

EVENING MENU

STARTERS

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

Confit Duck Leg Terrine served with Hoisin Gel & Caramelised Plums (gf) -9.50

Confit Garlic Hummus served with Roasted Peppers, Olives, Dressed Rocket, Sourdough (vg) (gfa) -8.25

Pan Seared Scallops with Sweetcorn Puree, Charred Corn, Chorizo, Spring Onion and Coriander Oil - 12.95

Smoked Haddock & Leek Fishcake with Garlic and White Wine Cream -8.95

BURGERS

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

Korean Barbeque Chicken Burger served with Asian Slaw & Gem Lettuce (gfa) -16.00

BLT Beef Burger - Scottish Beef Patty, Patterson Arran Onion Relish, Maple Cured Bacon, Gem Lettuce, Tomato (gfa) -15.00
Add Arran Smoked Cheese -1.00

Beyond Vegan Burger served with Crispy Onions, Patterson Arran Onion Relish and Smoked Vegan Cheese (vg) (gfa) -15.00

MAINS

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

Roasted Langoustines Roasted in Garlic Butter served with Freshly Baked Sourdough, Hand Cut Chips and a Citrus Mayonnaise (gfa) -24.95

Oven Baked Smoked Arran Macaroni Cheese, Garlic & Parmesan Crumb, Dressed Leaves, Hand Cut Chips (vga) (gfa) -13.95

Spinach, Pomegranate & Walnut Salad with Tahini Dressing, Charred Orange and Toasted Pumpkin Seeds (gf,vg) -12.50

Seafood Linguine, Today's Fish Selection served in a White Wine & Lemon Cream -19.95

Creamy Vegan Mushroom Stroganoff served with Basmati Rice, Garlic Flatbread (Vg, gfa) -14.95

Crispy Teriyaki Aubergine, Chilli Salted Fries, Slaw, Confit Garlic Mayo (vg, gf) -14.95

Fillet of Hake served with Sauteed Baby Potatoes, Peas, Bacon and Lemon & White Wine Cream -18.95

Honey and Siracha Glazed Sticky Chicken, fragrant Chili Rice, Crispy Pork Belly Bites and Chili Herb Oil (gf, df) -17.95

Steak Frites - 6oz Scottish Sirloin, Cracked Pepper Sauce, Skinny Fries -21.95

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

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



SHARING BOARDS

All Sharing Boards are served with Freshly Baked Sourdough, Aged Balsamic & Olive Oil

SEA - Hot Smoked Salmon, Chilli & Garlic Prawns, Homemade Salmon Pate (gfa) -24.00

LAND - Chef's selected Cold Cuts & Cured Meats, Scotch Hen's Egg, Arran Cheeses - 23.00

PLANT - Confit Garlic Hummus, Marinated Olives, Rainbow Crudities, Crispy Teriyaki Aubergine (vg, gfa)
- -19.00

SIDES

Freshly Baked Sourdough and Butter	-4.50
Skinny Fries (vg)	-3.50
Hand Cut Chips	-4.50
Garlic & Parmesan Hand Cut Chips	-6.00
Chilli Salted Handcut Chips (vg)	-5.00
Marinted Olives (vg)	-3.50
Rocket, Parmesan & Aged Balsamic (v)	-5.00
Lemon Scented Tenderstem Broccoli & Peas (v)	-
-	-5.00

DESSERTS

Sticky Toffee Pudding served with a Guinness Toffee Sauce and Arran Dairies Salted Caramel Ice Cream (vga)	-8.95
White Chocolate & Raspberry Tart served with Arran Dairies Passionfruit Sorbet	-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)	-6.00
Lemon Posset with Maple & Pecan Granola and a Lemon Gel (vg, gf)	-8.95

