

STARTERS

Chicken Liver Parfait Red Onion Marmalade, Melba Toast, Crisp Salad	6.50
Prawn, Crayfish & Avocado Cocktail Smoked Paprika & Lime Mayonnaise	7.50
Chicken, Piquillo Pepper & Serrano Ham Terrine Char Grilled Ratatouille, Saffron Mayonnaise	6.50
Caramelised Shallot & Inverloch Smoked Cheese Tart Pea Shoot Salad, Leek Vinaigrette	6.50
Pan Seared Loch Fyne Scallops Pork Belly, Parsnip & Vanilla Puree	9.50
Soup of the Day Homemade Bread	5.00

SALADS

Classic Caesar Choice of Chicken, Smoked Salmon or Vegetable	7.00	12.00
Confit Duck Leg Apple & Celeriac, Puy Lentil Dressing	8.50	15.00
Spicy King Prawn Salad Chilli & Ginger, Mixed Leaves, Sauté Potatoes, Garlic Croutons	8.50	15.00

PASTA

Choice of Penne Pasta, Linguine or Tagliatelli. Gluten free pasta available.

Classic Bolognese or Spinach & Ricotta Cannelloni	11.00
King Prawn, Chorizo, Harissa	13.00
Wild Mushroom & Parmesan, White Truffle Oil (V)	12.00
Smoked Salmon, Cream & Chive Sauce	13.00

MAINS

Medallions of Extra Mature Beef Ox Cheek Tortellini Clapshot Dauphinoise, Sautéed Kale, Thyme Jus	21.00
Fairfield Scampi & Chips Monkfish & Prawn Scampi, Sea Salt & Vinegar Chips, Crushed Peas, Caper & Gherkin Butter Sauce	17.00
Breast of Free Range Chicken Warm Salad of Mediterranean Vegetables & Potatoes, Tapenade Jus	16.00
Pan Seared Line Caught Stone Bass Chorizo, Wild Mushrooms, Herb Gnouchi & Sauce Vierge	16.00
Open Lasagne (V) Wild Mushroom, Crispy Leek Salad & Home Baked Smoked Garlic Bread	14.00
Pea & Saffron Risotto (V) Soft Poached Egg, Parmesan & Black Sesame Tuille	13.00

SIDE DISHES (All at 3.00)

Onion Rings, Creamy Mashed Potatoes, New Potatoes, Cajun Fries, Market Vegetables, Garlic Bread, Chunky Chips, Green Salad

GRILL All 28 day aged Scottish beef

All Steaks Cooked to your liking with Grilled Tomato, Portobello Mushrooms, Onion Rings & Chunky Cut Chips.

8oz Ribeye	22.00
8oz Bavette *	17.00
8oz Fillet	26.00

* Recommended not to be cooked over Medium

Sauces	each	2.00
Brandy Peppercorn Sauce, Diane Sauce, Whisky Mushroom Sauce		

BURGERS

Pretzel bun, triple cooked chips, crisp salad leaves

"Martins" Steak Burger, Cheese, Bacon	14.00
Chicken Burger (Char Grill or Spicy), Cheese, Bacon	13.00
Spicy Bean Burger (V)	11.00

DESSERTS

Chocolate Fondant Pistachio Ice Cream	6.00
Hot Toddy Poached Pear Cinnamon Porridge, Glazed Fruits	5.50
"Classic" Lemon Tart Basil Anglaise, Vanilla Ice Cream	6.00
Sticky Toffee Pudding Butterscotch Sauce, Crème Fraiche	6.00
Assiette of Seasonal Fruit White Peach Jelly	6.50
Whisky & Blairgowrie Raspberry Brûlée	6.50
Cheesecake of the Day Wild Berry Compote	

SCOTTISH CHEESE SELECTION 7.00

Arran oatcakes, mustard chutney, grapes, celery sticks

Choose from the following options

Old Smokey, Black Crowdie, Blue Murder, Mull of Kintyre Cheddar, Monrangie Brie

3 cheeses	7.00
5 cheeses	10.00

COFFEE & TEA

Americano	2.50
Flat White	3.00
Cappuccino	3.00
Latte	3.00
Mocha	3.00
Macchiato	2.60
Espresso	2.50
Hot Chocolate	2.60
Selection of Teas available	3.00

HOME COMFORTS All 12.00

Braised Steak & Arran Ale Pie
Choice of Potatoes, Seasonal Vegetables

Chilli Con Carne
Herb Rice, Homemade Nachos

Beef & Haggis Olives
Creamed potatoes, Seasonal Vegetable

Chicken Kiev
Butter Ayrshire Potatoes, Seasonal Vegetables

Fish & Chips
Mushy Peas, Tartar Sauce

Lamb Tikka & Spinach Curry
Saffron Rice, Homemade Chapatti

Fairfield Fish Pie
Stone Bass, Salmon, Smoked Haddock, Prawn, Mull of Kintyre Glazed Mash, Creamy Herb Sauce

