

NIBBLES

Sourdough Bread 6.50
salted butter, basil oil

Marinated Olives 6.50

Prosciutto & Feta Parcels 6.50
jalapeno peppers, olive oil

STARTERS

Chef's Homemade Soup of the Day 6.50
crusty roll

Heirloom Tomato & Basil Bruschetta 9.95
heirloom tomatoes, onions, parmesan

Hot Honey Goats Cheese Arancini Balls 9.95 (V)
roast red pepper tomato sauce, green pesto oil

Tower of Haggis & Black Pudding 9.50
peppercorn cream, crispy fried onion

Stuffed Portobello Mushrooms 9.50
cream cheese, mozzarella, pancetta, spinach, herb crumb, rocket salad, yellow pimento pepper and ginger sauce
VEGETARIAN OPTION AVAILABLE (V)

Salt & Chilli Chicken 9.95
fresh garlic, red chillies, lime mayonnaise

Pan Seared Scallops & King Prawns 15.50
pickled cucumber ribbons, sweet lemon and ginger sauce

Smoked Pork, Mustard & Cheddar Croquette 9.95
gherkin relish, avocado and cucumber gazpacho

Chicken Liver Parfait 9.25
toasted sourdough bread, apple and treacle compote

Traditional Prawn Cocktail 10.95
marie rose sauce, buttered brown bread

MAINS

Braised Ribeye of Beef 19.95
shallot and bacon jus, Yorkshire pudding, roast potatoes, root vegetables

Breast of Chicken Topped with Goats Cheese & Parma Ham 22.95
basil cream sauce, potato gratin, tenderstem broccoli

Baked Salmon, Cream Cheese & Leek En Croute 21.95
white wine and chive cream sauce, spring greens, sauteed potatoes

Slow Cooked Lamb Gigot 23.95
creamed mash potato, mint jus, braised cabbage

Lemon Peppered Breaded Chicken 20.95
garlic and herb cream, spring greens, sauteed potatoes

Steak Diane Frites 19.95
6oz Sirloin, diane sauce, fries

BURGERS

Lochside Burger 17.95
6oz steak burger, bbq sauce, tomato, applewood smoked cheese

Halloumi Burger 17.95 (V)
cajun mayonnaise, homemade slaw, fries

Highlander Burger 18.95
6oz steak burger, haggis, crispy fried onions, peppercorn sauce, homemade slaw, fries

Harissa Chicken Burger 18.95
mango mayo, little gem lettuce, spicy onions, homemade slaw, fries

Pan Seared Breast of Duck 25.50
pear and elderflower jus, sweet potato mash, vegetable crisp, tenderstem broccoli

Baked Cod Thermidor 21.95
creamed mash potato, spring greens

Veal Milanese 22.95
tomato and basil spaghetti, parmesan dust

Breast of Cajun Chicken 19.95
mango and coconut curry cream, coriander rice, toasted flatbread, sauteed green vegetables

Battered Fillet of Angel Haddock 19.50
chipped potatoes, minted peas, tartar mayo, lemon wedge

Fillet Steak 38.95
7oz steak, fries, onion rings, spring greens
ADD SAUCE - PEPPERCORN OR SHALLOT AND BACON JUS 3.75

ON THE SIDE

Garlic Bread 4.50

Cheesy Garlic Bread 4.95

Crispy Onion Rings 4.50

Fries 4.50

Chilli Fries, Cajun Fries 4.75

Truffle & Parmesan Fries 4.95

Buttered Baby Vegetables 4.50

Sauteed Green Vegetables 4.50

Creamed Mash Potato 4.50

Truffle & Parmesan Macaroni 5.50

Truffle Cauliflower Cheese 5.50

DESSERTS

Chef's Cheesecake of the Day 8.95
chantilly cream, fresh fruit

Sticky Toffee Pudding 8.95
butterscotch sauce, vanilla ice cream

Rhubarb & Custard Crème Brulee 8.95
rhubarb compote, homemade shortbread

Triple Chocolate Baked Alaska 10.95
white chocolate ice cream, milk chocolate sauce

Classic Banana Split 8.95
strawberry and vanilla ice cream, chocolate and strawberry sauce

Caramel Apple Crumble Tart 8.95
crème anglaise, butterscotch sauce, cinnamon ice cream

White Chocolate Sphere 8.95
toffee sponge, butterscotch sauce, honeycomb ice cream

Artisan Cheese Platter 13.50
truckles of caramelised onion Arran cheddar cheese, Arran Brie, Strathdon Blue, Arran oatcakes, biscuit selection, plum and apple chutney

Trio of Ice Cream 7.95
vanilla, strawberry, cinnamon, chocolate, Honeycomb choice of sauces: toffee, raspberry and chocolate

(V) Suitable for Vegetarians (VE) Suitable for Vegans (VEA) Vegan Option Available. Separate Gluten Free, Dairy Free and Vegan Menus available. Please inform us of any allergies or intolerances before placing your order.

Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.



AFTON RESTAURANT