

a la carte menu

Starters

Loch Fyne scallops with charred corn, sweetcorn puree, King oyster mushrooms & crisp Serrano ham	10.95
Heirloom tomato salad with black olives, basil puree, crisp bread & Katy Rodgers crowd cheese (vegetarian & adapted for Vegan)	6.95
Ayrshire ham hock, apricot & pistachio terrine with tarragon mayonnaise & pickled summer vegetables	7.95
Gin cured salmon with pickled cucumber, horseradish mayonnaise, olive crumb, feta & coriander	8.50
Roasted cauliflower & hazelnut soup with our own bread	4.95
Braised rabbit bridie with Puy lentils, marjoram & chicken jus	8.75
Radicchio, red onion & Ragstone goats cheese tartlet with fig & pine nuts	7.20

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Mains

Tagliatelle with fresh lemon, courgette and pine nuts, walnut pesto, rocket and parmesan crisp (Vegetarian)	15.25
Smoked baby aubergine, roasted cashews & pomegranate with camomile cous cous & sweet tomato compote (Vegan)	15.25
Seared fillet of sea bass with pickled fennel & apple salad, pomme Anna, & lemon beurre blanc	17.95
Brodick Bouillabaisse - Lamlash Bay langoustine, salmon, cod, mussels & prawns in a rich shellfish bisque served with our own bread	20.95
Gigha halibut with roasted gnocchi, summer mushrooms, broad beans, smoked pancetta, chicken & orange sauce	25.95
Arran beer battered haddock with our home made chips, tartare sauce & peas	15.95
6oz fillet of beef with truffle & celeriac puree, fondant potato, baby carrots, tender stem broccoli, red wine jus	25.95
8oz sirloin steak with homemade chips, Portobello mushroom, confit cherry tomatoes & green peppercorn sauce	25.95
Supreme of corn-fed chicken with pea puree, braised gem lettuce, petit pois & breaded hen's egg	17.95
Seared duck breast, with toasted sesame & squash puree, potato terrine, Savoy cabbage, summer cherries, plum & port jus	21.95

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Pizzas

Pizza margarita,
mozzarella, tomato, Parmesan, olive oil, oregano and basil 10.50

Pizza quattro stagioni,
wild mushroom, olives, artichoke, Parma ham. mozzarella, tomato,
Parmesan, 11.50

Pizza Iberico,
Chorizo, Serrano ham, red pepper and smoked paprika, mozzarella,
tomato, Parmesan, coriander 12.00

Pizza Italiano
pepperoni, salami Milano, mozzarella, tomato, Parmesan, oregano and
basil 11.50

Pizza frutti de mare
anchovies, crayfish, smoked salmon and capers, mozzarella, tomato,
Parmesan, 13.50

Pizza vege
red onion jam, red peppers and goats cheese, mozzarella, tomato,
Parmesan, 11.00

Sweets

Opera cake, chocolate ganache, joconde sponge and coffee creamaux with
summer cherrie sorbet 7.25

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Raspberry Cranachan mille feuille, toasted oats, whisky and cream with puff
pastry and raspberry ripple ice cream 7.50

Sticky toffee pudding, with butterscotch sauce and traditional milk ice cream
6.95

Amaretto chocolate torte with blood orange puree and marmalade ice cream,
poached orange tempered chocolate 7.50

Eton mess cheesecake, with strawberries, blueberries strawberry sauce
french meringue white chocolate and fresh mint 6.95

Arran cheese board, smoked, garlic and mustard Arran Cheddars, Arran blue
and Chevre d Argental goats cheese. served with apple, black grapes, cheese
biscuits and Arran Oaties 10.75