

White Wines

Monterio Viura Spain citrus and apple overtones. Floral, fruity and delicate	£4.10 £5.50 £15.75	Patriarche Viognier France spicy white with apricot notes	£19.95
Moondarra Chardonnay Australia Delicious flavours of peaches and pineapple	£4.25 £5.60 £16.50	Gavi Tuffalo, Italy floral aromas, intense white and citrus fruit flavours	£23.95
Trulli Pinot Grigio Italy Full of fruit with flavours of grapefruit and lemons	£4.50 £5.95 £16.95	Anapai River Sauv Blanc Marlborough citrusy wine, packed with tropical fruit flavours	£21.95
Don Segundb, Sauv Blanc, Chile Aromas of citrus fruit combined with grassy notes	£4.25 £5.60 £16.50	Abadia Milagro Rioja Blanco Spain Scent of white flowers and fresh tropical fruits	£23.95
Culemborg Chenin Blanc, South Africa Delectable sun ripened tropical fruits on the nose.	£17.50	Baron de Badassiere Picpoul De Pinet fresh fruit aromas of citrus and some floral notes	£23.95
Highfield Estate Riesling New Zealand apricot and peach aromas, luscious finish	£24.95		

Red Wines

Monterio Tempranillo Spain vanilla from the oak and freshness of the grape	£4.10 £5.50 £15.75	Melini Chianti del Masso, Italy Ripe fruit and floral hints	£22.50
Don Segundo Laderas, Merlot, Chile bursting with ripe brambly fruit	£4.50 £5.95 £16.95	Cape Promise Pinotage South Africa Soft berry fruit character with a hint of spice	£18.95
Los Tilos Cabernet Sauvignon, Chile Dark fruit aromas with a hint of pepper	£4.95 £6.45 £18.95	Moondarra Shiraz Australia Big and bold blackberries and a hint of oak	£17.95
Zarapito Malbec Argentina cherries and red fruits	£4.95 £6.45 £18.95	Beaujolais Village AOC Burgundy, France soft fruit on the palate and gentle tannins on the finish	£24.95
Abadia Milagro Rioja Tempranillo, Spain Delicious fruit aromas, mellow with dark fruits	£19.95	Calterra Reserva Carmenere Chile subtle spicy notes of cinnamon and black pepper	£22.95
Pinot Noir Patriarche France Flavours of cherries and raspberries	£19.95		

Rose Wines

Monterio Tempranillo Rosado Spain hint of sweetness with a touch of peach	£4.10 £5.50 £15.75	Hunters Cove White Zinfandel USA fruity, medium bodied and refreshing wine	£4.50 £5.95 £16.95
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Champagne and Sparkling Wine

Lanson White Label Sec NV Champagne fresh and zesty, and works well with natural fruits	£45.00	Maschio dei Cavalieri Prosecco Spumante, Italy pronounced candied fruit with sweet flowers	£24.95
Lanson Rose Label Brut Rosé NV Champagne aromas of roses, fresh red berries	£45.00	Maschio Dei Cavalieri Rosa Spumante, Italy floral bouquet of rose and violet red summer fruits	£25.95
Reynier Brut Champagne red berries and orange and an elegant palate	£39.95	Maschio Dei Cavalieri Frizzante Italy Fruity bouquet with a peach predominance	£17.95

afton
Restaurant

A La Carte

(DS) = Daily Special Offer

Monday – Thursday
12pm – 5pm
2 Course from **£11.95**
3 Course from **£14.95**

Friday – Saturday
12pm – 5pm
2 Course from **£12.95**
3 Course from **£15.95**

Sunday
12pm – 9pm
2 Course from **£15.95**
3 Course from **£18.95**

Starters

Lochside Platter for 2 cajun chicken tempura, breaded brie wedges, chicken liver pate, black pudding truffles, red onion marmalade, whisky crème fraiche, sweet chilli dip, garlic ciabatta bread	£13.95	Seafood Platter for 2 prawn marie rose, smoked haddock bon bons, sliced smoked salmon, calamari rings, lemon and caper mayonnaise, toasted ciabatta bread	£14.95
Soup of the Day (DS) crusty roll	£4.50	Pan Seared Scallops pancetta crisps, rocket salad, lobster oil	£6.95
Rad Tower of Haggis and Black Pudding crispy leeks, peppercorn sauce	£5.95	Traditional Prawn Cocktail marie rose sauce, toasted ciabatta bread	£5.95
✓ Mixed Bean and Black Qui noa Salad grilled Halloumi, pesto oil	£5.95	Teriyaki Beef Salad crème fraiche, little gem leaves, sesame seeds	£6.25
Smoked Haddock Bon Bons wholegrain mustard cream, parmesan tuille	£6.50	Chicken Liver Parfait (DS) red onion marmalade, garlic bread	£5.50
Cajun Chicken Tempura mild curry mayonnaise	£6.50	Melon, Parma Ham, Cream Cheese (DS) balsamic oil, crusty bread roll	£5.50
Beef and Tomato Meatballs (DS) toasted garlic ciabatta bread	£5.50	✓ Panko Crumbed Goats Cheese (DS) waldorf salad, beetroot glaze	£5.50

Mains

Slow Braised Beef (DS) yorkshire pudding, chasseur sauce root vegetable, potatoes	£11.95	Baked Seabass Fillets grilled asparagus, sweet potato fries, caper and roast garlic butter	£13.95
Panko Crumbed Breast of Chicken sweet and sour sauce, basmati rice	£12.95	Chicken, Leek and Pancetta Crepe (DS) mixed leaves, fries	£10.95
Medallions of Pork topped with Apple mustard mash potato, black pudding truffles, dolcelatte cheese sauce	£13.95	Pan Fried Breast of Duck baked plums, cinnamon jus, potatoes, seasonal vegetables	£13.95
Fillet of Beef Strips french mustard and brandy cream sauce coriander rice	£13.95	Warm Pineapple and Chicken Satay Skewer toasted cashew nuts salad leaves, curried mayo	£10.95
Fillet of Salmon king prawns, glazed with howgate brie crisp green vegetables, new potatoes	£13.95	Chargrilled Chicken Tagliatelle sweet red onion, garlic cream sauce, parmesan tuilles, garlic ciabatta bread	£11.95
Slow Cooked Lamb Casserole creamed mash, root vegetables	£13.95	Lightly Crumbed Haddock Fillet (DS) chipped potatoes, mushy peas	£10.50
V Pappardelle Pasta (DS) fresh chilli and sun blushed tomato sauce, roasted vegetable skewer add chicken £2 add king prawn £3	£9.95	V Shredded Vegetable Stir Fry egg noodles, cashew nuts add chicken £2 add king prawn £3	£9.95

Taste of Scotland

Medallions of Beef Fillet pate, red onion marmalade, red wine jus	£21.95	Canon of Lamb black pudding and red wine jus, creamed potatoes	£16.95
Breast of Chicken tower of haggis neeps and tatties, pink peppercorn cream	£12.95	West Coast Seafood Open Lasagne toasted garlic ciabatta bread, green salad	£11.95

Side Orders

Sauté Crisp Green Vegetables	£2.95	Garlic Dressed Caesar Style Salad	£2.95
Cauliflower and Broccoli Cheese	£2.95	Onion Rings	£2.95
Honey Roast Root Vegetables	£2.95	Sweet Potato Fries	£2.95
Garlic Ciabatta Bread	£2.50	French Fries	£2.95
Garlic Ciabatta Bread with Cheese	£2.95	Garlic Fries	£2.95

From The Grill - All weights are approximate prior to cooking

All grills served with grilled tomato,
mushrooms, fries, onion rings

Butterfly Breast of Chicken	£10.95	Sauces £1.95
8oz Sirloin Steak	£19.95	whisky cream pink peppercorn cream
10oz Ribeye Steak	£21.50	garlic cream sauce mushroom sauce
8oz Fillet Steak	£22.95	red wine jus

Add to your grill

King Prawns cooked in Garlic Butter	£4.95	Butters £1.50
Slice of Haggis Slice of Black Pudding	£1.50	garlic and herb chilli and cajun lemon and lime

Burgers

All burgers served with fries, toasted brioche bun

RAD Double Burger two 6oz burgers, bacon, cheese, salsa, onion ring	£13.95	Steak Burger (DS) 6oz burger, applewood smoked cheddar, bacon	£10.95
Highlander Burger 6oz burger, haggis, peppercorn sauce	£11.95	Breaded Chicken Burger lemon mayo, smoked cheese	£11.50

Desserts

Toffee Banana Waffles (DS) vanilla ice cream, butterscotch sauce	£5.75	Sticky Toffee Pudding butterscotch sauce, vanilla ice cream	£5.95
Chocolate and Cointreau Sponge chocolate fudge sauce, vanilla ice cream	£5.75	Salted Caramel Tart (DS) vanilla ice cream	£5.75
Chef Cheesecake of the Day (DS) chantilly cream	£5.50	Strawberry Pavlova (DS) vanilla ice cream	£5.75
Chocolate and Cherry Sundae whipped cream, poached cherries	£5.95	Lemon Crème Brulee raspberry yoghurt ice, buttered shortbread	£5.75
Cheese Platter cheddar, brie, stilton, biscuits, grapes, pineapple and pepper chutney	£6.50	Trio of Ice Cream (DS) vanilla, toffee fudge, raspberry ripple, cinnamon choice of sauces: toffee, chocolate, raspberry	£4.95

Add scoop of Ice Cream to your Dessert for £1.00