

# afton

Restaurant

## A La Carte

### Starters

<b>Chefs Soup of the Day</b> crusty roll	£4.25	<b>Cajun Chicken Crepe</b> crisp salad	£5.50
<b>'RAD Tower of Haggis and Black Pudding'</b> peppercorn sauce, parsnip crisps	£5.50	<b>Pan Seared Scallops</b> grilled black pudding, parma ham	£6.95
<b>Breaded Goats Cheese</b> tomato salsa, pesto dressing, beetroot glaze	£5.50	<b>Tomato, Red Onion and Brie Bruschetta</b> balsamic reduction	£5.25
<b>'The Lochside Egg'</b> soft boiled egg, black pudding, smoked haddock and tartare cream	£6.25	<b>Chilled Seafood Platter</b> poached salmon, oak roasted salmon, prawn marie rose	£6.50
<b>Prawn Marie Rose</b> poached pears	£6.25	<b>Chicken Tempura</b> garlic mayo, sweet chilli dip	£5.95
<b>Fresh Melon and Pineapple</b> coconut yoghurt ice, passion fruit caramel	£5.50	<b>Chicken Liver Pate</b> toasted garlic herb bread, red onion chutney	£5.95

### Mains

<b>Breast of Duck</b> bed of noodles, hoisin, fresh ginger, prawn crackers	£15.95	<b>Breast of Chicken</b> filled with cream cheese red onion chutney spring onion cream	£13.95
<b>Braised Ribeye Steak</b> black pudding beignet, peppercorn sauce	£13.95	<b>Desi Chicken Curry</b> basmati rice, toasted nan bread	£12.95
<b>Salmon topped with Prawn and Brie</b> pesto cream	£14.25	<b>Battered Fillet of Haddock</b> mushy peas, fries	£10.50
<b>Panko Crumbed Escalope of Chicken</b> coriander rice, fries and sweet and sour sauce	£13.95	<b>Beef Paupiettes</b> mushroom duxelle, red wine jus	£13.50
<b>Smoked Haddock and Prawn Tagliatelle</b> garlic bread	£12.95	<b>Tempura of Chicken</b> fries, garlic mayo, sweet chilli dip	£10.95
<b>Mexican Beef Lasagne</b> tomato salsa, mozzarella cheese, jalapenos, garlic bread, fries	£10.95	<b>Chicken or Beef Fajitas</b> tortilla wraps, sour cream, tomato salsa, cheddar cheese	£10.95 / £11.95

### Taste Of Scotland

<b>Fillet of Beef Medallions</b> breaded goats cheese, red onion chutney, sautéed potatoes, balsamic reduction	£22.95
<b>Braised Gigot of Lamb</b> dauphinoise potato, mint and bramble jus	£17.50
<b>Skewers of Salmon, Monkfish and Scallop</b> lemon and ginger sauce, potatoes, vegetables	£19.50

### Burgers

toasted floured bap, fries, coleslaw	
<b>'Rad Burger'</b> double 6oz steak burger, bacon, cheddar cheese, salsa, onion ring	£13.95
<b>6oz Steak and Haggis Burger</b> peppercorn sauce	£11.95
<b>Oriental Chicken Burger</b> curry mayonnaise, little gem lettuce	£10.95
<b>6oz Chilli Steak Burger</b> chilli beef mince, cheddar cheese, tortilla chips	£11.95

### From The Grill

grilled tomato, mushrooms, onion rings, fries	
<b>Butterfly Breast of Chicken</b>	£10.95
<b>8oz Sirloin Steak</b>	£19.95
<b>8oz Fillet Steak</b>	£22.95
<b>10oz Ribeye Steak</b>	£20.95
<b>Grill Sauce</b>	£1.95

Lochside Mushroom Sauce | Peppercorn Cream  
Garlic Butter | Mild Curry Cream  
Pan Gravy | Spring Onion Cream

Slice of Haggis | Slice of Black Pudding | £1.50  
Sizzling Garlic and Herb King Prawns | £3.95

### Side Orders

French Fries   Buttered New Potatoes	£2.50
Home Made Onion Rings   Garlic Bread (3 slices)	
Cajun Fries   Chilli Fries   Curly Fries	£2.75
Market Vegetables   Crisp Mixed Salad	£2.95
Garlic Bread with Cheese (3 slices) Coleslaw	

## Vegetarian

<b>Korma</b> basmati rice and toasted nan bread	<b>£9.95</b>
<b>Vegetable Fajitas</b> tortilla wraps, cheddar cheese sour cream, tomato salsa	<b>£9.95</b>
<b>Vegetable Quesadilla</b> guacamole	<b>£9.95</b>
<b>Arrabiata Penne Pasta</b> mozzarella glaze, toasted garlic bread	<b>£9.95</b>

## Salads

<b>Asian Beef Salad</b> wasabi dressing, garlic herb croutons	<b>£13.95</b>
<b>Chilled Lemon Salmon</b> potatoes, mint salad	<b>£12.95</b>
<b>Thai Spiced Chicken Salad</b> curry mayonnaise	<b>£11.95</b>
<b>Prosciutto, Melon and Peach Salad</b> buffalo mozzarella	<b>£10.95</b>

## Desserts

<b>Salted Caramel Tartlet</b> vanilla ice cream	<b>£5.95</b>
<b>Strawberry and Cream filled Crepe</b> strawberry sauce, vanilla ice cream	<b>£5.95</b>
<b>White Chocolate and Raspberry Cheesecake</b> berry coulis	<b>£5.95</b>
<b>Toffee Meringue</b> caramel, chantilly cream, vanilla ice cream	<b>£5.95</b>
<b>Vanilla Crème Brulee</b> strawberry compote	<b>£5.95</b>
<b>Steamed Orange Syrup Loaf</b> creme anglaise, vanilla ice cream	<b>£6.25</b>
<b>After Eight Coupe</b> chocolate brownie, mint chocolate chip ice cream, after eight pieces	<b>£6.25</b>
<b>Sticky Toffee and Caramel Banana Split</b> chocolate sauce, toffee ice cream	<b>£6.25</b>
<b>Lemon Meringue Sundae</b> raspberry ripple ice cream	<b>£5.95</b>
<b>Milk Chocolate Posset</b> homemade shortbread	<b>£5.75</b>
<b>Trio of Ice Cream</b> choose 3 - vanilla, chocolate, toffee, mint choc chip, honeycomb, raspberry ripple	<b>£4.95</b>
<b>Cheese Platter</b> cheddar, brie, stilton, biscuits, grapes, celery, pineapple and pepper chutney	<b>£6.75</b>

## Light Bites served 12pm - 5pm

<b>Cajun Chicken Nachos</b> smoked applewood cheese	<b>£7.95</b>	<b>Falafels</b> pita bread, houmous, salad	<b>£5.50</b>
<b>Teriyaki Chicken Tortilla</b> coriander rice, cheddar cheese	<b>£8.95</b>	<b>Breaded Scampi</b> lemon pepper mayonnaise	<b>£6.25</b>
<b>Chicken Tempura</b> garlic mayo, sweet chilli dip	<b>£8.95</b>		
<b>Sharing Platter</b> chicken tempura, goat's cheese beignets, spicy tomato meatballs, tomato, red onion and brie bruschetta, garlic bread, sweet chilli dip, tomato salsa			<b>£14.50</b>

## Sandwiches served 9am - 5pm

coleslaw, mixed salad, tortilla chips	
<b>Chicken and Sweet Chilli</b>	<b>£5.50</b>
<b>Ham and Mango Chutney</b>	<b>£5.50</b>
<b>Prawns Marie Rose</b>	<b>£5.95</b>
<b>Cheese Savoury</b>	<b>£5.25</b>
<b>Add Soup or Fries</b>	<b>£1.75</b>

## Ciabattas served 12pm - 5pm

coleslaw, mixed salad, tortilla chips	
<b>Spicy Meatballs and Mozzarella</b>	<b>£6.95</b>
<b>Minute Steak and Onions</b>	<b>£7.95</b>
<b>Cajun Chicken and Smoked Cheese</b>	<b>£7.50</b>
<b>Smoked Pancetta, Beef Tomato, Little Gem Lettuce</b>	<b>£6.95</b>
<b>Add Soup or Fries</b>	<b>£1.75</b>

### Useful Information

-  Vegetarian
-  Chef Recommends
- All weights are approximate prior to cooking
-  Any special requirements may incur additional waiting time

If you have any allergies relating to these allergens, please ask your server for more information.

 Eggs	 Celery	 Fish	 Mustard
 Gluten	 Lupin	 Nuts	 Crustaceans
 Milk	 Peanuts	 Soya	
 Molluscs	 Sesame Seeds	 Sulphur Dioxide	