

STARTERS

HOMEMADE SOUP OF THE DAY (V) 4.50
served with bloomer bread

**SMASHED AVOCADO AND
CHERRY TOMATO BRUSCHETTA (V) 5.25**
drizzled with basil pesto and served on toasted focaccia

PULLED PORK BON BONS 5.50
with hot beetroot chutney and sticky bourbon glaze

HOUSE PÂTÉ 5.50
served with red onion marmalade and melba toast

CRISPY BREADED BUTTON MUSHROOMS (V) 5.50
with garlic aioli, salad garnish and finished with basil oil

BUFFALO CHICKEN WINGS 6.00
tossed in a tangy hot sauce, served with a blue cheese dip

**LEMON PEPPER TEMPURA
CHICKEN 6.00 | VEG (V) 5.75**
served with a black pepper mayonnaise

GRILLED HALLOUMI AND CHORIZO SKEWERS 6.50
with a spicy mayo dip

BLOODY MARY PRAWN COCKTAIL 6.90
with a lightly spiced tomato dressing and served
with buttered brown bread

GAMBAS PIL PIL 7.00
butterflied king prawns in a garlic and chilli sauce,
served with toasted focaccia

CRUDITÉS WITH HOUMOUS 3.75

SHARING PLATES

Plates perfect for 2

SI! NACHOS (V) 9.00
crispy tortilla chips topped with melted
Monterey Jack cheese, guacamole, sour cream
and salsa

Upgrade your nachos 2.00
cajun chicken | chilli con carne | pulled pork

SI! SHARER 13.50
chicken wings, pulled pork bon bons, tempura
chicken strips, grilled halloumi and chorizo skewers
served with dips and garlic ciabatta

BUILD YOUR OWN BURGER

8oz MEAT OR VEG PATTY 10.00

served in a brioche bun with lettuce, tomato,
onion rings, mayonnaise and French fries

CHOOSE YOUR PROTEIN PACKED PATTY

BEEF	CHICKEN	VEG (V)
100% Scottish beef	breaded chicken breast	sweet potato and chickpea

ADD x3 CHICKEN WINGS 3.00

ADD TOPPINGS 1.00 PER ITEM

cheddar cheese | mozzarella cheese | crispy bacon
fried egg | jalapeños | fried onions

ADD TOPPINGS 1.50 PER ITEM

chorizo | halloumi | chilli con carne | pulled pork | haggis

UPGRADE YOUR FRIES 1.50

chilli con carne | cheese & bacon | guacamole, sour cream & salsa

SI! FAVOURITES

SI! MAC 'N' CHEESE (V) 9.75
in a creamy cheddar sauce with herb crumb, served with garlic bread
Add bacon or Toulouse sausage 1.00

SI! LASAGNE 12.00
layers of pasta and minced beef in a rich Italian herb
and tomato sauce, served with garlic ciabatta and french fries

SI! FISH SUPPER 12.00
fresh haddock in a crisp batter with hand-cut chips,
or French fries, mushy peas and tartare sauce

CHILLI CON CARNE 12.00
served with saffron coriander rice, soured cream and tortilla chips

SCOTTISH BEEF AND ARRAN ALE PIE 13.00
topped with puff pastry lid, served with seasonal vegetables
and choice of French fries or mashed potatoes

MONKFISH AND KING PRAWN CURRY 14.00
in our lemongrass, green chilli and lime leaf creamy sauce,
served with saffron coriander rice

**LEMON PEPPER TEMPURA
CHICKEN 12.00 | VEG (V) 11.00**
served with house salad and French fries

CHICKEN CAESAR SALAD 10.00
chargrilled chicken breast on romaine lettuce, crisp croutons,
bacon, parmesan shavings, anchovies and Caesar dressing

SIZZLING FAJITAS
CHICKEN 12.95 | STEAK 12.95 | VEG (V) 9.95
peppers, onions, salsa, guacamole, sour cream,
grated cheese, flour tortillas

SI! SPECIALITIES

**TAGLIATELLE WITH SUN-BLUSHED TOMATOES,
OLIVES AND TOASTED PINE NUTS (V) 9.75**
served with garlic and chilli sauce, drizzled with basil oil and
topped with parmesan shavings

SLOW COOKED PULLED PORK 12.00
in our smoky BBQ sauce, with patatas bravas,
apple and beetroot slaw, sautéed peppers and onions

CHICKEN QUESADILLA 12.00
crispy baked tortilla with Mexican spices, jalapeño chillies, sour cream
and a sweetcorn and lime salsa, served with Mexican rice

BLACKENED CAJUN SALMON FILLET 14.00
with super food salad
(kale, quinoa, chickpeas, carrot, mint, coriander, pomegranate,
avocado, omega seeds sprinkle, honey/ginger dressing)

CREAMY CAJUN CHICKEN CRÊPE 12.00
served with French fries and salad

CREAMY CAJUN VEGETABLE CRÊPE (V) 10.00
served with French fries and salad

BLACK AND BLEU SALAD 13.75
chargrilled strips of steak with Moroccan spices,
served on crisp salad with caramelised baby onions,
oven baked tomatoes and blue cheese dressing

CHICKEN KATSU CURRY 12.00
panko breaded chicken breast served with a mild
curry sauce and saffron coriander rice

VEGETABLE AND HALLOUMI SKEWER (V) 12.00
served with saffron coriander rice and cajun cream sauce

**TANDOORI SIZZLER
CHICKEN 12.75 | VEG (V) 9.95**
mild spiced creamy curry sauce with saffron
coriander rice and toasted naan

FROM THE GRILL

Served with French fries or sweet potato wedges, chargrilled tomato,
beer battered onion rings and Portobello mushroom

8oz FLAT IRON STEAK 17.00

8oz PRIME SIRLOIN OF SCOTTISH BEEF 19.00

8oz RIB-EYE OF SCOTTISH BEEF 19.00

ADD SURF AND TURF 3.50
ADD A SAUCE 2.00
crushed green peppercorn, red wine and gorgonzola or garlic butter

CHARGRILLED CAJUN CHICKEN BREAST 13.50
served with French fries, roasted vine tomatoes,
flat cap mushroom and cajun cream

SUNDAY ROAST 13.60
AVAILABLE EVERY SUNDAY with all the trimmings

STREET PIZZA

Handmade free-shaped pizza

CLASSIC MARGHERITA (V) 9.75
mozzarella, sliced tomato, oregano

VEGETARIAN (V) 11.50
mozzarella, peppers, onions, mushrooms, oregano

SPICED ITALIAN SAUSAGE 11.75
with smoked Ayrshire bacon, sun-blushed tomatoes and
sliced mushroom

AYRSHIRE BLACK PUDDING AND HAGGIS 11.75
with black pepper mayo drizzle

JACK DANIELS GLAZED PULLED PORK 11.75
with sticky bourbon glaze

ADD TOPPINGS 0.50
extra cheese, fresh chillies, mushrooms,
jalapenos, chorizo

PIZZA/PASTA COMBO

COMBO 12.55

Can't decide? Enjoy our half pizza and a lighter pasta dish
of your choice. Choose from the selections below

1/2 PIZZA

Margherita

Vegetarian

Pulled pork

1/2 PASTA

Fiery beef rigatoni

Tagliatelle carbonara

Mac 'n' cheese

SIDES

SWEET POTATO WEDGES 2.95

HAND CUT CHIPS 2.50

FRENCH FRIES 2.50
plain, parmesan, black pepper, garlic salt, cajun

LOADED FRIES 3.50
chilli con carne | cheese & bacon | guacamole, sour cream & salsa

GARLIC BREAD 2.50

CHEESY GARLIC BREAD 2.95

NAAN BREAD 2.50

GARDEN SALAD 2.50

BEER BATTERED ONION RINGS 2.50

SEASONAL VEG 2.50

MASH 2.50

We have risk-assessed our kitchens' allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens. If you have an allergy, please speak to a member of our team before ordering. Full allergen/nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared. Please note: menu items subject to change and availability

GF Please ask about our gluten free options.