

Starters

Button Mushrooms, Garlic Cream Sauce, Mozzarella Glaze, Wholemeal Crusty Bloomer

£7.50 (GFA) (v)

Chicken Liver Pâté, Red Onion Chutney, Garlic Bread

£7.50 (GFA)

Thai Spiced Fishcake, Dressed Salad, Sour Cream Dip

£7.95

Fanned Melon, Pineapple and Berry Compote with Raspberry Sorbet and Fruit Coulis

£7.50 (GF) (v)

Homemade Soup of the Day served with Crusty Bloomer

£4.95

Tower of Haggis, Potato and Turnip Cream served with a Whisky Jus

£7.50

Prawn, Apple and Pear Cocktail with Little Gem Lettuce, Fresh Lemon and Wholemeal Bread

£7.95 (GFA)

Cullen Skink – Smoked Haddock and Potato Chowder served with Wholemeal Bread

£7.50 (GFA)

Piri Piri King Prawn Skewer, Sun Blushed Tomato Salad, Minted Raita

1 Skewer ~ **£6.95 (GF)**

2 Skewers ~ **£8.25 (GF)**

Goats Cheese, Beetroot and Apple Salad with Basil Pesto

£7.50 (GF) (v)

Crispy Tempura, Sweet Chilli Dip, Salad Garnish

Chicken ~ **£7.50**

King Prawn ~ **£8.25**

Mixed(Prawn and Chicken) ~ **£8.25**

Vegetable ~ **£7.25 (v)**

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENT PLEASE INFORM YOUR SERVER

(GF) = Gluten Free (GFA) = Gluten Free Alternative

VEGAN MENU AVAILABLE ON REQUEST

Main Courses

(Unless otherwise stated all are served with Chef's choice of Seasonal Vegetables and Potatoes)

Pan Fried Chicken Breast, Peppercorn Sauce with Roast Root Vegetables

£14.95 (GF)

Salmon Veronique - Fillet of Salmon in a White Wine and Grape Sauce, Creamy Mash and Seasonal Vegetables

£15.50 (GF)

Homemade Steak and Ale Pie topped with a Light Puff Pastry

£14.95

Thai Fishcakes, Salad, Fries, and Sour Cream Dip

£14.95

Breaded or Battered Fillet of East Neuk Haddock, Fries, Tartare Sauce and Garden Peas

£15.95

Cajun Chicken Pasta – Strips of Cajun Chicken, Onions and Peppers with Penne Pasta bound in a Creamy Cajun Sauce served with Garlic Bread

£14.95

Beef or Vegetarian Lasagne (v) Cheddar and Mozzarella Glaze, Salad, Garlic Bread

£14.50

Breaded Wholetail Scampi, Fries, Tartare Sauce and Garden Peas

£14.95

Macaroni Cheese served with Garlic Bread and Salad Garnish

£14.25 (v)

Smoked Haddock Mornay in Cream Sauce Glazed with Cheddar Cheese

£14.95 (GF)

Moroccan Spiced Vegetable and Sweet Potato Casserole –

Mixed Sweet Peppers, Courgette, Baby Corn, Sweet Potato, Sun blushed Tomatoes. Red Onions and Chick Peas in a lightly spiced Moroccan Sauce served with Basmati Rice and Mini Flatbread

£14.50(GFA) (v)

Sea Bass Fillets, Sauteed Vegetables with Napoli Sauce and Basil Pesto

£14.95(GF)

Chestnuts Curry of the Day – Please ask your Server

£14.95 (GFA)

Pan Fried Lambs Liver and Bacon, Root Vegetables and a Red Wine Gravy

£14.50 (GF)

Mozzarella glazed Crepes

-served with Salad Garnish

Choose From

Creamy Garlic Mushrooms **£12.50 (v)**

Cajun Chicken, Onions and Peppers in a Creamy Cajun Sauce **£13.50**

Smoked Haddock, Salmon, King Prawns and Potato in a White Wine Cream **£13.95**

add Regular Fries to any of the above for an additional £2.25

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BURGERS

All served in a Toasted Brioche Bun with House Relish, a Battered Onion Ring with a Pickled Gherkin Skewer, Salad Garnish and Fries.

Also available in a Gluten Free Bun (**GFA**)

5oz Lean Scotch Beef Burger ~ **£13.95**

Double Beef Burger ~ **£16.95**

Cajun Chicken Breast ~ **£14.50**

Chargrilled Veggie Burger ~ **£12.95 (v)**

WHY NOT ADD...

Cheddar ~ **£1** Bacon ~ **£1.50**

Toasted Goats Cheese ~ **£2.00**

Blue Cheese ~ **£1.75** Brie ~ **£1.75**

Cajun Fries ~ **£2.00**

Macaroni Cheese ~ **£3.00**

Peppercorn Sauce ~ **£1.95** Blue Cheese Sauce ~ **£1.95**

Red Wine Jus ~ **£1.95** Garlic Butter ~ **£1.95**

SCOTCH BEEF STEAKS

All of our Steaks are hand cut by local Butchers A. Pickens and Sons from the Finest Quality 28 day aged Scotch Beef. Cooked to your preference and served with a Buttered Mushroom, Grilled Tomato, Battered Onion Rings and Fries (**GFA**)

8oz (225g) Sirloin ~ **£25.95**

8oz (225g) Fillet ~ **£28.95**

Why not add a Sauce

Peppercorn Sauce ~ **£1.95** Blue Cheese Sauce ~ **£1.95**

Red Wine Jus ~ **£1.95** Garlic Butter ~ **£1.95**

SIZZLING FAJITAS

Served sautéed with Sweet Mixed Peppers and Onion Sizzling on a Cast Iron Skillet with Grated Cheddar Cheese, Salsa, Set Sour Cream and Soft Flour Tortillas (**GFA**)

Chicken - **£14.95**

King Prawn - **£15.95**

Mixed (Chicken and Prawn) - **£15.95**

Vegetable - **£13.25 (v)**

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Crispy Tempura, Sweet Chilli Dip, Salad Garnish and Fries

Chicken ~ **£13.95**
King Prawn ~ **£15.95**
Mixed(Prawn and Chicken) ~ **£15.95**
Vegetable ~ **£12.95 (v)**

CHESTNUTS SALADS

Served with Dressed Leaves, Peppers, Cucumber, Tomato, Onion, Coleslaw, Beetroot, Crisps, Boiled Egg and your choice of Fries or Baby Potatoes.

Prawn Marie Rose ~ **£13.50 (GFA)**
Grilled Goats Cheese, Beetroot and Apple ~ **£12.95 (GF) (v)**

SIDE ORDERS

Fries - £2.95 Cajun Fries - £3.50
Sautéed Potatoes - £2.50 Creamy Mash - £2.50
Wholemeal Bread - £1.95 Bread, Oil & Vinegar - £3.95
Garlic Bread - £2.50 Cheesy Garlic Bread - £3.50
Two Flour Tortillas - £1.95 Gluten Free Roll - £1.95
Vegetables - £2.95 Onion Rings - £3.50
Side Salad - £2.50 Coleslaw - £1.95
Hot Sauces – Peppercorn, Red Wine Jus or Blue Cheese - £1.95

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Desserts

All of our Ice Cream is Woody's 'The Cream of Ayrshire' Award Winning Luxury Dairy Ice Cream

Chestnuts Cheesecake of the Day served with Vanilla Ice Cream

£7.50

Melon, Pineapple, Berry Compote, Fruit Coulis, Strawberry Ice-Cream

£7.50 – Sundae - £7.95 (GF)

Peach and Pear Crumble, Homemade Custard

£7.50

Eton Mess, Berry Coulis and Raspberry Vanilla Ice Cream

£7.50 – Sundae - £7.95 (GF)

Warm Chocolate Brownie served with Vanilla Ice Cream

£7.50 – Sundae - £7.95 (GF)

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice-Cream

£7.50 – Sundae - £7.95

Traditional Bread and Butter Pudding served with Homemade Custard

£7.50

Trio of Puddings – Eton Mess, Chocolate Brownie and Mini Cheesecake

£7.95

Cheese Platter – Brie, Blue Cheese, Austrian Smoked Cheddar and Cheddar with Grapes, Apple and Celery **(GFA)**

Plate for 1 ~ **£6.95**

Slate for 2 ~ **£9.95**

Ice Cream Coupes (GFA)

Vanilla, Chocolate, Strawberry, Tablet, Raspberry Ripple, Coconut Ice-Cream or Raspberry Sorbet topped with a fan wafer and your choice of sauce

1 Scoop - **£2.75**

2 Scoops - **£3.75**

3 Scoops - **£4.75**

Sauces available – Toffee, Chocolate, Mango or Berry Coulis

Sozzlers (GF)

A single scoop of any Ice-Cream or Sorbet served with a Chocolate Pencil and a shot of....

Espresso ~ **£4.95**

Liqueur ~ **£5.25**

DESSERT FOR LATER?

If you haven't left room for a dessert why not take one home for later....

Cheesecake and Ice Cream ~ £6.00

Sticky Toffee Pudding and Ice Cream ~ £6.00

Chocolate Brownie and Ice Cream ~ £6.00 **(GF)**

Eton Mess, Berry Coulis and Vanilla Ice Cream ~£6.00 **(GF)**

Any 2 Scoops of Woody's Ice-cream ~ £3.75 **(GFA)**

Cheese Platter ~ £6.50 **(GFA)**

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HOT BEVERAGES

Black Coffee - **£2.75** White Coffee - **£2.75** Cappuccino - **£2.80**

Americano - **£2.75** Espresso - **£2.75** Double Espresso - **£3.00**

Espresso Macchiato - **£2.75** Mocha - **£3.30** Latte - **£3.20**

Flavoured Latte Caramel, Hazelnut or Vanilla - **£3.30**

Hot Chocolate - **£3.20**

Deluxe Hot Chocolate with Marshmallows and Whipped Cream - **£3.50**

Tea - **£2.70** Earl Grey - **£2.85**

Selection of Herbal Teas - **£2.85**

Hot Water and Fresh Lemon - **75p**

Any of the above can be made or served with Oat Milk at an additional cost of 40p

Liqueur Coffees

Irish – Made with Irish Whiskey

Gaelic – Made with Scotch Whisky

Calypso – Made with Tia Maria

Royale – Made with Courvoisier

Caribbean – Made with Mount Gay Rum

Or try a liqueur of your choice

£5.95

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SANDWICHES, WRAPS or SOFT BAGUETTES
(GFA)

SERVED 12 NOON – 4.00PM ONLY

**Add a side of regular Fries or Soup to be served with your Sandwich, Wrap or Baguette
Add £2.25**

Cajun Chicken Mayonnaise **£7.50**

Brie and Cranberry **£7.50 (v)**

Prawn Marie Rose **£7.95**

Half Portions For the Smaller Appetite

Beef Lasagne with Garlic Bread and salad Garnish
£10.95

Vegetable Lasagne with Garlic Bread and Salad Garnish
£10.95 (v)

Macaroni Cheese with Garlic Bread and Salad
£10.50 (v)

Breaded Wholetail Scampi with fries and Peas
£10.95

Seabass (1Fillet) with Sauteed Vegetables, Napoli Sauce and Basil Pesto on Creamy Mash
£11.95 (GF)

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