OATCAKES

★ = AVAILABLE AS PART OF TWO COURSE
SPECIAL MENU (SEE MAIN MENU FOR DETAILS)

SEE OVER FOR TEAS & COFFEES
WE ALSO HAVE A LARGE SELECTION OF LIQUEURS ETC.
PLEASE ASK FOR DETAILS

