

DESSERTS

Chocolate fudge pudding <i>mascarpone cream</i>	£4.95
Pecan toffee cheesecake <i>maple caramelized pecans</i>	£4.75
Steamed lemon pudding <i>lemon curd sauce & crème fraîche</i>	£4.75
Strawberry & popping candy fool <i>shaved white chocolate</i>	£5.25
Clark's cheeses with oatcakes & onion confit <i>To share –</i>	£5.95
Whole baked Camembert with toasted brioche & berry conserve	£11.50

HOT DRINKS

Fairtrade coffee	
Flat white	£2.05
Long black	£2.05
Espresso / Double espresso	£1.65 / £2.05
Macchiato	£1.75
Cappuccino	£2.10
Caffè latte	£2.05
Caffè mocha / with cream	£2.05 / £2.25
Highland latte with Columba cream liqueur	£3.95
Cointreau hot shot latte	£3.95
Hot chocolate / with cream	£2.05 / £2.25
Organic teas – <i>English Breakfast, Earl Grey, ginger, green, berry, chamomile & mint</i>	£1.85

Decaffeinated, skimmed & semi skimmed milk are available with all of the above

We apply a discretionary 10% service charge to all tables of 5 or more. VAT at the current rate is included. Most major credit cards accepted.

BREAKFAST

Rick's grill <i>pork & herb sausages, Ayrshire bacon, haggis, mushrooms, potato scone & eggs. Served with orange juice, toast & tea or coffee</i>	£8.95
Rick's continental <i>continental meats and cheeses, muesli, pastries & granary toast</i>	£6.95
Camembert egg frittata <i>smoked Inverawe organic salmon & dill</i>	£5.45
French toast <i>maple syrup & crispy bacon</i>	£5.25
Poached, fried or scrambled eggs <i>thick whole meal toast</i>	£4.25
Soft white bap with any breakfast filling / two fillings	£2.20 / £2.50
Organic porridge <i>blueberry compôte</i>	£3.75

RICK'S BENEDICTS

Traditional – <i>smoked ham, poached eggs & hollandaise sauce</i>	£6.95
Royale – <i>smoked Inverawe organic salmon, poached eggs & hollandaise sauce</i>	£6.95
Florentine – <i>wilted spinach, poached eggs & hollandaise sauce</i>	£6.95

PÂTISSERIE/HOMEMADE CAKES

Warm croissant <i>butter & raspberry jam or chocolate sauce</i>	£2.00
White & dark chocolate brownie	£1.95
Toasted crumpet & lemon curd	£1.75
Iced cupcakes – choose from our selection	£1.95

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LUNCH MENU

STARTERS

Rick's fresh soup	£3.50
Bloody Mary tomato soup <i>olive croutons, smoked tabasco</i>	£3.85
Organic Inverawe smoked salmon <i>Puy lentil & avocado salad</i>	£5.95
Chicken liver parfait <i>onion jam & ciabatta toast</i>	£5.25
Aged Serrano ham <i>Manchego shavings, watercress & grain mustard salad</i>	£5.95
Spinach & chickpea fritters <i>coriander & tomato dressing</i>	£4.75
Arbroath Smokie & spring onion fish cakes <i>watercress & hollandaise sauce</i>	£5.25
Asparagus & ricotta ravioli <i>sunblush tomatoes, olives & shaved parmesan</i>	£4.75 / £9.50

CRUSTACEA

Native Oysters <i>shallot vinaigrette</i>	½ dozen £7.95 / dozen £14.50
Grilled tiger prawns <i>with shallot butter</i>	½ dozen £6.95 / dozen £13.50
Spiced potted Eyemouth crab <i>toasted walnut bread, fresh lime</i>	£6.75
Grilled Isle of Skye langoustines <i>hazelnut butter, watercress salad</i>	½ dozen £9.00 / dozen £18.00
Seafood platter – to share <i>poached salmon, tiger prawns, crab & oysters, lemon mayonnaise, granary bread</i> <i>All subject to market availability</i>	£14.50

PLATES TO SHARE

Charcuterie & cheese board <i>Italian hams, manchego & feta cheeses, bread, olive oil & balsamic</i>	£11.50
Baked mini Camembert <i>toasted brioche & berry conserve</i>	£11.50

SALADS

Crayfish & prawns <i>mango, lime dressing</i>	£9.95
Caesar – grilled chicken or prawns <i>ciabatta croutons, anchovies, pancetta & parmesan</i>	£8.25
Tomato & buffalo mozzarella salad <i>fine red onions, olives & red wine reduction</i>	£7.25

SANDWICHES

Charred chicken breast ciabatta <i>avocado, sweet cure bacon</i>	£7.95
Grilled haloumi focaccia <i>roasted vegetables</i>	£7.95
Slow roast ham hock ciabatta <i>homemade coleslaw & rocket</i>	£7.75
Rick's burgers served with salad & fries	
Scottish 8oz beef burger <i>tempura onion rings, grain mustard mayo</i>	£9.50
Chick pea & lentil burger <i>Greek yogurt & cucumber</i>	£9.25

*What could be more satisfying than tucking into a delicious Rick's burger?
Why, tucking into a burger & savoring a leisurely bottle of
Innis & Gunn oak aged beer of course.*

MAINS

Rick's main today	
Marinated soy, ginger & chilli fillet of pork <i>braised bok choy & sugar snaps</i>	£8.95
Char grilled Mediterranean vegetable gnocchi <i>with shaved parmesan</i>	£8.25
Char grilled corn fed chicken quinoa <i>pine nut, mango & rocket</i>	£10.50
Moules Frites <i>mussels in white wine, garlic cream, fries</i>	£9.95
Charred 8oz 28 day aged rib eye steak <i>hand cut chips & sauce Béarnaise</i>	£14.95
Beetroot & spinach risotto <i>crumbed goat's cheese & balsamic syrup</i>	£8.25
Grilled tuna steak with chilli & tomato salsa <i>wilted greens & waffle crisps</i>	£11.50

*Some of our main dishes are available in smaller sizes for children,
please ask your waiter for more details.*

SIDES

Spinach, petit pois, mint & feta salad with lemon dressing	£3.25
Sugar snap peas & toasted pine nuts	£3.25
Mixed leaf salad & aged balsamic dressing	£3.00
Roseval new potatoes with butter & fresh mint	£3.25
Hand cut chips	£2.75
Fries	£2.75