CONTINENTAL

MENU

Starters

Chef's soup of the day	£5.25
Chicken satay skewers with peanut sauce	£9.85
King prawn with garlic and leek sauce on toasted brioche	£9.85
Halloumi fries with a harissa spiced mayo (V)	£8.45
Café nachos topped with sour cream, cheese, salsa, jalapenos and guacamole (V)	£7.95
Café chilli nachos with sour cream	£8.45
Pizzetta - Garlic, red onion, sea salt, drizzled with extra virgin olive oil	£7.95
Chicken caesar salad, croutons and parmesan shavings	£9.85
Café Sandwiches (served until 5.00 pm)	
Hot smoked salmon bagel with lemon and chive cream cheese	£8.95
Buffalo mozzarella, tomato and basil ciabatta with pesto (V)	£7.65
Prawn, smashed avocado, pea shoots on sour dough	£9.25
Chicken Shawarma on garlic flatbread with lemon yoghurt	£9.25
Baked Potatoes (served until 5.00 pm)	
Chilli con carne and sour cream	£8.95
Tuna mayonnaise	£7.95
Cheddar cheese and coleslaw (V)	£7.25
Prawn Marie Rose	£7.95



Mains

Battered haddock with fries, salad and tartare sauce (S)	£16.45		
Macaroni cheese with fries and salad (S) (V)			
Oven baked cod with chorizo, pancetta and butter bean stew			
Chicken Katsu curry with steamed rice	£15.75		
Sticky shredded beef with steamed rice and prawn crackers	£15.65		
6oz Café Beef Burger with fries and a choice of toppings at £2.00 each:	£16.25		
Lockerbie cheddar, jalapenos, caramelised onions, blue cheese, bacon or add chilli to your burger for £1.50 (S)			
30 day dry aged steak sandwich topped with blue cheese and caramelised onions on toasted ciabatta	£15.95		
Cajun breaded fish tacos	£15.95		
Thai curry served with steamed rice (S)			
Choose from: king prawns	£15.95		
chicken	£15.85		
vegetables (V)	£14.95		
Bang bang chicken, peanut dressing, cucumber and carrot ribbons, beansprouts	£15.85		
Lamb Massaman curry and steamed rice	£15.95		
Seafood Linguine of king prawn, salmon	£16.45		
8oz 30 day matured McCaskie's sirloin with haggis, grilled beef tomato and fries	£29.95		
Steak Pie with seasonal vegetables and potatoes	£15.95		

(S) available in smaller portions (V) vegetarian option For queries on allergens please consult a member of staff



12" Pizza

Margarita - sugo, mozzarella, basil and evoo	£12.00
Pepperoni - sugo, mozzarella, red chillies and evoo	£14.00
Vegetarian - sugo, mozzarella, red onion, mixed peppers, mushrooms and evoo	£14.00
Scottish - sugo, haggis, black pudding and evoo	£14.00
Parma - sugo, parma ham, rocket, parmesan shavings and evoo	£14.00
Hawaiian - ham, pineapple with evoo	£14.00

Desserts

Hot Belgian waffle with chocolate sauce and vanilla ice cream	£7.25
Steamed ginger pudding with orange custard	£7.25
Biscoff cheesecake, raspberry coulis	£7.25
Esplanade Café ice cream Adult £6.50	Kids £4.25
Selection of Arran cheddars with oatcakes and chutney	£9.45

Side Orders

Fries	£5.00
Cajun fries	£5.25
Onion rings	£4.25
Garlic bread	£4.50
Garlic bread with cheese	£4.95
Coleslaw	£3.25
Green salad	£4.50
Seasonal vegetables	£4.25
Whisky peppercorn sauce	£2.95



Breakfast Menu (served until 12noon)

Toast and preserves	£2.75
Full Scottish breakfast	£10.95
Fried, poached or scrambled eggs on toast	£4.95
Bacon sandwich	£3.95
Selection of filled rolls: bacon, sausage, egg, black pudding, potato scone	£3.95
Croissant with butter and jam	£2.95
Fruit and plain scone with butter and jam	£2.95
Coffee & Teas Small	Large
Cappuccino £3.30	£4.00
Latte £3.30	
Flat White £3.30	£4.00
Americano £2.95	£3.75
Machiato £2.85	£3.50
Hot Chocolate	£4.00
Pot of Tea £2.00	
Herbal Teas £2.75	
Choice of Syrup £1.00	



White Wine	175ml	250ml	Bottle
Sauvignon Blanc - Largesse, France	£6.65	£9.45	£28.00
Chardonnay - South East Australia	£6.40	£9.35	£27.75
Rioja "Bodegas Monzanas" - Spain	£6.95	£9.85	£29.00
Pinot Grigio - Veneto, Italy	£6.80	£9.50	£28.25
Rose Wine			
Pinot Grigio Blush - Sicily, Italy	£6.50	£8.95	£26.95
White Zinfandel - Headlands Cove, USA	£6.65	£9.45	£28.00
Grenache "Pierre et Papa" - France	£6.85	£9.60	£28.85
Red Wine			
Shiraz Cabernet Sauvignon - South Australia	£6.65	£9.45	£28.00
Merlot - Largesse, France	£6.65	£9.45	£28.00
Pinot Noir "Nostros Reserva" - Chile	£6.65	£9.45	£28.00
Rioja "De Alto Amo" - Spain	£6.95	£9.85	£29.00
Malbec - Argentina			£29.95
Sparkling Wine & Champagne			
Passaparola Prosecco - Italy	125ml £7.25		£34.95
Champagne "Veuve Clicquot - Brut Yellow Label, France			£89.95



	Whisky 35ml	***************************************
	Islay	*
£4.65 classic oral notes	Bunnahabhain 12yo 46% Bruichladdich 50% Bowmore 12yo 40%	£5.90 £5.65 £5.20
£4.55	Laphroaig 10yo 40% Highland Malts	£6.15
£4.60 ral notes	Highland Park 12yo 40% Oban 14yo 43% Glenmorangie 10yo 40%	£5.65 £6.20 £5.40
£5.00	Glengoyne 10yo 40% Dalmore 12yo 40%	£5.40 £7.20
£5.15 perryful	Speyside Malts Glenfiddich 12vo 40%	£5.65
£5.20 erry	Glenlivet 12yo 40% Aberlour 10yo 40% Balvenie DoubleWood 12yo 40%	£5.65 £4.90 £5.85
	Blended	
	Monkey Shoulder 40%	£4.90
	Johnnie Walker Black Label 40%	£4.40
£5.20	Island Malts	
£5.20	Talisker 10yo 45.8%	£6.20
£4.45	Isle of Jura 10yo 40%	£4.65
	£4.55 ddfloral £4.60 fal notes £5.00 dish £5.15 derryful £5.20 erry £3.90 £4.65 £4.15 £5.20 £5.20	### Falsy ### False #### False #### False #### False #### False ##### False ##### False ####################################



Cocktails £9.95

Pine Berry

Double shot of Koko Kanu Rum, pineapple juice and strawberry puree shaken and served in a martini glass

Bellini/Rossini

Peach/strawberry puree topped up with prosecco

Frozen Strawberry Daquiri

Pampero Blanco Rum shaken with fresh lime juice and strawberry syrup, served with crushed ice

Minted White Russian

Creme de menthe, milk and cream layered over Kahlua and dusted with chocolate

Long Island Iced Tea

Skyy Vodka, Gordon's Gin, Bacardi, tequila and Cointreau shaken with lemon juice and layered over coke

Amaretto Sourz

A double shot of Amaretto shaken with fresh lemon, lime and orange juice served over ice

Mojito

A double shot of Appleton's Estate V/X Rum muddled with mint, lime and sugar

Raspberry Mojito

Pampero Blanco Rum muddled with fresh mint and limes then mixed with raspberry syrup, crushed ice and topped with soda

French Martini

Vodka, Chambord and pineapple juice

Espresso Martini

Vanilla vodka, Tia Maria, Kahlua and shot of espresso

Cosmopolitan

Vodka, Cointreau, cranberry juice and fresh lime

Old Fashioned

Double shot of Bulleit Bourbon, orange bitters and sugar stirred with ice

