

DRIFT INN

MENU

STARTERS

Soup of the Day served with Freshly Baked Bread (vg) (gfa) £6.50

Heirloom Tomato, Basil & Vegan Feta with Pickled Shallots served on Sourdough with Balsamic and Extra Virgin Olive Oil (vg, gfa) £9.50

Salami, Fig & Goats Cheese Salad, Red Pepper Pesto, Rocket & Mint (gf) £9.95

Crispy Tempura Strips with Garlic Mayo
 • Chicken (gfa) £9.00
 • Vegetable (vg, gfa) £8.50

Smoked Haddock & Leek Fishcake with Garlic & White Wine Cream £9.95

Crayfish & Langoustine Cocktail
 Marie Rose, Sourdough Crisp (gfa) £12.95

Pan Seared Scallops served with Cauliflower Puree, Chorizo Crumb, Chive Oil (gfa) £13.95

BURGERS

(All served in a Pretzel Bun with Dressed Salad, Hand Cut Chips & House Slaw)

Classic Steak Burger with Red Onion, Gem Lettuce, Tomato & Gherkin(gfa) £15.00

Honey Glazed Crispy Chicken Burger
 Gem Lettuce, Tomato & Gherkin (gfa) £16.00

BBQ Pulled Beef Burger. Steak Burger topped with Pulled Beef Brisket, BBQ Sauce, Gem Lettuce, Beef Tomato (gfa) £18.00

Beetroot, Red Pepper & Quinoa Burger with Sun Blushed Tomato, Gem Lettuce, Gherkin (vg) £16.00

Add Smoked Arran Cheddar, Vegan Smoked Cheese, Bacon or Caramelised Onion Chutney £1.50 each

SHARING BOARDS

Baked Camembert - Sourdough, Arran Oaties, Marinated Olives, Hot Beetroot Chutney (v, gfa) £16.50

Salmon Platter - Smoked Salmon Pate, Beetroot Cravadlax, Hot Smoked Salmon, Served with Black Pepper Creme Fraiche, Baked Sourdough (gfa) £21.00

LIGHT BITES AND LUNCHESES (SERVED 12-5PM)

(All served with Salad Garnish & House Slaw)

Steak, Caramelised Onion & Mushroom Ciabatta served with Peppercorn Sauce, Dressed Salad Leaves (gfa) £14.00

Crab & Crayfish Roll, White Crab Meat with Crayfish bound in Citrus Mayo served in Brioche Roll with Gem Lettuce & Capers (gfa) £15.00

Ploughman's Board - Honey Roast Ham, Arran Cheddar, Arran Apple Chutney, Celery, Pickled Onion & Baked Sourdough (gfa) £16.00

Smashed Avocado, Cumin Roasted Chickpea, Sun Blushed Tomato & Rocket Ciabatta (vg, gfa) £12.00

Add Small Skinny Fries or Cup of Soup £3.00

MAINS

Scottish Beer Battered Fish & Handcut Chips, Mushy Peas and Tartar Sauce (gfa) £17.00

Oven Baked Smoked Arran Macaroni Cheese
 Garlic & Parmesan Crumb, Dressed Salad (vga, gfa) £14.00
 Add Haggis, Bacon or Chorizo £2.00 each

Scottish Langoustines Roasted In Garlic Butter, served with Freshly Baked Sourdough, Citrus Mayo (gfa) £23.00

Scottish Steamed Mussels Served in a White Wine Garlic Cream Or Chilli & Chorizo Sauce, Freshly Baked Sourdough (gfa) £18.00

Open Lasagne of King Prawn, Asparagus and Fennel in a Creamy White Wine Sauce with Parmesan Tuille & Herb Oil £20.00

Seafood & New Potato Stew, Salmon, Squid & Smoked Haddock in a Tomato and Chilli Sauce with Toasted Garlic Ciabatta (gfa) £20.00

Scotch Sirloin Steak served with Handcut Chips and your choice of Garlic Butter or House Peppercorn Sauce (gf) £26.00

Slow Cooked Pork Belly served with Sweet Chilli Noodles and Stir Fried Vegetables (df) £17.00

Harissa Chicken, Citrus & Coriander Cous Cous, Roast Mediterranean Vegetables, Pomegranate Seeds and a Mint Yoghurt (dfa) £18.50

Indian Spiced Sweet Potato, Butternut Squash & Red Onion Kebab served with Pitta Bread, Skinny Fries, Spiced Onions, Minty Riata (vg, df) £17.00

Spinach, Walnut and Charred Orange Salad, Pomegranate Dressing, Toasted Pumpkin Seeds (vg, gf, df) £13.00

Add Char Grilled Vegetables £4.00

Add Hot Smoked Salmon £6.00

Add Garlic King Prawns £7.00

SIDES

Freshly Baked Sourdough, Butter, Balsamic and Extra Virgin Olive Oil (vga)	£4.50
Skinny Fries (vg, gf)	£4.25
Hand Cut Chips (vg,gf)	£5.00
Garlic & Parmesan Hand Cut Chips (gf)	£6.50
Chilli Salted Handcut Chips (vg,gf)	£5.50
Onion Rings (vga)	£5.50
Garlic & Parmesan Onion Rings	£6.50
Marinated Olives (vg)	£5.00
Rocket, Parmesan & Aged Balsamic	£5.00
Garlic Ciabatta	£5.00

DIPS & SAUCES

Blue Cheese Creme Fraiche, Sriracha Mayo, Vegan Garlic Mayo, Sweet Chilli Sauce, BBQ Sauce £1.00 each

Peppercorn & Brandy, Red Wine Jus, Arran Mustard Gravy, Vegan Coleslaw - £1.50 each

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'

DESSERTS

Lemon & Elderflower Eton Mess with a Ginger Crumb and Poached Rhubarb (gfa)	£8.95
Black Forest Brownie Sundae (vg, gfa)	£8.50
Cheesecake of the Moment	£8.95
Arran Dairies Ice Cream or Sorbets ask server for today's flavours (vga) (gf) per scoop	£2.50
Selection of Arran Cheese, Arran Chutney, Arran Oaties, Celery, Frozen Grapes (gfa)	£13.00

