

EVENING MENU

STARTERS

Soup of the Day Served with
Homemade Bread (vg) (gfa) -5.50

Pan Seared King Scallop served with
Garlic Nuggets, Confit Tomato Sauce
with Chorizo & Spinach and a Basil Oil
-12.95

Chipotle Glazed Chicken Wings
served Dressed Leaves & Garlic Mayo
-9.50

Hot and Cold Smoked Salmon served
with Vodka Crème Fraîche, Soft Boiled
Duck Egg, Pickled Beetroot, Rocket
and a Beetroot Gel - 10.50

Confit Garlic Hummus served with
Roasted Peppers, Olives, Rocket and a
Balsamic Reduction (vg) (gfa) -9.50

Vegan 'Parmesan' Croquettes served
with Red Pepper Sauce, Rocket, Basil
Oil, Olives and Air Dried Tomatoes (vg)
-8.95

BURGERS

(All served in a Pretzel Bun with
Dressed Leaves and Hand Cut Chips)

Korean Chicken Burger served with
Asian Slaw -15.50

Beef Burger served with Bacon Jam
and Beer Rarebit Topping (gfa) -15.50

Beyond Vegan Burger served with
Crispy Onions and Smoked Vegan
Cheese (vg) (gfa) -14.95

MAINS

Beer Battered Haddock served with Hand Cut Chips,
Mushy Peas and Tartare Sauce (gfa) -15.95

Roasted Langoustines in Garlic Butter
served with Homemade Bread.
Hand Cut Chips and a Citrus Mayonnaise (gfa) -20.50

Oven Baked Macaroni Cheese served with Dressed Leaves and
Hand Cut Chips b(vga) (gfa) -12.50

Pan Roasted Salmon served with Champ Potato, Green Beans
and Creamed Kale with Oyster Mushrooms & Smoked Bacon
-17.95

Avocado Salad served with Toasted Pumpkin Seeds, Olives,
Marinated Tomatoes, Quinoa, Mixed Leaves, Pomegranate
Dressing and Herb Oil (vg) -14.50

Venison Sausages served with Cheddar Mash, Baby Vegetables,
Shallot Rings and a Beer & Onion Gravy -15.50

Creamy Vegan Mushroom Stroganoff
served with Basmati Rice (Vg) -14.50

Slow Cooked Pork Belly served with Black Pudding Mash,
Baby Vegetables, Celeriac Puree, Savoy Cabbage,
Caramelised Apple Puree -17.50

Pan Seared 10oz Ribeye Steak served with Mushrooms,
Tomato, Shallot Rings, Baby Broccoli, Hand Cut Chips and a
Pink Peppercorn Sauce (gfa) -32.00

vg- Vegan
v- Vegetarian
vga- Vegan Available
gfa- Gluten Free Available
gf- Gluten Free

'PLEASE ADVISE YOUR SERVER OF ANY
ALLERGIES OR DIETARY REQUIREMENTS AND
OUR TEAM WILL DO OUR BEST TO HELP YOU'



SIDES

Onion Rings	-3.50
Hand Cut Chips	-4.00
Side Salad	-3.50
Buttered Mixed Vegetables (vga)	-4.50
Homemade Bread and Butter	-2.95

DESSERTS

Sticky Toffee Pudding served with a Guinness Toffee Sauce, Candied Walnuts, Arran Dairies Vanilla Vegan Ice Cream (vg)	-8.95
Selection of Arran Cheese served with Chutney, Arran Oaties, Celery and Grapes (gfa)	-11.50
Arran Dairies Ice Cream or Sorbet- Ask Server for Ice Cream of the Day (vga) (gf)	-5.00
Popcorn Creme Brulee served with Caramelised White Chocolate, Sweet & Salted Popcorn and Toasted Peanuts	-8.95
Orange & Tonka Bean Posset with Caramelised Orange and White Chocolate Crumble, Orange & Mango Gel	-8.95
Dark Chocolate and Orange Pot served with Honey Comb, Chocolate Soil, Orange Gel and Dark Chocolate Shards	-8.95

COCKTAILS

Why not try one of our delicious cocktails for dessert

SPICED APPLLETINI

SPICED APPLE GIN, CINNAMON SYRUP, LEMON JUICE, APPLE JUICE

GINGERBREAD MOJITO

BACARDI, FRESH LIME JUICE & MINT LEAVES, GINGERBREAD SYRUP

CAMPFIRE ESPRESSO MARTINI

ARRAN COFFEE COMPANY ESPRESSO, VODKA, TOASTED MARSMALLOW SYRUP, KAHLUA

CRANBERRY MARGARITA

TEQUILA, CONTREAU, CRANBERRY & FRESH LIME JUICE

AMARETTO SOUR

DISARONNO, HOMEMADE DEMERARA SYRUP, FRESH LEMON JUICE

PLUM AND VANILLA GIN FIZZ

PLUM AND VANILLA GIN, SUGAR SYRUP, FRESH LEMON JUICE, TOPPED WITH SODA

ARRAN MALT MULE

BARREL RESERVE, FRESH LEMON JUICE, HOMEMADE DEMERARA & GINGER SYRUP, TOPPED WITH GINGER BEER

