

fifi and ally

STAY WITH

Starters

French Onion Soup with Gruyere Croutons	£4.35
Daily Homemade Soup and Organic Bread	£3.95
Smoked Haddock Chowder with Artisan Bread	£5.95
Moules Marniere served with Artisan Bread	£5.95
As Main with Frites	£7.95
Classic Caesar Salad (or Chicken / Crayfish)	£3.95 / £4.45 / £4.95
Tuscan Sausage, White Bean, Fennel and Tomato Bruschetta	£4.75

Sandwiches & Tartines (Available until 4pm)

Hebridean Salar Smoked Salmon with Dill Mayo on Soft Rye	£6.95
Rosemary Ham with 3 Mustards on Multi Grain	£6.75
Ploughmans Cheese, Ham and Pickle on Light Rye	£6.95
Crayfish Tails with Sour Cream Mayo on Wholemeal	£7.25
Home cooked Roast Beef with Horseradish and Beetroot Relish on Italiano	£7.25
Marinated Goats Cheese Tartine	£6.95

All our sandwiches are made with rustic bespoke organic breads and served with a bowl of green leaves.

Big Salads

Classic Caesar (or Chicken / Crayfish)	£7.95 / £8.95 / £9.95
Salad of Rare Peppered Beef, Oven Roasted Tomatoes, Chargrilled Asparagus with Watercress and Parmesan Dressing	£8.95
Marinated Grilled Halloumi Cheese, Artichoke, Smoked Aubergine, Tomato and Roast Pepper Salad	£7.95
Moroccan Spiced Chicken Salad with Roast Beetroot and Pumpkin Toasted Sunflower Seeds, and Pomegranate Molasses Dressing	£9.95
Crisp Skinned Pork Belly, Tomato, White Bean, Chorizo and Spinach Salad	£8.95
Classic Grilled Tuna Niçoise	£11.95

Mains

Steak Frites with Bearnaise	£16.95
Salar Salmon Fishcake, Soft Poached Free-Range Egg, Béarnaise Sauce, Lemon Dressed Rocket	£8.95
F&A Steak Burger, Floured Bap, French Fries, Tomato Chutney and Tomato and Cucumber Salad [With Mull Cheddar or Ayrshire Bacon]	£8.95/£9.45
Hame Fayre	£10.95
Wild Mushroom, Parmesan and White Truffle Oil Risotto	£10.50

Sides

Gratin Dauphinoise	£2.45
Frites	£2.45
Rocket, Parmesan and Lemon Salad	£2.20
French Beans	£2.30
Roasted Beetroot	£2.30
Fifi and Ally Organic Bread and Unsalted Butter	£1.95

Open Boards

Celtic	£15.95
Salar Salmon, Smoked Wild Venison, Cured Scottish Lamb, Farmhouse Cheese served with Apple and Juniper and Damson Gin Jelly with Organic Ale Breads and Handmade Oatcakes	
Moroccan	£14.95
Hummus, Babaganoush, Pearl Tabbouleh, Pumpkin Salad, Cucumber and Mint Yoghurt with Flat Bread	
Rustic Italian	£14.95
Roasted Peppers, Mixed Olives, Lemon-oiled Artichokes, Pesto Genovese, Cherry Tomatoes and Truffle Salami with Focaccia	

Artisan Cheese

Small / Large	£6.95 / £13.95
Served with Chilli Pear Chutney, Walnuts and Handmade Oatcakes	

Puddings

Meringue Mountain with Seasonal Fruit Compot and Cream	£5.45
Meringue Mountain with Seasonal Fruit Compot and Ice Cream	£6.25
Choc Pot	£5.95
White Chocolate Mousse with Raspberry Sorbet	£4.95
Kir Royale Jelly and Vanilla Bean Ice Cream	£5.45
Almond Pannacotta with Soft Poached Seasonal Fruits	£5.45
Selection of Cakes from	£3.50

Afternoon Tea For Two (Available from 2 - 5pm)

Sans Champagne (without)	£20.00
Avec Champagne (with)	£30.00
Avec Cocktail	£32.00

Selection of bespoke Sandwiches (Isle of Mull Cheddar, Salar Smoked Salmon and Rosemary Ham), Chefs Organic Cakes and Summer Berry Meringues with a choice of English Breakfast or Earl Grey Tea or Filter Coffee

The Pink Lady

(£1 from each Pink Lady is donated to our charity partner The Princess Royal Trust for Carers) - See the world again with a tint of rose

Sans Champagne (without)	£22.00
Avec Pink Champagne (with)	£35.00

Selection of bespoke dainty Sandwiches (Cucumber, Smoked Salmon & Sweet Ham), open Scottish Crackers, Meringues, F&A signature Patisserie & Indulgent Chocolate Surprises with a choice of English Breakfast, Earl Grey, Summer Berries or Filter Coffee.

Please ask about our Artisan Patisserie

We aim to provide the very best food from our amazing natural heritage of in season fresh local and organic produce. Our dishes are simple and pared down to allow the ingredients to speak for themselves.

