

# LUNCH 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

## 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

## LIGHT BITES AND MAIN COURSES

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, Citrus Mayonnaise (gfa) -20.95

Oven Baked Smoked Arran Macaroni Cheese, Garlic & Parmesan Crumb, Dressed Leaves (vga) (gfa) -11.50

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

Steamed Scottish Mussels served with Freshly Baked Sourdough and Skinny Fries (gfa) -18.95

Choose from

- White Wine & Garlic
- Chorizo & Chilli
- Cider & Arran Mustard

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

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

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

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## SHARING BOARDS

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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

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## SIDES

## DESSERTS

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

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

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'