



Pebbles Bistro

Served Friday and Saturday Evenings 6pm

TO START

Soup of the Day Baked Bread Roll	4.45	Bruschetta with warm Honey Glazed Goats Cheese Beetroot and Red Onion Salad	6.95
Melon, Grapes and Mint Salad Orange Syrup	6.95	Smoked Salmon Pickled Beetroot, Tattie Scone and Black Pudding Tower	8.25
Beetroot Cured Salmon, Salmon & Crab Cake on Salad and Horseradish Crème Fraiche	8.55	King Prawn, Prawn and Crab Salad tossed in a Prawn Marie Rose Sauce	8.25
Chicken OR Vegetable Tempura / King Prawn Sweet Chilli and Soy Sauce Dips	6.95/ 8.95	Chicken and Pork Liver Pate Seasonal Chutney and Arran Oatcakes	6.50
Cullen Skink Baked Bread Roll	7.25	Honey Glazed King Prawns Chillies, Garlic, Ginger & Lime Juice	8.95

TO FOLLOW

8oz Pebbles Steak OR Chicken Burger Onion Rings, Cheese OR Bacon with Sea Salted Chips	11.75	Hendrie's Butcher Sausages and Creamy Mash with a Red Wine and Onion Gravy, and Seasonal Vegetables	11.75
Wild Mushroom OR Beef Stroganoff in Red Wine Cream, Steamed Rice, Seasonal Greens	12.55	Haggis, Buttered Neeps and Creamed Tatties Whisky and Black Pepper Cream, Seasonal Vegetables	11.95
Slow Cooked Steak and Sausage Pie Red Wine, Creamed Potatoes and Seasonal Vegetables	12.55	Cajun Chicken Breast in Cajun Cream Steamed Rice and Seasonal Greens	12.50
Penne Pasta Parmesan Bake with Chefs Salad Creamed Spinach or Tomato and Red Pepper Sauce	10.95	Caesar Salad with/without Anchovies With Chicken OR Bacon	9.25 12.35

FROM THE SEA

Pan Fried Seabass Fillet and King Prawns With a Tomato and Chorizo Sauce, Sautéed Pots and Greens	15.95
Mixed Smoked Fish Gratin Creamed Potatoes and Seasonal Vegetables	13.50
Poached Salmon Fillet, Capers, White Wine Cream Boiled Baby Potatoes and Seasonal Vegetables	14.55
Panko Crumbed/Battered Haddock Sea Salted Chips, Coleslaw, Mushy Peas & Tartare	11.95

FROM THE GRILL

Grilled 8oz Ribeye Steak Roast Tomato, Mushroom, Onion Rings, Sea-Salted Chips, Peppercorn/Béarnaise Sauce	21.95
Grilled 6oz Fillet Steak With Portobello Mushroom stuffed with Haggis, Creamed Mash, Veg and a Red Wine Jus	23.95

SIDES £2.95

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

Please advise your server of any food allergies

DESSERTS

Cheesecake of the Day	5.95	Warm Chocolate Brownie	5.95
		Dark Chocolate Sauce and Vanilla Ice Cream	
Fresh Fruit Salad with Ice Cream	5.95		
Sticky Toffee Pudding	5.95	Warm Dark Chocolate Orange Cake	5.95
Butterscotch Sauce and Vanilla Ice Cream		with Pouring Cream	
Apple and Cinnamon Crumble	5.95	Selection of Arran Cheeses	7.45
with Pouring Cream		Oatcakes and Apple and Ale Chutney	
Raspberry Crème Brulee	5.95	Affogato	6.25
With Shortbread		Double Espresso served with Vanilla Ice Cream	

BEVERAGES

Espresso	Single 2.30 Double 2.50	Diet Coke / Irn Bru / Diet Irn Bru	2.65
		Coca Cola	2.90
Americano	2.50	Sprite	2.60
Cappuccino	2.80	SanPellgrino Aranciata	2.60
Latte	2.80	Ginger Beer	2.35
Mocha	2.95	Fresh Fruit Juice	2.00
Hot Chocolate	2.80	Orange, Cranberry, Apple	
Luxury Hot Chocolate	2.95	Soda Water	2.05
Loose Leaf Black Tea	2.50	Strathmore Still	2.10
Scottish Tea Time or Scottish breakfast		1 Litre	4.10
Loose Leaf Green Tea	2.60	Strathmore Sparkling	2.10
		1 Litre	4.10
Add a Shot of your Favourite Syrup	0.55	Sweetbird Smoothies	2.95
Gingerbread, Caramel, Hazelnut, Cinnamon, Vanilla		Raspberry & Blackberries, Mango, Strawberry, Banana, Peach (Made with milk or water)	
Flavoured Tea	2.60	Sweetbird Milkshake	2.50
See counter top selection		Raspberry, Mint, Chocolate, Strawberry, Vanilla, Gingerbread	

BEER & WINE

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

[See the Extensive Wine List for Wine by the Bottle](#)