

STARTERS

V SEASONAL SOUP & CRUSTY BREAD — 6.5

With crusty bread and butter

CHICKEN LIVER PÂTÉ — 9.95

Plum and apple chutney, toasted brioche

GATEAU OF HAGGIS — 9.95

Bashed neeps, champit tatties,
whisky mustard cream sauce

ADD a dram — 3

STORNOWAY BLACK PUDDING STACK — 9.95

Poached hens egg, potato scone,
Hollandaise sauce, crisp Parma ham

CLASSIC PRAWN COCKTAIL — 9.95

Crisp iceberg lettuce, Marie Rose sauce,
cherry tomatoes and sourdough wafer

GAMBAS PIL PIL — 10.95

King prawns, hot chilli and garlic, toasted herb and garlic bread

TRADITIONAL CULLEN SKINK — 10.95

Scottish soup with smoked haddock, cream,
leeks and potatoes

SEARED KING SCALLOPS — 12.95

Served with crispy pork belly,
five spice carrot purée

V CHAR-GRILLED HALLOUMI — 9.95

Chilli jam, tomato and basil compôte,
balsamic dressing, toasted sourdough

CRISPY DUCK SALAD — 9.95

Warm crispy duck with five spice dressing,
toasted cashews, watermelon, bean sprouts,
sesame seeds, coriander and ginger

STEAMED SHETLAND MUSSELS — 11.95

Choose your sauce from:

Moules Mariniere, Thai red curry or Chimichurri

CRISPY TEMPURA (STARTER | MAIN)

Light chilli and coriander batter,
sweet chilli and teriyaki dips

V VV Vegetable 8.95 | 14.95

Chicken 9.95 | 16.95

King Prawn 10.95 | 17.95

Mixed 10.95 | 17.95

VV SPICED FALAFEL PÂTÉS — 8.95

Tahini dressing, herb salad, Tzatziki sauce

STARTERS TO SHARE

DUCK BAY SEAFOOD PLATTER — 22.95

Mini prawn cocktail, crispy whitebait,
prawn tempura, pickled herring,
smoked salmon with capers and lemon,
fish goujons

DUCK BAY SHARING PLATTER — 21.95

Crispy chicken tempura, haggis and black pudding cakes,
chicken liver pâté, Parma ham, hoisin duck,
king prawn pil pil

SANDWICH SELECTION

(Served from 12noon - 5pm)

White or Brown Bread with your choice of filling from below

V SAVOURY CHEESE | V EGG MAYONNAISE — 7.95

PRAWNS MARIE ROSE | TUNA MAYONNAISE
CORONATION CHICKEN | HAM & MUSTARD
SLICED CHICKEN & SALAD — 8.95

ADD a bowl of homemade soup or fries — 3.95

HOT SANDWICH SELECTION

CROQUE MONSIEUR — 10.95

Baked ham and cheese sandwich, Béchamel sauce

CROQUE MADAME — 11.95

Baked ham and cheese sandwich, Béchamel sauce,
topped with a fried egg

TRADITIONAL CLUB SANDWICH — 12.95

Served with a fried egg

VV BBQ JACKFRUIT CIABATTA — 10.95

BBQ Jackfruit, vegan cheddar

STEAK CIABATTA — 13.95

Char grilled steak, Dijon mustard,
caramelised red onion marmalade, rocket leaves

ADD fries — 3.95

MAIN COURSE

FINNAN HADDOCK DUNCRYNE GRATIN — 16.95

Poached Finnan haddock, creamed potatoes, creamy cheese
and chive sauce glazed with Mull cheddar crumb

ADD bacon bits — 2.5

V THREE CHEESE MACARONI — 14.95

Isle of Mull cheddar crumb, garlic & herb bread

UPGRADE TO: King prawn and spring onion — 5.95

Chorizo and pea — 3.95 | Leek and bacon — 3.95

BREADED SCAMPI TAILS — 16.95

Chunky tartare sauce, lemon, seasonal salad, fries

ROAST BREAST OF CHICKEN — 17.95

Stuffed with black pudding wrapped in Serrano ham,
fondant potato, buttered greens, peppercorn sauce

BEER BATTERED FISH & CHIPS — 17.95

Battered haddock, minted mushy peas, real chips, tartare sauce

Make it like the Chippy.

ADD curry sauce & pickled onions — 2

VV SMOKED TOFU KATSU CURRY — 14.95

Creamy coconut curry sauce, rice pilaff,
spring onions, coriander and sesame seeds

VV SWEET POTATO, SPINACH & CHICKPEA CURRY — 15.95

Rice pilaf, warm toasted flatbread

24HR COOKED OX CHEEK — 17.95

Bourguignon sauce, honey roasted roots,
crispy shallots, creamed potatoes

SPECIALITY

WAGYU BURGER — 24.95

Smoked Applewood cheese, brioche bun,
crispy streaky bacon, cajun fries,
caramelised onion chutney

BUTTER CHICKEN & CASHEW CURRY — 18.95

Served with coriander steamed rice,
toasted flat bread, yoghurt chutney

SLOW ROASTED PORK BELLY — 19.95

Served with caramelised apples,
broccoli with capers & red onions,
whole grain mustard mash potatoes

DUCK BAY SEAFOOD GRILL — 32.95

Seasonal greens, caramelised lemon, butter sauce

ADD half lobster — 34.95

SPICED COD FILLET — 21.95

Served with curried cauliflower purée,
mango relish, onion bhaji

GRILLED HALF OR WHOLE

SCOTTISH LOBSTER — 42.95 / 76.95

Watercress, red onion and Parmesan salad,
fries, lemon, choice of garlic butter/Thermidor

SALADS

CLASSIC CAESAR SALAD — 12.95

Parmesan shavings, anchovies, sea salt croutons,
bacon, Caesar dressing

ADD char grilled chicken breast — 3.95

ADD king prawns — 5.95 | ADD hot smoked salmon — 4.95

CHICKEN AND BACON SALAD — 16.95

Smoked Applewood cheddar, honey roasted cashews,
seasonal leaves and herb dressing

V SUPER FOOD BOWL — 15.95

Smashed avocado with shredded beetroot, cauliflower couscous,
pomegranate and mixed salad, quinoa, broccoli,
cottage cheese, toasted spicy seeds

ADD char grilled chicken breast — 3.95

ADD king prawns — 5.95 | ADD hot smoked salmon — 4.95

FROM THE GRILL

All of our steaks are dry-aged and matured by our
trusted butcher. Served with whole roasted tomato,
portobello mushroom and a side of real chips or fries

PRIME BEEF RIB EYE 8OZ — 29.95

Has marbled fat for extra flavour

SIRLOIN 8OZ — 29.95

PRIME BEEF FILLET 8OZ — 34.95

CHATEAUBRIAND FOR TWO — 79.95

Served with flat cap mushrooms, vine cherry tomatoes,
ox cheek croquettes, watercress,
choice of two sauces, choice of two sides

ADD half lobster — 34.95

STEAK SAUCES — 3.5

red wine | mixed peppercorn | whisky mustard
béarnaise | blue monday cheese

STEAK TOPPERS

haggis — 3.95 | mini mac & cheese — 4.95
garlic king prawns — 6.95 | half lobster — 34.95

SIDES

FRIES — 4.95

REAL CHIPS — 4.95

CHILLI & PARMESAN FRIES — 5.95

CAJUN FRIES — 5.95

CAJUN SWEET POTATO FRIES — 5.95

BUTTERY MASH — 4.95

DAUPHINOISE POTATOES — 4.95

TENDERSTEM BROCCOLI, LEMON OIL & SEA SALT — 4.95

BACON & CHEESE FRIES — 5.95

MINI MAC & CHEESE — 4.95

TRUFFLE & PARMESAN FRIES — 5.95

FRENCH FRIED ONION RINGS — 4.95

PLEASE NOTE WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST

Allergies & Intolerances : Although your meal is prepared with care,
due to handling of allergens in our kitchen, we cannot guarantee it will be
allergen free, even after ingredients have been removed on request.

V Denotes Vegetarian

VV Denotes Vegan