

menu

to start

- Soup of the day - ask your server
for today's soup (v) (g+) £4.90
- Isle of Mull scallops on a bed of creamed
leeks topped with crispy pancetta (g) £7.50
- Scottish wild mushroom arancini with our
Chef's own marinara dipping sauce (v) £6.50
- Classic Cullen skink with Aberdeen
smoked haddock (g+) £6.50
- Mini goat's cheese and roasted
courgette pizza (v) £5.90
- Breaded mozzarella & haloumi sticks
with marinara & honey mustard dips £ 6.95
- ½ Kilo of Shetland mussels cooked in
a white wine and garlic sauce (g+) £7.90
- Dynamite prawns - Tempura battered
King Prawns in our secret dynamite sauce. £7.90

sharing starters

- Seafood platter - Hot smoked Scottish
salmon, prawn & crayfish cocktail,
salmon pate and brown bread (g+) £16.00
- The Chartroom combo - Beer battered
onion rings, chicken goujons, breaded
mushrooms, garlic bread and deep-fried
potato skins with a selection of dips £12.70

the sea

- 'Caledonia Best' Beer battered fillet
of sustainably caught haddock with
Chartroom fries, mushy peas and
tartare sauce £10.50
- Baked fillet of our own Gigha halibut
in a lemon & chorizo butter with
sweet potato scone (g+) £17.90
- Smoked haddock Mac & cheese -
Aberdeen smoked haddock crumbled
in our 'Damn Fine' cheese sauce with
macaroni and garlic bread (g+) £13.50
- Seafood pie - crumbled haddock, prawns,
Scottish salmon & Shetland mussels
topped with creamy mashed potatoes
and cheddar cheese served with
roasted vegetables (g) £12.50
- Full kilo of Shetland mussels cooked
in a white wine and garlic sauce (g+) £12.00
- Linguini tossed with isle of Mull scallop,
King prawns, Shetland mussels and
Scottish salmon in a creamy white wine
and garlic sauce with garlic bread (g+) £14.70

sides

- Sweet potato fries maple syrup and
bacon topped with coconut £4.00
- Beer battered onion rings £3.90
- Chartroom fries £3.20
- House salad £2.90
- Garlic bread £3.70
- House slaw £3.20

Chartroom classics

The ORIGINAL Chicken sizzle, often imitated, never equalled! Diced chicken breast, peppers, and onion cooked in our secret Sizzle sauce and served sizzling on a hot skillet with fragrant rice (g) £11.80

Chicken breast Kiev filled with homemade Katsu curry sauce on a bed of spicy rice £11.80

Scottish Tapas - Steak & onion Chartroom pudding, mince and mash, Livingston haggis, 'neeps 'n' tattie stack, black pudding croquette and creamy peppercorn sauce £14.90

Slow braised Isle of Bute beef cheek linguini in a Chianti ragu with garlic bread (g+) £11.60

Caesar salad - Cos lettuce & baby gem hearts, croutons, shaved parmesan, cherry tomatoes and bacon topped with either Chicken breast or Scottish salmon fillet and our creamy Caesar dressing..... (g+) £9.90/11.90

Chartroom Cajun fajitas - your choice of chicken, steak or vegetables (v) served on a sizzling skillet with peppers & onions and a selection of Mexican inspired toppings with flour tortillas (g+) £13.90/£15.90/£11.90

the grill

Our burgers are made with 100% Scottish beef, handmade and seasoned in house and are served on a sourdough roll with Chartroom fries and house slaw.

Homemade 6oz Chartroom burger (g+).... £10.00

Portobello Mushroom burger with pesto roasted peppers and crumbled goats cheese (g+) (v) (vg+)..... £9.50

Add your choice of toppings:

cheddar cheese £1.00

blue cheese £1.00

bacon £1.00

sautéed onions and mushrooms £1.50

Scooby Snack - Two 6oz burgers stacked with bacon, cheese and topped with our secret Scooby sauce & beer battered onion rings (g+) £13.00

Our steaks are served with vine roasted tomatoes and Portobello mushroom, Chartroom fries and your choice of peppercorn sauce, garlic and herb butter or Argentine chimichurri.

8oz Isle of Bute rib-eye (g+) £21.50

8oz Isle of Bute sirloin (g+) £20.50

sides

Sweet potato fries maple syrup and bacon topped with coconut..... £4.00

Beer battered onion rings..... £3.90

Chartroom fries £3.20

House salad £2.90

Garlic bread £3.70

House slaw £3.20



vegan

Firey bean burger with crisp lettuce and spicy tomato relish, on a sourdough roll with Chartroom fries, (g+) (v) (vg) £9.50

The Vegan Sizzle! a vegan twist on a firm favourite - Diced peppers, onions, broccoli & mushrooms in our secret sizzle sauce served sizzling on a hot skillet with fragrant rice (v) (vg) (g)..... £9.50

Three bean chilli with fragrant rice and flour tortilla (v) (g+) (vg)..... £10.30

salads

Caesar salad - Cos lettuce & baby gem hearts, croutons, shaved parmesan, cherry tomatoes and bacon topped with either Chicken breast or Scottish salmon fillet and our creamy Caesar dressing..... £9.90/11.90

Black and blue chicken salad - Crispy Cajun chicken fillets & crumbled blue cheese on mixed leaves with spicy sriracha sauce and blue cheese dressing £9.90

Italian salad - Baby potatoes in pesto tossed in our own honey balsamic glaze with rocket leaves, shaved parmesan and sundried tomatoes £7.90

sides

Sweet potato fries maple syrup and bacon topped with coconut £4.00

Beer battered onion rings £3.90

Chartroom fries £3.20

House salad £2.90

Garlic bread £3.70

House slaw £3.20

desserts

Homemade sticky toffee pudding – served warm with butterscotch sauce and Porrelli ice cream (v) £5.90

Chocolate orange crème brûlée with homemade Scottish shortbread (g+) £4.90

Homemade Apple sponge with custard (v) .. £5.80

Old fashioned Scottish cranachan with Old Pulteney whisky (v) £6.00

Dark chocolate and mint cream stack with digestive biscuit crumb (v) £4.70

Cheeses from the ‘Damn Fine’ Cheese Company with a selection of biscuits and chili jam (v) £7.50

Toffeeholic – Our signature dessert, mountains of toffee & Porrelli vanilla ice cream with butterscotch sauce, melted caramel shortcake and lashings of whipped cream and topped with a Cadbury’s Flake (g+) (v) £8.50

coffee

Coffee (black or white) £2.20

Cappuccino £2.50

Espresso £2.00

Double espresso £2.40

Latte £3.00

Tea £2.00

Hot chocolate £3.00

not driving?

Espresso Martini - Vodka, Kahlua & Julius Meinl Espresso £5.30

Cortado Bombon - Julius Meinl espresso layered with condensed milk sprinkled with chocolate and a dash of the liqueur of your choice. £4.30

Baileys Latte £4.80

Liqueur Coffee £5.00

A little bit about us.

Here at The Chartroom we are passionate about Scotland and we proudly source local Scottish produce whenever we can, including the best beef from Bute and Arran, seafood caught just off the West coast – our own sustainable Atlantic halibut from the Isle of Ghia - Scottish Italian Ice cream made just up the road in Paisley, cheeses from the “Damn fine cheese company” down in Dumfries and Haggis hunted using centuries old practices in the rolling fields of Livingston.

All our homemade desserts are made using only top quality Scottish dairy products and we will always use the finest of Scottish veg when the seasons allow, including the great locally grown produce from just up the road at the Barnhill Asparagus hut!

We are always on the lookout for new local suppliers, so if you know someone who grows, sells or catches great Scottish produce then please let us know so we can give them a try.

Food allergies & intolerances

Some of our dishes may contain nuts or nut products. Foods made in house are produced in a kitchen that handles nuts and nut products.

Any items not made on the premises may be made in a work place which also handles nuts. Please ask a member of staff if you have any concerns or dietary requirements.

As a general guidance the following symbols can found on our menu

(v) vegetarian, (g) gluten free, (g+) a gluten free alternative is available. We do not knowingly use any genetically modified ingredients.

All prices include vat.

Gratuities are at your discretion and go directly to our staff. For larger parties of 10 or more we add an optional 10% service charge to the bill.