



K BAY

TE MENU

HOT BEVERAGES

	Cup	Mug
Freshly Brewed Tea	3.5	
Speciality Teas	3.95	
Freshly Brewed Coffee	3.95	4.5
Espresso	3.95	
Double Espresso	4.5	
Macchiato	3.95	
Cortado	3.95	
Caffè Latte	4.5	4.95
Cappuccino	4.5	4.95
Flat White	4.95	
Hot Chocolate		4.95
Deluxe Hot Chocolate		5.95
<i>whipped cream and marshmallows added</i>		
Mocha		4.95
Liqueur Coffee		9.95
<i>Baileys, Calypso, Caribbean, Gaelic, Highland, Irish, Royal or Russian</i>		
Extra Shot of Coffee		1.75
Alternative Milk Types: <i>soya, oat, almond</i>		1
Syrups		1
<i>amaretto, banana, caramel, chai, chocolate, cinnamon, coconut, gingerbread, hazelnut, orange, salted caramel, strawberry, vanilla or white chocolate</i>		



DUCK

À LA CAR



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STARTERS

Warm Artisan Breads

herb oil, sun blushed tomato butter 7.95

Chicken Liver Pâté

plum and apple chutney, toasted brioche 9.95

Crispy Duck and Watermelon Salad

crispy duck leg, compressed watermelon, soy and ginger dressing, toasted cashews 12.95

Classic Prawn Cocktail

crisp iceberg lettuce, marie rose sauce, cherry tomatoes, topped with a tempura prawn, sourdough wafer 11.95

Gambas Pil Pil

hot chilli and garlic oil, toasted garlic bread 11.95

KFC

korean fried chicken in a ginger spiced marinade, gochujang, spring onions, sesame seeds and fresh chilli 10.95

Seared King Scallops

cauliflower purée, caper and raisin dressing 15.95

Char-grilled Halloumi

chilli jam, tomato and basil compôte, balsamic dressing 9.95

Stornoway Black Pudding Stack

poached hens egg, potato scone, hollandaise sauce topped with crisp parma ham 10.95

Bang Bang Cauliflower

asian shredded salad, vegan sriracha mayo 9.95

Seasonal Soup of the Day

with crusty bread roll and butter 7.95

Crispy Fried Tempura (Starter/Main)

light tempura batter, sweet chilli dipping sauce

Chicken 9.95 / 18.95

Vegetable 8.95 / 16.95

Prawn 10.95 / 19.95

Mixed 9.95 / 18.95

add a bowl of skinny fries 3.95

SHARING BOARDS

Duck Bay Seafood Platter

mini prawn cocktail, crispy calamari, crispy prawn tempura, haddock goujons, smoked salmon with capers and lemon 25.95

Duck Bay Sharing Platter

crispy chicken tempura, haggis cake, chicken liver pâté, parma ham, hoisin duck spring rolls 24.95

HOT SANDWICHES (available from 12 - 5pm)

All sandwiches are served with coleslaw & seasonal salad

Croque Monsieur

baked ham & cheese sandwich, béchamel sauce 13.95

Croque Madame

baked ham & cheese sandwich, béchamel sauce topped with a fried egg 14.95

Steak Ciabatta

mustard mayo, char-grilled steak, caramelised onions, rocket leaves 15.95

Traditional Club Sandwich

served with a fried egg 13.95

add a bowl of homemade soup 4.95

add a bowl of skinny fries 3.95

CLASSICS

Roast Breast of Chicken

haggis cake, creamed potatoes, buttered greens, peppercorn sauce 19.95

Three Cheese Macaroni

isle of mull cheddar crumb, toasted garlic bread 16.95

add king prawn and spring onion 6.95

add leek and bacon 2.95

add chorizo and pea 3.95

Smoked Tofu Katsu Curry

creamy coconut curry sauce, rice pilaf, spring onions, coriander and sesame seeds 17.95

Slow Cooked Steak and Sausage Pie

garden peas, spinach and baby carrots, creamed potatoes 19.95

Traditional Beef Lasagne

seasonal salad, toasted garlic bread 18.95

add a bowl of skinny fries 3.95

Sizzling Fajitas

soft flour tortillas, salsa, guacamole, sour cream, grated cheddar

Chicken 20.95

Vegetables 17.95

Prawn 21.95

Mixed 20.95

SEAFOOD

Classic Fish and Chips

beer battered haddock fillet, mushy peas, lemon, real chips or fries 19.95

Make it like the Chippy

add curry sauce and pickled onion 2.95

Roast Salmon Fillet

lemon butter sauce, seasonal greens, sautéed potatoes 21.95

Duck Bay’s Classic Seafood Grill

mixed seafood grill with market selection served with garlic king prawns, creamed potatoes, seasonal greens and a lemon butter sauce 36.95

Smoked Haddock and Salmon Gratin

arran mustard cream, braised leeks and creamed potatoes 20.95

add bacon bits 2

Deluxe Scampi Tails

deluxe fried scampi tails, seasonal salad, lemon, real chips or fries 18.95

Linguine alle Vongole

clams and mussels flavoured with chilli, garlic, white wine, parsley and tomatoes 23.95

BUNS AND TACOS

All buns and tacos are served with fries

Classic Burger

brioche bun, lettuce, tomato, burger sauce 18.95

add haggis / cheese / bacon / jalapeño 2.95

Plant Based Burger

vegan style brioche bun, vegan mayo, crispy onions 18.95

Crispy Duck Bao

hoisin, cucumber, spring onion 22.95

Crispy Pork Belly Bao

hot honey, cucumber, spring onion 22.95

Chipotle Beef Taco

chipotle mayo, shredded cabbage, smashed avocado 24.95

Mexican Fish Taco

crispy haddock goujons, smashed avocado, pico de gallo, lime and jalapeño mayo 19.95

Bang Bang Cauliflower Taco

crispy spiced cauliflower bites, smashed avocado, pico de gallo, lime and jalapeño mayo 19.95

GRILL

Scottish Venison Sausages

creamd potatoes, red current jus, crispy kale, fresh brambles 19.95

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

Prime Beef Rib Eye 8oz 35.95

Sirloin 8oz 35.95

Prime Beef Fillet 7oz 38.95

Steak Sauces 3.95

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

Steak Toppers

Haggis 3.95

Mini Mac & Cheese 5.95

Four Garlic King Prawns 7.95

SIGNATURE

Chateaubriand for two

served with garlic roasted flat cap mushrooms, confit tomato, watercress, choice of two sauces, choice of two sides 89.95

FOOD ALLERGENS & INTOLERANCES

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.
Meat & fish dishes may contain small bones.

SPECIALITIES

Thai Spiced Breast of Chicken

stir fry vegetables, rice pilaf, coconut and lime sweet chilli sauce, served with prawn crackers 19.95

Miso Coley

rice pilaf, steamed pak choi, crunchy asian salad with a sesame dressing 21.95

Beef Ragu Rigatoni

slow cooked beef, rocket, herb oil, parmesan, toasted garlic bread 19.95

Highland Wagyu Burger

smoked applewood cheese, brioche bun, crispy streaky bacon, caramelised onion chutney, cajun fries 26.95

Chicken Milanese

served with pomodoro linguine, basil and lemon 24.95

Sweet Potato Massaman Curry

rice pilaf, warm taosted flatbread 17.95

SALADS

Mambonita Cajun Chicken Salad

baby gem leaves, avocado, azuki beans, black rice and chimichurri dressing 18.95

Classic Caesar Salad

parmesan shavings, anchovies, sea salt croutons, bacon, caesar dressing 12.95

Superfood Bowl

smashed avocado, shredded beetroot, cauliflower cous cous, quinoa, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese 14.95

add char-grilled chicken breast 5.95

add king prawns 7.95

add goats cheese 4.95

add charred halloumi 3.95

SIDES

Fries or Real Chips 4.95

Onion Rings 4.95

Chilli & Parmesan Fries 5.95

Cajun Fries 5.95

Sweet Potato Fries 5.95

Tenderstem Broccoli, Lemon Oil 5.95

Mini Mac & Cheese 5.95

Truffle Parmesan Fries 5.95

Buttery Mash 4.95

= Vegetarian = Vegan

WE HAVE A GLUTEN FREE MENU AVAILABLE ON REQUEST