



2 Courses - £19.95

3 Courses - £24.95

Chilli prawn bruschetta

Garlic bruschetta with prawns tossed with sweet chilli

Chef's soup of the day

A hearty soup of the day served with a petit pain roll and butter

Onion tartlet

Served with salad and a homemade red onion marmalade

Tandoori chicken wings

Marinated chicken wings oven baked and served on a sizzler

Goats cheese parcels (V)

Goats cheese wrapped in spring roll pastry and oven baked

Please note almost all items are made fresh to order and a delay may be possible. All items are subject to availability and menus can change with no notice provided. I cannot guarantee traces of nuts, shellfish, dairy, gluten, etc are not within our food items.

For special requirements or allergens please do not hesitate to contact a member of the restaurant team and we will endeavour to adhere to special requests with notice. Kind regards - Faisal, Owner and Chef

Chicken satay sizzler

With onions, peppers and mushrooms and served with a turmeric rice

Baked hake with tomatoes and pitted green olives

*Cooked in a pan and baked with olives and tomatoes, served with a pom puree
and braised cabbage*

Mint pea risotto (V)

Cooked in the pan served with fresh bread and side salad

Jamaican jerk lamb

With a spiced sweetcorn relish, cous cous, rice and mint dip

Please note the options below are served with chefs potato and vegetables

Lambs liver with bacon and onions

Seared and served with a mushroom jus

Corn fed chicken supreme

Traditionally baked with a chicken jus

Handcut Scotch sirloin steak (£5 supplement, dependant on availability)

Cooked with garlic butter and served with a peppercorn sauce





Plateau de fromages

*Our selection of 4 cheeses served with grapes, apple, red onion chutney,
butter and crackers*

Chocolate mousse topped with Italian meringue

Frozen mousse served in a glass topped with an Italian meringue

3 scoop vanilla ice cream

Served with a cinnamon and oat crumble and warm chocolate sauce

Sticky toffee pudding

With a butterscotch sauce

Faisal's one dish pear and apple crumble

Baked in one dish with vanilla custard and topped with crumble

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