



Pebbles Bistro

Served Daily from 12noon to 6pm

STARTERS & LIGHT BITES

Soup of the Day Homemade Roll	4.25	Chicken and Pork Liver Pate Seasonal Chutney and Arran Oatcakes	6.50
Melon, Rocket and Feta Salad	6.75	Chargrilled Mackerel Beetroot and Red Onion Salad	8.25
Beetroot Cured Salmon & Honey King Prawns Horseradish Cream Fraiche and Lime Vinaigrette	8.55	Bouillabaisse Homemade Roll	6.65
Triple Cheese and Tarragon Stuffed Mushrooms	5.95	Marinated Beetroot & Honey – Glazed Goats Cheese Tart Red Onion, Rocket & Marinade Drizzle	6.95

MAIN COURSES

Cajun Spiced Chicken Breast Cajun Cream, Steamed Rice and Seasonal Greens	12.50	Goats Cheese and Beetroot and Linguine Roasted Walnut, Basil, Rocket, Olive Oil Drizzle and Toasted Focaccia	12.45
Slow Cooked Steak and Sausage in Rich Gravy, Puff Pastry, Creamed Mash & Seasonal Veg	12.25	Hendrie's Butcher Sausages and Creamy Mash with a Red Wine and Onion Gravy and Seasonal Vegetables	11.55
Oven Baked Salmon Fillet with a Parmesan Herb Crust, Creamed Mash & Seasonal Greens	13.95	Panko Crumbed/Battered Haddock with Sea-Salted Chips, Coleslaw, Mushy Peas and Tartare	11.95
8oz Pebbles Steak Burger Onion Rings, Tomato Relish, Cheese and Bacon with Sea-Salted Chips	12.75	Pickled Beetroot and Roast Chicken Salad Potato Salad, Balsamic Vinaigrette and Homemade Roll	12.25
Pebbles Three Cheese Macaroni with Herb Crumb, Chefs Salad and Toasted Focaccia	10.95	Penne Pasta with Creamed Spinach Sauce (or Tomato and Red Pepper Sauce) Parmesan Bake with Chefs Salad	10.95
Haggis, Buttered Neaps and Creamed Tatties with a Peppercorn Cream	11.25		

SANDWICHES

Wholemeal/White or GF bread, Coleslaw & Crisps

Sliced Roast Chicken Cajun Mayonnaise, Tomato and Rocket	7.25
Atlantic Prawns with Marie Rose Sauce and Rocket	7.55
Sliced Roasted Beef with Horseradish Crème Fraiche/ Mustard Mayonnaise and Rocket	7.75
Tuna and Red Onion Mayonnaise and Rocket	6.95
Honey Roasted Ham Sundried Tomato Salsa, Smoked Arran Cheese and Mustard Mayonnaise	7.35
Free Range Egg Mayonnaise Spring Onion and Chive	6.95

HOUSE SPECIALITY HOT SANDWICHES

Paninis/Gabatta/Sliced Bread/GF

Hot Roast Beef with Pan-Fried Onions Gravy, Arran Mustard or Horseradish Cream	9.55
Pebbles Club on Toasted Bread Chicken and Bacon with Lettuce, Tomato, Boiled Egg and Mayonnaise	9.55
Sweet Chilli Chicken Melted Cheese, Pan-fried Peppers and Red Onion	8.95

SIDES

Chips Sea-Salted/Cajun	2.95
Sweet Potato Wedges Sea-Salted	
Potatoes Sautéed/Creamy Mash	
Chargrilled Garlic Bread	
Chef's Mixed Salad	

Please advise your server of any food allergies

BEVERAGES

HOT		COLD	
Espresso	Single 2.30 Double 2.50	Bottles – 330ml	Cans – 330ml
Americano	2.50	Diet Coke / Irn Bru / Diet Irn Bru	2.65
A Classic Long Coffee Made with a Double Espresso and Hot Water		Coca Cola	2.90
Cappuccino	2.80	Sprite	2.60
A Double Espresso with Hot Milk Topped with Foam and Finished with a Light Chocolate Dust.		SanPellgrino Aranciata	2.60
Latte	2.80	Ginger Beer	2.35
Single Espresso with Steamed Hot Milk Topped with Foam to Seal the Warmth		Fresh Fruit Juice Orange, Cranberry, Apple	2.00
Mocha	2.95	Soda Water	2.05
A Delicious Medley of Chocolate and Espresso Filled with Steamed Milk and Topped with Chocolate Dust		Strathmore Still 1 Litre	2.10 4.10
Hot Chocolate	2.80	Strathmore Sparkling 1 Litre	2.10 4.10
A Quality Chocolate Drink Made with Steamed Milk Topped with a Generous Helping of Chocolate Dust		Sweetbird Smoothies	2.95
Luxury Hot Chocolate	2.95	Raspberry & Blackberries, Mango, Strawberry, Banana, Peach (Made with milk or water)	
Hot Chocolate Topped with Marshmallows, Whipped Cream and Chocolate Dust		Sweetbird Milkshake	2.50
Loose Leaf Black Tea	2.50	Raspberry, Mint Chocolate, Chocolate, Strawberry	
Scottish Tea Time or Scottish breakfast			
Loose Leaf Green Tea	2.60		
Add a Shot of your Favourite Syrup	0.55		
Gingerbread, Caramel, Hazelnut, Cinnamon			

BEER & WINE

Corona, Miller, San Miguel 330ml Bottles	3.40
Innis & Gunn Original 330ml bottle	4.25
House Wine By The Glass	
125ml	3.70
175ml	4.70
Sauvignon Blanc, Cabernet Sauvignon, Rose'	
Prestige Moinetto Prosecco	7.50
200ml Bottles Gran Rose, Brut	

See the Extensive Wine List for Wine by the Bottle

CAKES & TRAYBAKES

Please see our cabinet for a delicious range of cakes and traybakes prepared fresh daily

Cakes	3.10
Traybakes	2.35
Scones	2.35